

# SAMRAT GAUTAM

Hospitality Professional

## Contact

Address Dubai, UAE

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## Skills

Effective communication Inventory management Service-focused Operations management Adaptability Strong Decision maker

## Languages

English

Hindi

Kannada

Marathi

To pursue a rewarding career in the hospitality industry and broaden my experience with challenging objectives, which would enable me to exercise my communication, organizational, and administrative skills in an effective manner. Food service professional adept at FOH and BOH operations.

# Work History

2023-04 -2023-06

## **Restaurant Manager**

Patios - Progressive Vegetarian Kitchen, Bengaluru

- Promoted positive atmosphere and went above and beyond to guarantee each customer received exceptional food and service.
- Oversaw front of house personnel to maintain adequate staffing and minimize overtime.
- Effectively managed payroll and timekeeping; paperwork for new hires and terminations.
- Reconciled cash and credit card transactions to maintain accurate records.
- Led and directed team members on effective methods, operations, and procedures.
- Monitored inventory of supplies and purchased orders to maintain adequate stock levels.
- Tracked daily sales transactions and invoices for accurate and updated financial reporting.
- Verified prepared food met standards for quality and quantity before serving to customers.
- Managed staff schedules and maintained adequate coverage for all shifts.

# **Operations Manager**

Bahrain Beach Bay, Zallaq

- Presented new Business Plan to the management to improve business
- Sourcing new vendors to procure various items and improve sales
- Enhance the social media presence and post new promotions to escalate the footfall on property
- Initiate various Membership Programs to enhance the customer base
- Handling of various operations of all the departments at the property
- Managing a team of 20 spread across the departments.

## **Content Reviewer**

Amazon, Bengaluru

- Providing feedback on content accuracy
- Ensuring content is compliant with industry standards.

#### 2022-08 -2022-10

2021-11 -

2022-07

<b>Personal Details</b> Date of Birth: 25 <sup>th</sup> September 1992 Nationality: Indian Passport Number: M1888597 Marital Status: Single	2019-11 - 2020-09	<ul> <li>Team Member</li> <li>HMS Host, Dubai</li> <li>Front of the House Operations</li> <li>Managing Front of the House operations at Panda Express, Dubai Airport</li> <li>Actively participated as a part of the pre-opening team for Food Village, Panda Express outlet</li> <li>Cashiering and interaction with international guests.</li> </ul>
	2018-07 - 2019-06	<ul> <li>Consultant</li> <li>Setting up a midrange restaurant in Bengaluru in collaboration with a business associate</li> </ul>
	2016-11 - 2017-07	<ul> <li>Kitchen Supervisor</li> <li>Heat Pizza, Auckland</li> <li>Manage daily kitchen operations; organize weekly rosters for staff</li> <li>Introduced new, cost-effective items on the menu</li> <li>Oversee food preparation and production, ensuring food safety procedures are always 100% adhered to</li> <li>Interviewed, hired, trained, and directed new staff</li> <li>Manage inventory for uninterrupted service by placing orders on time &amp; efficient stock control.</li> </ul>
	Educ	cation
	2016-08 - 2017-07	PG Certificate Inter. Hospitality Management: Hospitality Administration and Management
		Auckland University of Technology - New Zealand
	2012-06 - 2015-07	Bachelor of Science: Hospitality and Hotel Administration
		IHM Shri Shakti - Hyderabad
	Internship	
		<ul> <li>Internship at Taj Krishna, Hyderabad, India Dec-2012 to April-2013 <ul> <li>Food Production – Chinese Kitchen, Indian Kitchen,</li> <li>Bakery.</li> <li>Food and Beverage Service – Coffee shop (Encounters),</li> <li>Indian Restaurant (Firdaus).</li> <li>Housekeeping – Rooms and Public area.</li> <li>Front Office – Reservations, Bell Desk, Check- in.</li> <li>Banquets – Set up and Service.</li> </ul> </li> </ul>