



SHEHEER KHAN T

F & B ASSOCIATE



EXPERIENCE

F & B EXECUTIVE | 09/01/2023 to 31/07/2023

MANSIONHAUS COLLECTIVE LLP, INDIA

- Greet customers and hand out menus.
- Take meal and beverage orders from customers and place these orders in the kitchen.
- Make menu recommendations and inform patrons of any specials.
- Deliver meals and beverages to tables when they have been prepared.
- Check that customers are satisfied with their meal.
- Prepare the bill for tables when requested.
- Cash up bills and ensure that the correct amount has been paid.
- Administer change to tables if needed.
- Ensure compliance with food safety regulations, sanitation standards, and health and safety guidelines.

INDUSTRIAL TRAINING | 6 months

RADIS SON JASS HOTEL, SHIMLA-HIMACHAL PRADESH, INDIA

- Completing all tasks set by the supervisor and assisting wherever possible.
- Observing existing strategies and techniques and offering suggestions for improvement.
- Conducting research and collating data.
- Traveling to different sites and gaining practical experience in new work zones.
- Working closely with staff to foster professional values and build good relationships.
- Observing health and safety guidelines at all times.
- Attending meetings and workshops.
- Submitting to all forms of evaluation during the traineeship.
- Compiling reports and delivering presentations to staff members and other stakeholders.



EDUCATION

BACHELOR OF HOTEL MANAGEMENT | 2021

T JOHN COLLEGE, BANGALORE, INDIA

PLUS, TWO (BIOSCIENCE) | 2016

AKMHSS MYLAPUR, INDIA

SSLC | 2008

MAHATHMA CENTRAL SCHOOL, ERAVIPURAM, KERALA, INDIA



SKILLS & EXPERTIZE

Menu Development	<div></div>	Fine Dining	<div></div>
Customer Service	<div></div>	Beverage Management	<div></div>
Time Management	<div></div>	Cash Handling	<div></div>
Food Handling	<div></div>	Organizational Skill	<div></div>
Inventory Control	<div></div>	Excellent Communication	<div></div>



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Kerala, India

ABOUT ME

Dynamic F&B Executives with extensive experience in the hospitality sector. Proficient in crafting memorable dining experiences, driving revenue growth, and managing diverse teams. Adept at menu development, cost control, and customer service. Seeking a challenging position with a progressive organization that will effectively utilize my knowledge and expertise, where I can grow with the organization and prove to be an asset for its effective functioning, be a team player for the achievement of organizational goals and its success.

LANGUAGE KNOWN

- English
- Hindi
- Malayalam
- Tamil

PERSONAL INFO

Date of Birth : 06-06-1997
Gender : Male
Nationality : Indian
Marital Status : Single

PASSPORT DETAILS

Passport No : N9875682
Date of Issue : 07-07-2016
Date of Expiry : 06-07-2026
Place of Issue : Trivandrum

HOBBIES

- Cooking
- Music