

KINSHUK LUTHRA



CONTACT

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04th March 1988

OBJECTIVE

To acquire and get a suitable position in a company related to food and beverage sector or Supermarkets and work with team and give particular company the benefits of my experiences and skills.

SKILLS

- Being already in roles of management and supervisor so have a very good knowledge and experience to run a store whether food or grocery or supermarket . Can very easily adapt and can induce proper work culture to achieve maximum efficiency.
- Managing food and beverage sector with all my experiences. Very well know how to deal with customers and suppliers. The real essence is to achieve perfect balance to achieve maximum profits.
- kitchen skills by experience very well understand the quality and quantity checks that are required in running kitchen successfully.
- Running different billing softwares and POS SYSTEMS
- Client dealing as well as vendor management
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INTERESTS

- A very good knowledge of food specially american fast food and indian cuisine with little knowledge of chinese cuisine also. Can be very useful to the company as i can adjust really well and a very good and fast learner and adapt well to all kind of work and situations. Whether a restaurant or company or super-hypermarkets.

EDUCATION

Rani Durgavati University

Bachelor Of Dental Surgery
First Class

2012

ISC Board

Senior Secondary
First Class

2006

ICSE Board

Higher Secondary
first Class

2004

EXPERIENCE

Al Ustath LLC

Manager

june 2024 -
October 2024

Was incharge for full operations and marketing of the outlet which is pakistani indian and arabic cuisine Dine in outlet. My role was to initiate growth and hire new staff and train them to create an environment for smooth work and proper work culture.

Hot N Cool Cafe and Restaurant Prayagraj

Manager and food Quality incharge North region

August 2013 -
March 2024

Was incharge of running 3 cafe units at one city and was managing everything from accounts to raw material as well as managing kitchen also is my expertise. Very well know how to cook and have more than basic knowledge of some of the cuisines like american fast food, north indian, chinese and varoius other cuisines.

Hot Bitez

Territory Manager

June 2012 - August
2013

Was incharge of full state operational division and was incharge for venfor management , raw material procurement, labour hiring and training, all legal and licensing work and monitor all running process from opening to running performance of all outlets

ACHIEVEMENTS & AWARDS

- ✓ With my experience I have already faced all kinds of challenging situations so can withstand any situation and can well manage it with my versed knowledge and presence of mind.