



IBRAHIM PADUSHA PERULIYIL

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PROFESSIONAL SUMMARY

Dynamic and results-driven Restaurant Supervisor with 6+ years of progressive experience in fast-paced, full-service dining environments. Proven track record of driving revenue growth through strategic menu promotions, streamlined inventory management, and rigorous food safety compliance. Adept at coaching and mentoring cross-functional teams to deliver exceptional customer service, maintain quality standards, and foster repeat business. Recognized for strong leadership, effective problem-solving, and a forward-thinking approach to operational excellence.

WORK EXPERIENCE

Captain cum Supervisor

01/2023 – 04/2025

Olives Restaurant Dubai | Dubai, UAE

- Led a team of 10+ servers, enforcing service standards and guest satisfaction
- Trained staff on menu knowledge and upselling, boosting check averages
- Coordinated grill station operations, ensuring timely, high-quality dishes

Waiter

12/2018 – 12/2022

Grills & More Restaurant Dubai | Dubai, UAE

- Delivered prompt, attentive service, highlighting signature grill entrees
- Managed grill station tasks during peak hours, ensuring consistency
- Assisted with inventory counts and restocks for perishables (meats, spices)
- Promoted high-margin grill items, contributing to revenue growth

Industrial Trainee

05/2018 – 10/2018

Radisson Blu Chennai | Chennai, India

- Rotated through Front Office, Housekeeping, F&B, and Kitchen departments
- Assisted with banquet setup, guest check-ins, and room readiness checks
- Supported guest inquiries and resolved issues to reinforce service quality

EDUCATION

Executive Diploma in Hotel Management | Malaysian University | 04/2016 – 04/2018

Plus Two (Higher Secondary Certificate) | Kerala Board of Higher Secondary Education, India | 07/2014 – 03/2016

TECHNICAL SKILLS

- Point-of-Sale Systems (MICROS, Toast)
- Microsoft Office Suite (Excel, Word, PowerPoint)
- Inventory Management Software
- Basic Accounting & Cost Analysis
- Menu Engineering & Recipe Standardization

CORE COMPETENCIES

- Restaurant Operations & Management
- Team Leadership & Staff Training
- Customer Service Excellence
- Food Safety & Compliance (HACCP)
- Inventory Control & Stock Management
- Menu Planning & Revenue Optimization
- Cost Control & Waste Reduction
- Performance Reporting & Data Analysis
- Conflict Resolution & Guest Relations
- Point-of-Sale (POS) Systems

LANGUAGES

- English
- Arabic
- Hindi
- Malayalam
- Tamil