




JITHIN JAMES

CONTACT

 **Al Khail Heights.Dubai U.A.E**

 **Jithinjames057@gmail.com**

 **0971-521650339**

+91 8891561924

SKILLS

- Flexibility and Adaptability
- Sales & Marketing
- Event Planning
- Excellent Communication
- Team Leadership and Development
- Food and Beverage Pricing
- Organizational Skills

LANGUAGES

ENGLISH 

MALAYALAM 

HINDI 

SOFTWARE EXPOSURE

Excel 

Word 

Email & Internet 

SUMMARY

Highly efficient and customer-oriented Food and Beverage Team leader with seven years of experience in food and hospitality environments. Adept communicator with team leading and development skills. Forward-thinking multi-tasked able to analyze situations and costs and successfully determine profitable outcome



WORK EXPERIENCE

Food and Beverage Team leader

Majid al-futtaim Carrefour

Dubai U.A.E

Feb 2019 to Present

Managed and oversaw the schedule and training of staff and crew of the department.

Coordinated, supervised, and directed all aspects of the F&B outlets.

Conducted Monthly inventory, purchases, waste, and perpetual reconciliation in accordance with company policies and procedures. Maintained and obtained profitable operations and high quality products and service levels. Maximized profits by delivering an outstanding customer service.

Planned and directed the functions of administration and planning of food & beverage department.

Enforced and implemented effective controls of food, beverage, and labor costs.

Commis - South Indian Cuisine

Nesto Hypermarket

Saudi Arabia.

Nov 2015 to Sep2018

Responsible for the work assigned by Executive Sous Chef, Executive Chef or Chef de Partie in any section of the kitchen as per the standards.

Ensure to perform miscellaneous job-related duties as assigned. Provide effective support to the team to enable them to provide a range of effective and efficient services.

Ensure to exceed guest expectations in quality and service of the food products.

Cooperate with staff in each section as assigned by the Executive Chef to ensure the proper use of equipment and efficient completion of all tasks.

Maintain personal grooming and hygiene to ensure standards are maintained.

ACCOMPLISHMENTS

Successfully completed “Industrial

Exposure Training”“CIDADE DE GOA”

GOA on Food and Beverages Production.

(3 DEC 2012 – 31 MAY 2013)

HOBBIES

Reading

Sports

Travelling

Commis - South Indian Cuisine

OJT FORTUNE SELECT PALMS- Tamilnadu

Nov 2014 to Aug 2015

Preparation, cooking and presenting dishes within your specialty
Assist with stock ordering and monitoring procedures
Maintain high standards of food hygiene and health & safety at all times

Participate fully in all meetings, training, and forums, Take responsibility for your own personal development

Demonstrate excellent food preparation practices, portion control and end to end food production

Supporting the Head Chief Chef to deliver on all company measures & targets

Follow all company operational kitchen process and procedures, achieving all required standards

Take responsibility for delivering the highest measures of food production and presentation to customers including manning the live cooking stations if required

EDUCATION BACKGROUND

Diploma in Craft Course in Food Production **2013**

(Goa College of Hospitality & Culinary Education India)

Higher Secondary- Humanities **2012**

(HSC –Erummapetti Presidency college, Thrissur, Kerala India)

Secondary School Certification **2010**

(National Institute for Open Schooling, Thrissur, Kerala India)

PERSONAL DETAILS

Passport: Indian

Visa: Employment

Nationality: Indian

REFERENCE

Muhammad

HC MAGER- Majid al futtaim