** Prem Singh**

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**CAREER OBJECTIVE**

To work in a dynamic and challenging environment, Where I can learn and apply my knowledge and

Potential which is best for organization and Individual Professional growth.

**EDUCATIONAL QUALIFICATION**

* B.A from H.N.B Garhwal University in 2009
* Intermediate from C.B.S.E. Board in 2006.
* High School from C.B.S.E. Board in 2004.

**PROFESSIONAL QUALIFICATION**

* Distance MBA in Hospitality Management from MIBM Global.
* Hotel Management from **RAM** **INSTITUTE OF HOTEL MANAGEMENT AND**

**CATERING TECHNOLOGY (RIHMCT)** Dehradun India.

**EXPERIENCE**

**Assistant Restaurant Manager ( UHG Hospitality Nov 2017 to Till the date )**

* Ensure all customers are provided with outstanding service.
* Effectively manage staff with positive and effective motivation.
* Handling & Interacting on the guest comments,complaints.
* Ability to assess food quality and presentation and ensure quality control.
* Formulate and recommend changes to improve employees' performance and teamwork..
* Plan and coordinate menus,working closely with the head chef.
* Responsible for performing administrative duties including payroll,supliers,inventoy control & cash handling
* Closely working with marketing team to develop special promotional and merchandising plans,advertising,materials.

**Anantara Hotels Resorts and Spa Abu Dhabi ( Aug 2015 to May 2017)**

**Senior Food & Beverage Associate**

* Ensure customer satisfaction through promoting excellent service.
* Respond to customer complaints tactfully and professionally
* Analyze staff evaluations and feedback to improve the customer’s experience
* Ensure cleanliness and sanitation of the restaurant area as per the safety and sanitation standard of department
* Project future needs for goods,kitchen supplies and cleaning products
* Seek ways to cut waste and decrease operational costs

**Warwick International Hotels and Resorts Dubai ( March 2014 to June 2015)**

**Food & Beverage Associate**

* Worked with as a preopening Team Member in ‘French and South American Restaurant’
* Look after the day to day operations of Restaurant.
* Handling Guest relation and complaints.
* Delivered high levels of customer service according to standards.
* In charge of maintaining monthly inventories.
* Furnished efficient, prompt and courteous service.

**Intercontinental Hotels and Resorts Dubai ( Nov 2012 to Feb 2014)**

**Food & Beverage Associate in Events**

* Worked as a food & Beverage Associate in Events
* Responsible for day to day operations of Banquet.
* Handling Guest relation and complaints.
* Delivered high levels of customer service according to standards.
* Handled corporate functions and Conferences.
* During my tenure I was involved in smooth running of day to day banquet operations.
* I was actively Involved in outdoor events

**INDUSTRIAL EXPOSURE**

* 22 weeks of Internship from **Radisson Blu suites**''Gurgaon India.
* Worked with all Food & Beverage Outlets.
* Got appreciation letter from ‘Radisson Blu’ during Internship.

**KEY ATTRIBUTES**

* Comfortable working with the people of diverse backgrounds and ability to work under stress.
* A keen learner.
* Good interpersonal skills.
* Team spirit.

**PERSONAL DETAILS**

Father’s Name : Shri Diwan singh

Date Of Birth : 10-03-1987

Martial Status : Married

Nationality :Indian

Language Known : English & Hindi