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Manager de Restaurant / Управляющий Рестораном

👤 39 ani
♂ Masculin
📍 Chișinău
💰 15 000 MDL

Preferințe

- În ture

Limbi

- **Română** · Fluent
- **Rusă** · Fluent
- **Engleză** · Fluent

Experiența profesională

Manager de Restaurant · Richland Restaurant

Noiembrie 2021 - Mai 2022 · 6 luni

Monitorizarea și organizarea procesului de lucru în continuu a restaurantului de zi. Primirea apelurilor telefonice pentru rezervări, încheierea contractelor de prestări servicii cu clienții salilor de banchet, întocmirea listelor de meniu pentru evenimente, petrecerea evenimentelor în sala Restaurantului, achitari finale. Întocmirea graficului de muncă a ospaților. Monitorizarea proceselor de lucru în bucatăria Restaurantului. Antrenarea personalului. Asistența personală în misiunile date de proprietar.

Restaurant Manager · Trabo Plus

Octombrie 2020 - Martie 2021 · 5 luni

Monitorizarea și organizarea procesului de lucru în continuu a restaurantului de zi.

Restaurant General Manager · Alshaya Trading Group, Food division, "400 Gradi Restaurant" · Bahrain

Octombrie 2017 - Iunie 2020 · 2 ani 9 luni

Fully responsible in daily operations, in line with company standards on menu standards, food safety, impeccable service, guest engagement, staff and team leaders trainings. Achieving established sales targets, forecasting sales, maintaining wages, weekly monitoring controllables in the bottom lines to be in line with sales forecasts and budget, saving by "wise" spend, stock purchases control, creating and maintaining par levels, saving utilities - therefore, overall contributing and achieving positive Store Profit. Weekly stock inventory up/down deviation investigation, I'm implementing correction action plans and achieving target of 1% on unknown variances. Restaurant food cost achieving at the moment average of 25-27% despite on most of key products are overseas. Brand awareness, marketing

consulting, building business bridge with loyal guests.
Dealing with supply chain to get best product in time, researching new and business wise suppliers. Chasing facility and maintenance teams to keep my Restaurant in best shape, fixed and organized. Creating business cases and purchase orders of new equipment in order to be always in line with QA requirements.

Weekly financial P&L reporting, KPI's reporting, trade report, weekly sales workbook, employee sales performance.

Staff and team leaders discipline - investigations, counselling issuance, warnings.

Staff and team leaders Professional Development Plans and Professional Improvement Plans creation according to their needs.

Studii: Superioare

Academia de Studii Economice a Moldovei

Absolvit în: 2015

Facultatea: Stiinte Economice

Specialitatea: Business si Administrarea afacerilor

Cursuri, training-uri

Cruise Liners RO-RO / Crowd Management

Absolvit în 2022

Organizator: International Marines Organisation