

Resume of  **RAGHAVAN .K.K**

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## **AREAS OF INTEREST : CATERING/REST. SUPERVISOR**

## **CAREER OBJECTIVE**

To pursue a long-term permanent and challenging career in hospitality industry, where my experience can be employed towards the growth of the organization.

**SUMMERY OF QUALIFICATIONS**

**13 years** years of professional experience **in Gulf and India.**, willingness to do tasks beyond my responsibilities, ability to interact, skilled in handling people & and ability to work as a part of team and on my own initiative.

## **EMPLOYMENT HISTORY**

#### Professional Experience in India

* Three months on the job training from “Hotel Ashok”(ITDC Managed Five Star Hotel) Bangalore ,as a Trainee Steward.
* One Year and five Months in “Hotel Lalittha Mahal”(New Name Elite Hotel, ITDC Managed Five Star Hotel) in Mysore worked as a Steward.
* Three year in Hotel “The Trident”(Managed by Obroi Hotels) in Ahamadabad as Captain.

#### Professional Experience in Gulf

* Five years in UN Iraq-Kuwait observation Mission (Managed By Damac Group) in Kuwait as a catering supervisor.
* One year in Eurest Support Service( ESS) as a feeding station supervisor for US marines in Kuwait.
* Two years in Al-Ammar catering Company as catering supervisor and camp in charge in Kuwait.

## **Nature of Work**

* Managing the daily works of location.
* Responsible for the business performance of the unit.
* Planning sales ,Profitability and marketing plans.
* Preparing sales details and reports.
* Preparing suppliers updates.

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* Preparing duty charts for staff.
* Maintaining high standard hygienic measures ,quality control, health and safety of unit according to Hygienic department(HACCP).
* Conducting training programs and motivating staff.
* Responsible le for monthly Inventory and stocktaking.
* Responsible for achieving the sales targets and goals.
* Assisting the chef in menu planning and costing for food and accommodation for more than 300 staff people
* Day to day store keeping functions.
* Supervision of more than 1000 peoples food services.
* Extensive experience in different outlets like restaurant, coffee shop, bar ,banquets and room service.

#### EDUCATIONAL QUALIFICATIONS

#### Academic

PREE-DEGREE – from Calicut University, Kerala, India.

#### Professional

Food and Beverage Service Course - from Food Craft Institute and Extension

Center (Govt.of kerala),calicut ,kerala-India.

Professional Training - Basic food Hygiene (**HACCP**) training

conducted by German Medical Team.

#### COMPUTER SKILLS

MS Office (Word, Excel)

Internet Research Skills and knowledge of E-mail.

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#### LANGUAGE SKILLS

English, Spanish, Arabic, Hindi , Tamil and Malayalam.

#### PERSONAL DATA

Date of Birth : 28th Dec 1970

Nationality : Indian

Marital Status : Married

**Visa Status : Visit Visa**