



Datele de contact sunt contra cost. Detalii aici: <https://www.lucru.md/ro/preтури/cv>

Manager de Restaurant / Управляющий Рестораном

Despre mine

1C, Word, Excel, Power point, Publisher, Micros Enterprise, Micros front and back office, ARES, C-Dine.

Experiența profesională

Manager de Restaurant · Richland Restaurant · Chișinău

Noiembrie 2021 - Mai 2022 · 6 luni

Monitorizarea si organizarea procesului de lucru in continuu a restaurantului de zi. Primirea apelurilor telefonice pentru rezervari, incheierea contractelor de prestari servicii cu clientii salilor de banchet, intocmirea listelor de meniu pentru evenimente, petrecerea evenimentelor in sala Restaurantului, achitari finale. Intocmirea graficului de munca a ospatarilor. Monitorizarea proceselor de lucru in bucataria Restaurantului. Antrenarea personalului. Asistenta personala in misiunile date de proprietar.

Restaurant Manager · Trabo Plus · Chișinău

Octombrie 2020 - Martie 2021 · 5 luni

Monitorizarea si organizarea procesului de lucru in 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

👤 41 ani
♂ Masculin
📍 Chișinău
💰 15 000 MDL

Preferințe

- În ture

Limbi

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

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 Mordovei

Absolvit în: 2015

Facultatea: Stiinte Economice

Specialitatea: Business si Administrarea afacerilor

Cursuri, training-uri

Cruise Liners RO-RO / Croud Management

Absolvit în 2022

Organizator: International Marines Organisation