



RAJESH BOMBASAL KANNAN

F&B Manager

PROFILE

Results-driven individual with 12 years of successful experience and committed to providing an incredible guest experience to all diners so they will continue to patronize the establishment. Food quality is of top importance to me, and I strive to ensure that all plates served look and taste amazing. I am talented in working with a team of employees from diverse backgrounds and using creative methods to keep everyone motivated and working towards a common goal.

CONTACT

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EMAIL:
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EDUCATION

- Hotel Management Degree BHM (4-Years) at Sarosh College of Hotel Management, Karnataka University, India
- H.S.C from Kerala University, India
- S.S.L.C from Kerala university, India

WORK EXPERIENCE

January 2019 till date

F&B Manager JA Hatta Fort Hotel, Dubai

- Manage all F&B and day-to-day operations within budgeted guidelines and to the highest standards
- Preserve excellent levels of internal and external customer service
- Design exceptional menus, purchase goods and continuously make necessary improvements
- Identify guest needs and respond proactively to all their concerns
- Lead F&B team by attracting, recruiting, training, and appraising talented personnel
- Establish targets, KPI's, schedules, policies and procedures
- Provide a two-way communication and nurture an ownership environment with emphasis in motivation and teamwork
- Comply with all health and safety regulations
- Report on management regarding sales results and productivity.

December 2016 to January 2019

Restaurant Manager Dubai Marine Beach Resort & Spa Dubai

- In charge for Recruiting
- Drive sales to maximize budgeted revenue
- Develop menus with other members of F&B team
- Recruit, manage, train and develop the Restaurant team
- Ensuring compliance with licensing, hygiene and health and safety legislation/guidelines
- Preparing and presenting staffing/sales reports
- Overseeing stock levels
- Handling customer inquiries and complaints
- Keeping statistical and financial records
- Promoting and marketing the business

- Making improvements to the running of the business and developing the restaurant.
- Handling administration and paperwork.

April 2014 to December 2016

Restaurant and Banquet Manager City Seasons Hotel Dubai

- Manage Restaurant operations
- Drive sales to maximize budgeted revenue
- Develop menus with other members of F&B team
- Recruit, manage, train and develop the Restaurant team
- Ensuring compliance with licensing, hygiene and health and safety legislation/guidelines
- Preparing and presenting staffing/sales reports
- Overseeing stock levels
- Handling customer inquiries and complaints
- Keeping statistical and financial records
- Promoting and marketing the business
- Making improvements to the running of the business and developing the restaurant.
- Handling administration and paperwork.

April 2013 to March 2014

Assistant Outlet In charge The Oberoi Hotel Dubai Business Bay Dubai

- Manage Restaurant operations.
- Recruit, manage, train and develop the Restaurant team
- Work within budgeted guidelines in relation to Food and Payroll
- Drive sales to maximize budgeted revenue
- Develop menus with other members of F&B team
- Accountable for monthly stock takes
- Set departmental targets and objectives, work schedules, budgets, and policies and procedures
- Evaluate guest satisfaction levels with a focus on continuous improvement
- Comply with hotel security, fire regulations and all health and safety legislation.

April 2011 to March 2013

Restaurant Supervisor Ramada Jumeirah Hotel Dubai

- Consistently offer professional, friendly, and engaging service
- Supervise the F&B Outlet team in all aspects of the department and ensure service standards are followed
- Maximize revenues by up selling and following budget guidelines
- Handle guest concerns, reacting quickly and professionally
- Balance operational and Colleague needs
- Have full knowledge of all menus and promotions

- Ensure Colleagues have full knowledge of all menu items, garnishes, contents and preparation methods being served in the Food & Beverage Outlet
- Follow outlet policies, procedures and service standards.

May 2010 to March 2011

Restaurant Captain ITC Royal Gardenia Bangalore India

- Supervises, coordinates, and gives directions to the entire Team of Colleagues in very efficient and correct manner.
- Quality of Service
- Updating all Colleague Logs/ Files
- Control stocks for daily use in the restaurant to ensure service requirement of the Cascades/Bridges are met
- Maintaining cleanliness as well as ensuring all maintenance needs is looked after.
- Checking of expiry dates and non-dated products on daily basis
- Schedules Guest Reservations and arranges for private function or special party
- Performs daily checks on staffing level, quality control, maintenance, cleanliness
- Ensure that the unique services of F&B are well maintained e.g. by doing table checks.

June 2008 to March 2010

F&B Captain Media Rotana Hotel Dubai

- Maintain complete knowledge of:
- All liquor brands, beers, and non-alcoholic selections available in restaurant.
- The characteristics and description of every wine/champagne by the glass and major wines on the wine list.
- Designated glassware and garnishes for drinks.
- All menu items, preparation method/time, ingredients, sauces, portion sizes, garnishes, presentation, and prices.
- Daily menu specials, 86'd items.
- Dining room layout, table/seat/station numbers, proper table set-ups, room capacity, hours of operation, price range and dress code.
- Daily house count, arrivals/departures, V.I.P.'s.
- Scheduled in-house group activities, locations, and times.
- Correct maintenance and use of equipment.

May 2007 to May 2008

**Restaurant Captain
The Park Hotels Bangalore, India**

- Ensures that the restaurants are prepared for service.
- Prepares staff schedule as per needs of the restaurant.
- Inspects the physical condition of furniture and decorations.
- Reviews the revenue and expense statement with his outlet staff.
- Maintains all necessary logbooks as implemented in outlet.
- To be aware of what competitors are doing and reports to Restaurant / Bar Manager and F&B Manager.
- To be familiar with F&B SOP and company standards.
- Performs other duties as assigned by Restaurant & Bar Manager and F&B Manager.

SKILLS

The ability to remain calm under pressure	85%
Commercial awareness	90%
Good business skills and knowledge of consumer...	85%
Organizational skills	85%
Problem-solving skills	90%

Place: Dubai

Date:

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