

ADIL KHATIB

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Umm Salal, Doha Qatar.



OBJECTIVE

Hospitality professional with 5+years of experience specializing in F&B Service. Strong background of Seafood, Japanese and in Mediterranean Concept, worked more than 15 with different nationality and Speaking Arabic is my big strength, capable to handle busy and panic situation and play hard on floor with multitasking tricks and make operation smooth, Looking for a challenging and responsible opportunity which help me explore my strength and potential in professional organization and meet employer expectations.

EXPERIENCE

24-11-2019
- Present

Aspire Katara Hospitality in Lwzaar Seafood Restaurant

Head waiter

- Greetings the guest, be the part of morning briefing, talk about yesterday business and what upcoming events and non- items and daily chef special. If necessary explain about Lwzaar Seafood Market(Restaurant) Concept to guest, Give them idea about Fresh Fish Market(FFM) and A-La-Carte menu on table as well explain to the guest about all 5 types of Cuisine we have,take care of VIP guests, be aware about Allergy items, play with upselling tricks, taking care of payment settlement and discounted card or entertainer and Staff meal breaks, On the other hand some responsibility are come from Kitchen about non-Available items and pass the information at the same time to FFM and floor as well, Specifically focus environment should be clean, get the feedback about the food, Always be in touch with waiters to assist them, motivate them and lead them with teamwork. Side Station should be refill time to time, trays and service equipment are cleaned and keep in proper place, Should be available for any query or issue, Issue resolution with keep in the mind company reputation, Order general items for restaurant, Inventory once in a month, Sending daily sales report and taking care of opening and closing duties.

- Also I served top VVIP'S in Katara International Arabian Horse Festival in 2021 and 2022.

10-5-2017 -
11-5-2019

Amohamza Seafood Restaurant

Service Associate

- Greeting the guest, Inform chef special items, taking order, repeat the order, send the order, Serve the food with SOS system, refill food, check table time to time, Remove dirty plates, Crumbling, Asking for dessert or tea and coffee, getting feedback, offering Bill, settle the table and Arrange for the next guest.

2016 - 2017

Hotel Hindustan International

Service Associate

- Greeting the guest, Inform chef special items, taking order, repeat the order, send the order, Serve the food with SOS system, refill food, check table time to time, Remove dirty plates, Crumbling, Asking for dessert or tea and coffee, getting feedback, offering Bill, Arrange for the next guest.

EDUCATION

2014

Sree Jain vidhyala

Higher Secondary
B+

2012

Cathedral Mission high school

Secondary

SKILLS

- Multi language, menu knowledge and allergy aware.
- Providing high class of service and Assuming power.
- POS and Payment processing, cash handling.
- Guests Relationship, Communication skills and guest satisfaction.
- Flexible, Multitasking, potential and Issue Resolution.
- Knowledge of Restaurant Manager Software.
- Upselling Tricks, listener and patience.

LANGUAGES

- English :- Read, write and Speak
- Arabic :- Read and Speak
- Hindi :- Read, write and Speak

NATIONALITY

- Indian

CERTIFICATE AND AWARDS

- Honored to be awarded by Aspire Katara Hospitality for hard work and great performance "Appreciation letter" (Lwzaar Seafood) in 2020 Doha, Qatar.
- Got "Employee Of The Month Award" in 2018, from Amo Hamza Seafood Groups Riyadh KSA.
- Diploma in "Hotel Management" and in marketing Skills Certified by La Martine Secomp Society in 2015 India.

HOBBIES

- Travelling because I love to experience new place, people and their culture.
- Usually I spend my leisure time on internet to update myself with news or any activities going around the world.
- listening music and cooking food while I'm traveling or stay at home.