



Mohammad Muneer Qadar

Assistant Restaurant Manager

9425680097

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PROFILE

GENDER	: Male
ADDRESS	: 196-B,Indra-Vihar Colony, Airport Road, Bhopal, India- 462001, Madhya Pradesh
PPN	: N7145223

SKILLS



1 Sales & Markeitng	85%
2 Client Relation	90%
3 Team Leadership	96%
4 Customer Delight	96%
S Negotiation / Multi-Tasking	96%
6 Analytical & Critical thinker	80%
7 Computer Literacy	96%
8 Extensive Travelling	80%
Communication Skills	96%
10 Hospitality Management	95%
ıı Internet & Emailing	95%

LANGUAGES

English	100%
Hindi	100%
Urdu	100%

Skilled Restaurant Assistant Manager with a passion for growth, customer delight, success & innovation along with problem solving ability with strong work ethics, leadership skills & strong business acumen. Adapt to working under highly stressful situations, managing multiple priorities to ensure business objectives are met, a quick learner in absorbing and implementing new task, ideas, responsibilities and technologies for operational efficiency.









EDUCATION

2016	MBA IPER College-Institute of Professional Education & Research, Barkatullah University	72.8%
2014	BBA All Saint's College, Barkatullah University	73.3 %
2011	12th standard All Saints School, MP Board, Bopal	76 %
2009	10th standard All Saints School, MP Board, Bopal	82%

EXPERIENCE

2016	The Black Pepper,Bhopal-India Assistant Restaurant Manager	Jul 2016 - Feb 2020
2014	The Black Pepper, Bhopal-India Restaurant Supervisor	Jul 2014 - Jun 2016

ACHIEVEMENTS

- Redesigned and executed 3 types of menus in 2016 for different customer base i.e. teenagers, youth, adults &achieved tremendous success.
- Increases customer's engagement by 20 % on social media, through interactive, promotional & marketing activities.
- Up selling "Today's Special" periodically to minimize cost.

CERTIFICATIONS

- National Hospitality Skill Training (Food Production), Ministry of Tourism-Incredible India, Bhopal 2014.
- TEFL-Teaching English as a Foreign Language "Asian College of Teachers "Bangkok-Thailand, October 2019.
- TESOL-Teaching English to Speakers of Other Language, Vancouver-Canada, June 2020.

EXPERIENCE

2016-2020

The Black Pepper, Bhopal-India

Assistant Restaurant Manager

- Gained excellence in managing wide range of functions including menu and function planning, hygiene, health,safety, training & development of staff.
- Managing food cost around 23 % or less with efficient inventory management.
- Improved outlet visibility & branding up to 100% by marketing & promotional activities.
- Reducing incorrect portions, improper staff training, or employee theft by 87%.
- Supervised portion control & quantities to minimize waste.
- Inspect dishes before they get served to avoid disappointments.
- Organized high profile catering events with 100 % success rate.

2014 - 2016

The Black Pepper, Bhopal-India

Restaurant Supervisor

- Trained new employees about serving etiquettes & procedures.
- Established positive relationship with guest & employees.
- Efficiently address customer's complaints & challenges.
- Evaluating staff and feedback to improve customer's experience by 100%.
- Maintained quality control for all the food served to all guest.
- Project future needs for goods, kitchen supplies, and cleaning products; order accordingly.

DECLARATION

 $Ihereby declare the \ details \ furnished in the \ resume \ are \ true \ and \ correct \ to \ the \ best \ of \ my \ knowledge.$