

ALTAFHUSEN

F&B Cost Controller

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Experience

Lofat Group

Kuwait City

F&B Cost Controller

07/2016

- Managed 2000+ Item Master data including raw, semi, and finished materials.
- Created and enabled POS sales articles. Managed sales price vs recipe cost analysis.
- Forecasted material needs, adjusting processes for efficiency in production and warehousing.
- Reviewed and adjusted recipe costs, collaborating with purchasing and production departments.
- Prepared and analyzed weekly/monthly food and consumable cost reports across divisions.
- Established month-end inventory values by location, adjusting GL transactions as needed.
- Recorded and corrected cost records for returned and waste foods from 75+ hypermarkets.
- Performed cost analyses and prepared variance reports for effective cost management.

The Sultan Center

Kuwait City

Assistant Restaurant Manager

07/2013 - 07/2016

- Follow the SOP of company and comply as it is standard policy
- Audit the store and process the document
- Supervises the day-to-day activities of multiple non-exempt operations associates within a defined individual or group of restaurants, concepts or stores
- Assigns work tasks and activities, prepares schedules, and ensures that all shifts are covered
- Receiving delivery invoice and items verify under HACCP and FMC logged
- Daily MIS to update as requested report from HR, Finance, ADMIN and HO
- Managing the restaurants smooth operation with quality food and customer service
- Complying business related license updated (Commercial, Municipality, Health, Signage ETC)
- Future action and focus plan for review performance result in operation efficiency to develop
- Analyze the business revenue and P&L month wise
- Review the Manpower, Food cost, and operational cost
- Meeting with HO and taking necessary corrective action plan

Empire Hotel International

Bharuch

Hospitality Manager

05/2012 - 06/2013

- Manage daily operations of the hotel & restaurant including all administration duties for the management of finances, human resources, stock control, cash control, promotions and marketing, and the responsible service of food and beverages
- Responsible for making sure that all areas of a hotel environment run smoothly and work together successfully
- Reduced f & b department manpower cost 54% to 45% and food cost 34%
- Set up B2B, B2C channels and tie up with Chanel, Decrease 4% the print advertising budget per quarter
- Analyze the Menu items y sales, RevPASH, and RevSQM
- Room Rate Calculation ARR/ADR and Room rate designated

Bukahra Fine Dine

Samelesbury- UK

Restaurant Supervisor

12/2010 - 05/2012

- Food preparation to food handling complied as per food hygiene policy
- Order taking
- Service supervise
- POS observation of sales, cash and credit flows
- Special selling item in menu
- Ensure the stock control
- Implement FIFO and LIFO style to follow and waste report
- Monitored floor volume and assisted with seating, serving, and communication to maintain coverage and guest satisfaction
- Conducted daily pre-shift meeting with team to communicate specials, guest evaluation scores, and staff or service concerns
- Support to manager for full operation in varies kind of task and service

San Rock Hotel

Manama- Bahrain

F.O. Supervisor

03/2006 - 05/2007

Al Salam Hotel

Al Khobar-KSA

F.O. In-Charge

10/1997 - 02/2004

Education

Karnataka Open University

MBA-EMBA Hospitality

Karnataka

03/2014 - 03/2014

Lancaster University

Associate of Arts - Hospitality Management

Blackburn-Lancaster

05/2012 - 05/2012

Indian Institute of Management

Diploma Holder in Business Management

Chennai

08/2001 - 08/2001

- Business Management
- Indian Institute of Management, Chennai

Bombay Management Association

Diploma In Computer Application

Bombay

03/1995 - 03/1995

- MS Office
- Bombay Management Association, Bombay

Summary

Personal objective: I have been working in Hospitality industry 20+ year, begun with started career. specialized in the hospitality operation and cost volume profit analyze. An energetic, eclectic, academic driven hospitality professional with real passion for delivering first rate to apply the right costing process, and maintain excellent way to company's cost in budget and increased gross profit margin. To take up a challenging job in development organization having clarity in values in business and company growth.

Summary of skills Competencies:

- Practically experienced with hotel PMS, Budgeting the right cost system & sales pricing.
- MBO promoting by hospitality culture improvement through the hotel and restaurant.
- Certified food safety level 2 from UK/EU. Ability to control KPI & PMSSI, tackle and given priority to urgent issue of operation.
- Hospitality background of four star hotel, Int'l cuisine and QSR. Possessing a friendly personality and charisma to connect diverse team.
- Can do attitude and positive mindset. Able to deal calmly on challenging situation. Self motivated and proactive.

Languages

English Fluent ●●●●●

Skills

Budgeting · ERP · HACCP · KPI · Micros · MS Office · Power BI · SAP Master Data · Product Costing