



**YOGESH A.
VAIDANDE**

JUNIOR WAITER

**PRINCESSE CRUISES
HOLLAND
AMERICA GROUP**

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Skype link address –

<https://join.skype.com/invite/vuMCvme1Jbt4>

Dear Human Resource,

I Have 17 Years of Experience in Hospitality Industry and Currently WORKING as a JUNIOR WAITER IN PRINCESS CRUISES (HOLLAND AMERICA GROUP). IN 15 the JULY 2023 SIGN OFF. my Skills and Past Experience Render Me A Very Suitable Candidate for This Position.

Having A Track Record of Ensuring That Consistent High Standards Are Delivered Throughout a Restaurant or Bar Area. Furthermore, Expressing at Maximizing Revenue, Minimizing Costs and Ensuring That Guests Have a First-Class Dining Experience.

With My Proven Ability to Come Up with New Ideas That Drive Customers to The Restaurant, I Feel I Would Make an Immediate Impact on Your Bottom Line. As You Can See from The Attached CV, Have an History of Creating a Wide Variety of Flavors and Textures That Regularly Have Guests Coming Back for More. My Resume Will Give You a Brief Idea from What School of Thoughts That I Am Coming from But to Know Me Actually a Professional Meet Up Would Justify.

Aside From My Managerial Competencies, I Have a Warm Personality That Allows Me to Quickly Engage with Guests and Staff Members Alike. I Am a Self-Motivated Person That Drives Me Enthusiastically for Perfection, Fines and Happy Guest.

The Restaurant Manager Position Sounds Interesting and I Would Welcome the Opportunity for A Personal Interview to Discuss My Leadership Skills. If You Require Any Additional Information Documents in The Interim, You Can Call or What's app Me At +919145275536

Thank You for Your Time and Consideration. I Look Forward to Hearing from You Soon.

Sincerely,

Yogesh a.

Waidande

Enclosure: CV

Yogesh Abhimanyu vaidande

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✉ waidande1980@gmail.com / ygshwaidande@yahoo.com

Area Of Expertise

F & B Operations

Bar Management

Customer Relationship Management

Stock Management

Process Improvement

Restaurant Operations

Menu Finalization

Resource Management

Liasion And Coordination

Personal Skills

Energetic

Engaging Personality

Excellent Communicator

 **SOFT SKILLS**

Passion



Personal Summary

An enthusiastic manager with drive, determination and Proven ability to ensure that a restaurant operates efficiently and profitably. Having a track record of maximizing guest satisfaction and profitability whilst maintaining high standards of food and service and also present a positive and fashionable image of the business. Extensive knowledge of the hospitality industry, it's working practice, recruitment and pay, conditions of employment and diversity issues.

Now looking for a new and challenging managerial position, one which will Make best use of my existing skills and experience.

Organizational Experience

- **360 Degree Revolving Restaurant – Pune**
Post: **General Manager** Period: April 2018 – Till Now.....
- **Agent Jack Bar and Restaurant – Pune**
Post: **Food and Beverage Manager** Period: April 2016 – March 2018.
- **Seasons an Apartment Hotel (5 Star) – Pune**
Post: **Operation Manger** Period: May 2014 – Feb 2016.
- **“Ravine Hotel (5 Star)**
Post: **Assistant Front Office Manager** Period: May 2012 – May 2014
- **“Oasis Bar and Restaurant (Africa, Uganda Country – Kampala)**
Post: **Restaurant Manager** Period: Feb 2010 - April 2012.

Summary of Skill

- Estimate food consumption, place orders with suppliers, and schedule Deliver Of fresh food and beverages.
- Resolve customer complaints about food quality or Room Operations
- Direct cleaning of kitchen and dining areas to maintain sanitation standards and keep appropriate records.
- Monitor actions of staff and customers to ensure that health and safety standards and liquor regulations are obeyed.
- Maintain Hotel budget and employee records, maintain payroll, and pay bills, or monitor bookkeeping records.
- May use computer software to monitor inventory, track staff schedules and pay, and perform other Record keeping tasks.
- Check quality of deliveries of fresh food and baked goods.
- Meet with sales representatives to order supplies such as tableware, cooking utensils, and cleaning items.
- Arrange for maintenance and repair of equipment and other services.
- Total receipts and balance against sales, deposit receipts, and lock facility at end of day. Select or create successful menu items based on many considerations, and assign prices based on Cost analysis.
- Recruit, hire, and oversee training for staff. Schedule work hours for Front Office and kitchen And Housekeeping Staff Monitor food preparation.

Personal Details

Jai Malhar Cololy Manjari
Road, Hadapsar, Pune

State – Maharashtra

Country – India

Passport No- Z6327866

Date of birth
15th Nov.1980

Religion: -

Hindu

Nationality: -

Indian

Language
knows
English, Hindi,
Marathi, Basic
German,
Swahili,
Luganda
,Arabic

Marital status
Married

Skypeid
live:a7bca7fde6fa7ba

Previous Experience

- Oasis Restaurant (Kampala – Luganda Road)
Restaurant Manager Period – Feb 2010 – March 2012
- Associate with “ International Hotel (Africa – Muyenga – Uganda – Kampala)
Period: April 2009 - Jan 2010
- Associate with “ Kep Resort ”. (Kampala)
Post: **Food Service Manager** Period: October 2008 to March 2009.
- Associate With ‘Hotel Little Asia (Sudan Country -Khartoum and Juba)
Post: **Restaurant Manager**. Period: Dec 2006 – Supt. 2008.
- Associate with “Shatrani Napoli Italian Restaurant”.Mumbai
Post: **Restaurant Manager**. Period: May 2004 to Sep2006.
- Associate with “Annapurna Catering”. Pune
Post: **F&B associate**. Period: Sep 2002 to April 2004.
- Associate with “Hotel Millennium Park”.
Post: **Steward**. Period: May 2001 to Sep2002.
- Associate with “Hotel Kamini ”.Pune
Post: **Steward**. Period: May 2000 - May 2001.

Academic Qualifications

Course	Board / University	Class	Score
SSC	Maharashtra Board	First Class	65 %
HSC	Maharashtra Board	Second Class	58 %
BA	Mumbai University	Second Class	59 %
Hotel Management	Global Academy	First Class	62 %
Merchant Navy Training- Pre sea Training Course	N.U.S.I. Maritime Academy Goa	First Class	60 %

Certifications & Achievement's

- **Diploma in Hotel Management**
- **Food and Beverage Manager Experience Certificates**
- **Restaurant Manager Experience Certificate**
- **Pre- sea Training of Merchant Navy Certificate**
- **Personal Survival Technique Certificate**
- **Fire Fighting Certificate**
- **PSSR Certificate**
- **First Aid Course Certificate**
- **Valid Indian C.D.C. Certificate Book**
- **VALID C1/D VISA**
- **VALID SEAFARERS MEDICAL CERTIFICATE**
- **ALL GADIUS COURSES COMPLETED**
- **Computer Certificate**
- **Marline test certificate (above 80%)**

DECLARATION

I hereby declare that all the information given.
By me is true and correct to the best of my knowledge

Place: Pune

Date:

(YOGESH A. VAIDANDE)

