

## CURRICULUM VITAE



### Contact information:

Name: Hidden data  
Date of birth: 18/07/1982  
Place of birth: Becej  
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### Highlights:

- Revenue generation
- Employee relations
- Inventory (stock) control
- Talent development
- Customer service
- Recruit, train, manage and motivate staff members
- Motivational leader
- Resourceful problem solver

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- Persuasive communicator
- Up selling techniques for food and beverage
- Coordinate the operations of the restaurant ensuring that kitchen, bar and waiting staff working as a team.
- Respond the customer queries and complaints
- Set budgets or agree them with senior management
- Analyse and plan restaurant sales levels and profitability

### Personal profile:

Highly motivated professional with hard work ethics.  
Dynamic, flexible, enthusiastic and goal oriented.  
Good listener with ability to motivate others.  
Over 11 years' experience working in hospitality environments.  
Able to work both independently and as a team member.  
Able to work under pressure and meet tight deadlines  
without exceeding budget limitations.  
Capable of setting priorities and delegating responsibilities.  
Ability to train, lead and motivate a staff of food professionals.

### Education and other skills:

1998-2002: Faculty of Sciences. University of Novi Sad.  
Major- Hotel Management, tourism and catering technician.  
Computer skills: MS office (full word and excel user, power point) internet  
and e-mail.

Languages: Hungarian (native)  
English (business fluent)  
Spanish (proficient)  
Slovenian (proficient)  
Croatian (business fluent)  
German (business basic)

### Employment history:

Position: Sales merchandiser  
Company: NESTLE

03.2003 - 06. 2007

In charge to encourage sales and promote company products.  
Present new products (presentations/introductions) to retail partners.  
Merchandising and retail support for accounts as directed by the  
sales manager.  
Maintain stores, sets, testers, merchandising units, displays, products

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literature as warranted.

Position: Waiter

Company: Global Cruise Lines (CMV)

11.2007 - 06.2010

Duties:

Responsible for all food and service-related issues within my working station and serving passengers according to the highest standards set by the CMV cruise line.

Responsible for setting the tables, obtaining and arranging linen, silverware, china and glassware.

Relaying all passengers' orders to the galley, then serving the various courses and beverages making sure that all items look presentable and are properly garnished and decorated before serving.

Attending various training sessions organized by direct supervisors and the head of the department, further improving my performance level and preparing for a career advancement to a higher position within the CMV cruise line.

Position: Chef De Rang

Company: Celebrity Cruises

09. 2010 - 05. 2013

Duties:

Responsible for coordinating the trolley and flambé service on each table demonstrating to the passenger's ability to cook, carve and flambé.

Escort passengers to their tables, introduce myself and my assistant, present them the menus and suggest particular courses and wines and would kindly answer to any questions they may have regarding menu items and wine list.

Constantly observes my assigned area (station) for demanding or "difficult" passengers and works in a positive and polite manner to resolve problems.

Ensuring that the highest quality of food and service are offered to passengers all the time

Participating in rotational schedule, supervising various food outlet venues around the cruise ship - main dining room(s), 24-hour buffet and specialty restaurants.

Supervising dining room entertainment according to established practices of the cruise line and alterations based on the specific itinerary - Pirate nights, Caribbean nights, Italian nights etc.

Responsible for notifying the Restaurant Manager/ Maitre D' of any cases of disciplinary actions or poor performance.

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Developing and providing on-the-job training to new recruits in order to improve their current performance allowing them to gain skills and abilities for future advancement.

Position: Restaurant Supervisor  
Company: Restaurant Belvedere – Marbella

05. 2014 - 06. 2019

### Duties:

Scheduled and directed staff in daily work assignments to maximize productivity. Continually monitored restaurant and took appropriate action to ensure food Quality and service standards were.

Minimized loss and misuse of equipment through proper restaurant supervision and staff training.

Communicated well and used strong interpersonal skills to establish positive relationships with guests and employees

Regularly updated computer system with new pricing and daily food specials

Delivering quality service by providing a warm and welcoming environment

Meeting, greeting and encouraging feedback from customers and used feedback to implement positive changes within the restaurant.

Moving and arranging tables, chairs and place settings and organized seating for groups with special needs.

Effectively listening to, understood and clarifying guest concerns and issues.

Provided prompt, efficient, friendly and quality service at all times.

Assisted co-workers when needed in bar or on the floor.

Trained, developed and counseled employees to develop a high performing team.

Position: Restaurant Supervisor  
Company: Lodore Falls Hotel – UK

09.2019 – 03.2021

### Duties:

I was a Restaurant Supervisor in a main dining room and managed team of 12 people together with a Restaurant Manager. We oversee together all the restaurant operation to ensure that restaurant that restaurant run smoothly. Also i train and supervise restaurant staff, helping to take orders during the dinner service. Coordinate staff and work closely together with the Head Chef and Sous-Chef.

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Position: Assistant Restaurant Manager and Food and Beverage staff trainer

Company: Hidden data - St. Maarten

06 .2021 - to Current

### Duties:

Managed team of 15 wait staff members, delivered trainings and supported career progression. Recruited and hired a new staff along with a Restaurant Manager.

Ensuring the highest standards of food and beverage service.

Keeping control of food and labour costs.

Ensuring Health & Safety and also hygiene procedures & standards are maintained.

Having an in-depth knowledge of all menus.

Responsible for recruiting, training & developing restaurant staff.

Dealing with and resolving customer complaints.

Maximizing all business opportunities to drive sales.

Communicating with the kitchen staff to ensure efficient food service.

Advising customers on wine selection.

Liaising with the Head Chef to discuss and develop the menu.

Overseeing client bookings & reservations.

Organizing the daily and weekly rotas for the Restaurant's staff.

Purchasing stock, supplies and negotiating best prices with trade suppliers

Ability to create a great atmosphere & be a inspirational host.

Monitoring sales and then writing informative reports for the general manager.