

Curriculum-Vitae



MR. AJINKYA PANDIRKAR

Personal Details:

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Personal Particulars:

Date of Birth: 30.09.1987
Sex: Male
Nationality: Indian
Religion: Hindu
Marital status: Married
Languages Known: English, Hindi, Marathi
Height: 158cm

Work Experience:

- 1) Worked as an Industrial Trainee for 6 months at Grand Hyatt, Mumbai (Oct -2007)
Successfully completed training in core departments - Front Office, Food & Beverage, Kitchen, House- Keeping, Sales & Marketing
- 2) Worked at Hotel Sarovar, Thane- (1st March 2009 to 10th December2009)
As Food and Beverage Executive for Purchases.
 - Maintaining the stocks for the Restaurant.

- 3) DE VERE, SLALEY HALL, Newcastle, London – (October 2010 to January 2011)
Promoted from Food and Beverage Associate to Team Leader: - (Main Restaurant – Hadrian’s brassiere)
- Departmental trainer for Brassiere
 - Handling Administrative responsibilities
 - Handling complaints
 - Financial responsibilities
 - Facilitate Revenue generation
- 4) DE VERE, SLALEY HALL, Newcastle, London – (September 2011 to April 2012) Food and Beverage Team Leader: - (Main Restaurant – Hadrian’s brassiere)
- Helping to improve Operational and Financial performance for an individual unit.
 - Achieving 100% customer satisfaction and loyalty by ensuring food quality and friendly service
 - Driving Profit & Loss improvements (i.e., plan attainment) by following cash control/security procedures,
 - Maintaining inventory, managing team, reviewing financial reports
 - Ensuring Occupational Safety and Health Act, Local Health and Safety codes, and Company safety and security policies are met as per SOP.
 - Recruiting, interviewing, and hiring team members; conducting performance appraisals, taking disciplinary action; motivating, training and developing the restaurant team.
- 5) S. R Shetty & Co Limited, Middlesex- (April 2012 to May 2012)
Worked as Senior Administrative Executive through Red Cross Society
- 6) Worked HOLIDAY INN M4 J4, HEATHROW, LONDON- (May 2012 to Dec 2013) Food and Beverage Team Member: Shift leader: - (Main Restaurant – Rotisserie)
- Helping with training and development
 - Helping to improve operational and financial performance for an individual unit.
 - Driving Profit & Loss improvements (i.e., plan attainment) by following cash control/security procedures,
 - Ensuring Occupational Safety and Health Act, local health and safety codes, and company safety and security policy are met.

- Recruiting, interviewing, and hiring team members; conducting performance appraisals, taking disciplinary action; motivating, training and developing the restaurant team.
- Achieving 100% customer satisfaction and loyalty by ensuring food quality and friendly service

7) Ramada, Mumbai as Restaurant Captain. (April 2014-May 2015)

8) Currently working as Asst. Professor Food & Beverage at D. Y. Patil University School of Hospitality & Tourism Studies.

Academic Qualification:

- 1) 2004- Completed S.E.S High School, Thane. [W]
- 2) 2003-2005- Completed H.S.C from K.B Patil college, Thane. [W]

Professional Qualification:

- 1) **June 2006 to April 2009 Rizvi College of Hotel Management & Catering Technology**

Degree in Hotel Management & Catering Operations

Modules included:

- Food Production
- Food and Beverage Management
- Hospitality Marketing
- Tourism management
- Catering science

- 2) **January 2010 – July 2011 Newcastle College affiliated to Leeds Metropolitan University -Masters in Management**

Modules included:

- Introduction to management
- People management
- Corporate strategy
- Cultural Human Resource
- International Environments of business

Strengths:

- Over 7 yrs. of experience in Food and Beverage service in UK.
- Over 5 years of teaching experience in the field of hospitality.
- Excellent Interpersonal and communication skills
- Ability to smile and display a professional appearance and attitude that constantly exemplifies excellence in job performance.
- Excellent team player and constant motivator, exhibiting a positive outlook.

- Calm and assured during challenging situations.
 - Friendly and confident with a natural ability to engage at all levels.
 - Worked on multiple management positions in the F&B department.
 - Having a combined experience of working in stand-alone and start properties as well.
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Achievements:

- Rewarded employee of the month award 5 times in a row at Holiday Inn, London.
- Managed the Bar, Specialty restaurant and the Coffee shop by myself in Holiday Inn, London.
- Promoted from Associate to Team leader in Devere Slalley hall, London.
- Promoted from Team Leader to restaurant manager in Devere Slalley hall, London.

Hobbies:

- Professional Tabla player
- Professional Singer
- Cooking
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Reference:

- 1) Mr. Marcin Szmycinski, F&B Manager Devere Slalley hall, London.
- 2) Ms. Lissy Thornquist General Manager, Holiday INN M4 J4, London.

Declaration:

I hereby declare that the above given information is true to the best of my knowledge.

Date:

Sign: _____
(Ajinkya Pandirkar)