

Ritesh Sharma

Food And Beverage Supervisor

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Experienced food & beverage professional bringing demonstrated success in developing and motivating strong restaurant teams to assist customers hourly. Keeps all areas clean and sanitized while managing inventory and preventing waste. Positive and upbeat with customers and team members alike.



Skills

- ◆ Interpersonal Relationships ◆ ◆ ◆ ◆ ◆
- ◆ Organized leadership ◆ ◆ ◆ ◆ ◆
- ◆ Inventory management ◆ ◆ ◆ ◆ ◆
- ◆ Menu management ◆ ◆ ◆ ◆ ◆
- ◆ Staff management ◆ ◆ ◆ ◆ ◆
- ◆ Equipment manitenance ◆ ◆ ◆ ◆ ◆
- ◆ Food plating and presentation ◆ ◆ ◆ ◆ ◆
- ◆ Attention to detail ◆ ◆ ◆ ◆ ◆
- ◆ Training development ◆ ◆ ◆ ◆ ◆
- ◆ Good telephone etiquette ◆ ◆ ◆ ◆ ◆
- ◆ Self motivated ◆ ◆ ◆ ◆ ◆



Work History

- ◆ Jan 2022 - **The Oberoi Group**
2024
- ◆ **Promoted -Food and Beverage Supervisor**

Sep 2023 - *The Oberoi Gurgaon , Gurgaon*

Current

- Planning operations to effectively cover needs while controlling costs and maximizing service.
- Delivering in-depth training to workers in food preparation and customer-facing roles to promote strong team performance.
- Continuously evaluated business operations to effectively align workflows for optimal area coverage and customer satisfaction.
- Working with qualified chef to diversify menu with new offerings.
- I am working in In-room dining.

Jan 2022 - **Food and Beverage Attendant**

Sep 2023

The Oberoi Bengaluru , Bengaluru

- Managed Multiple banquet events including several outdoor catering events.
- Well equipped knowledge of the functionality of the All day dining restaurant. Specially breakfast knowledge.
- I worked for Wabi Sabi, a pan asian and Japanese speciality restaurant which has enhanced my skill set.

Dec 2020 - **Industrial Trainee**

May 2021

Park Plaza, Chandigarh

- Key Focus Areas was to observe and be a part of all the core departments of the hotel and understand the procedures and protocols
- Front Office.
- Food and Beverage Service.
- Housekeeping.
- Food Production
- Improved employee productivity by offering targeted training programs based on identified skill gaps or performance issues.



Education

Jul 2019 - **Bachelor : Hotel And Hospitality Management**

Jun 2022

Chandigarh University - Chandigarh

- The focus of our programme was to make us equipped with knowledge about all the functions and the core subjects of the hospitality industry.

Apr 2018 - **Intermediate : Commerce**

Mar 2019

Government Boys Senior Secondary School - New Delhi

Apr 2016 - **Marticulation Education**

Mar 2017

Government Boys Senior Secondary School - New Dwlhi



Languages

English

◆◆◆◆◆◆
Bilingual or Proficient (C2)

Hindi

◆◆◆◆◆◆
Bilingual or Proficient (C2)

◆  **Accomplishments**

- ◆ • Topped the Supervisory Development Program of the hotel

◆  **Software**

◆ Micros

◆◆◆◆◆

◆ Ms Excel

◆◆◆◆◆

◆ Opera

◆◆◆◆◆

◆ MS Powerpoint

◆◆◆◆◆

◆  **Interests**

◆ Photography

◆ Travelling

◆  **Additional Information**

- ◆ • Ability to complete assigned task with in a given time frame with best of my ability.
- ◆ • Work with positive attitude to contribute the heathly functioning of the organisation.
- ◆ • Adaptability to change environment.

◆  **Personal details**

◆ DOB- 30-06-2002
Gender- Male
Nationality- Indian