



PRACHI CHAVAN

RESTAURANT MANAGER

PROFILE

I am a restaurant manager with robust problem-solving skills having knowledge about Lean Six Sigma and proven experience in creating and designing menus and food promotions and skilled departmental trainer.

SKILLS

Area of Expertise

Departmental training and designing training contents, profit and loss analysis, food promotions and menu designing, guest relations, complaint handling.

System/Software Skills

Triton, IScala, Opera, Micros, Touche, Shawman, WIN HMS, EcoBillz,

Languages Known

English, Hindi, Marathi, Spanish

PROFESSIONAL REFERENCES

Parag Sawhney

General Manager,
The Westin, Hyderabad
Email: parag.sawhney@marriott.com

Mark Manuel

Food and Beverage Manager,
The Leela Palace, Bangalore
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HOW TO REACH ME

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CAREER SUMMARY

Restaurant Manager

The Leela Palace, Bangalore | June 2019 - June 2020

- Butler and Minibar Manager
- Citrus - Coffee Shop Manager

Conrad by Hilton, Bangalore | April 2018 - June 2019

- Mikusu - Pan-Asian Restaurant Manager
- Caraway kitchen - Coffee Shop Manager

The Taj Falaknuma Palace, Hyderabad | August 2015 - July 2016

- Aada - Indian Specialty Restaurant Manager

Assistant Outlet Manager

Grand Hyatt, Goa | November 2016 - March 2018

- Australian Fusion Assistant Manager
- Coffee Shop Assistant Manager

Taj Management Trainee | Batch 2013 - 2015

On-Job training at The Taj Mahal, Delhi; Taj President, Mumbai; Taj Land's End, Mumbai; Taj Bengal, Kolkata; Taj Towers Dubai.

EDUCATIONAL TRAINING

Mumbai University

Bachelor of Science in Hotel Management and Catering Technologies | Batch 2010 - 2013

Mumbai University

Higher School Certification; Commerce | Batch 2009

Secondary School Certification | Batch 2007

Udemy

- Lean Management
- Six Sigma White Belt
- Six Sigma Green Belt
- Six Sigma Black Belt