Respected Hiring Manager,

 Greetings of the day..!!

Upon discovering your posting for Assistant Restaurant Manager / F&B Supervisor, I Quickly decided to submit my resume for your view. As a motivated and organized professional with solid experience and focus on customer service excellence, I am prepared to signiﬁcantly contribute to Hotel/Restaurants goal in this role.

My background includes leading operation, teams, and processes to drive business and customer service success in manager’s absences. From training staff and overseeing day-to-day routine to monitoring food/ handling daily cash counts and deposits, I excel at meaning teams, driving revenue enhancement, and stimulating maximum levels of customer service and satisfaction.

Highlights of my experience include…

 Responsible for opening and closing functions, cash counts  and deposits, employee training and inventory control, and processing in consecutive assistant management position with Restaurants.

 Supported Immediate Manager in planning and executing monthly labor and food cost goals through eﬃcient shift scheduling and minimal food waste.

 Training and disciplining (when necessary), and managing restaurant employee –including servers, bar staff, and kitchen workers –to drive restaurant success.

 Demonstrating time management, communication, and multi-tasking skills to excel within fast paced, customer –facing environments.

My skills in team and operational leadership have been ﬁnely honed, and I am conﬁdent my additional strengths will readily translate to your restaurant. The change to offer more insight into my qualiﬁcations would be most welcome. I look forward to speaking with you soon..!!

Sincerely,

Narendra Chand

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