



PATRIC JOSEPH

HOSPITALITY PROFESSIONAL

CAREER OBJECTIVE

To chase my passion by working in a respected hospitality establishment which offers a good opportunity to share my Nine year's Hospitality and catering industry experience and skill with my colleagues and participate myself and work towards for a complete satisfaction of the company. Achieve hotel and food and beverage revenue, profit and customer satisfaction goals by supervising the restaurant and lounge operations during assigned shifts furthermore contribute towards the company using my personal skills such as hard work, responsibility, commitment, leadership and a strong sense of dedication

PROFESSIONAL SKILLS

High Level of Customer Service
Good Communication Skills
Formal Training Skills
High Levels of Cultural Awareness
Multitasking
Attention to detail
Technical and language skills
Flexibility
Commitment

PERSONAL SKILLS

Creative spirit
Reliable and professional
Organized
Time management
Team player
Fast learner
Motivated

CONTACT

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SOCIAL

LinkedIn

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<fb.me/patric.joseph.1>



[josephpatric9](#)

WORK EXPERIENCE



RESTAURANT MANAGER

Blaze Restaurant , The PARK, JANABIYA | Nov 2019 - Till Now



RESTAURANT CAPTAIN

SHAKESHERE AND CO, Zallaq Springs | Feb 2019 - Nov 2019



Abdulla AL-Mehaiza

2 reviews

★★★★★ 2 weeks ago

Very very fancy restaurant excellent service and food, the hospitality by the staff is great well done to Patric and Ishara for helping us with a smile..



- Coordinating daily Front of the House and Back of the House restaurant operations
- Ensure that all guests feel welcome and are given responsive, friendly and courteous service at all times.
- Ensure that all food and products are consistently prepared and served according to the restaurant's recipes, portioning, cooking and serving standards.
- Assist other staff members to complete opening, closing and prep lists.

ADDRESS

Flat 42, AVIVA 05, Bldg 111
Road No: 2703, Block: 327
(Near to HSBC Bank)
Adiliya, Kingdom of Bahrain.

- Understand completely all policies, procedures, standards, specifications, guidelines and training programs.
- Ensure that all guests feel welcome and are given responsive, friendly and courteous service at all times.
- Ensure that all food and products are consistently prepared and served according to the restaurant's recipes, portioning, cooking and serving standards.
- Assist other staff members to complete opening, closing and prep lists.
- Actively manage other staff members by working hands on in making food, servicing customers and overseeing the coordination of deliveries.
- Achieve company objectives in sales, service, quality, appearance of facility and sanitation and cleanliness through training of employees and creating a positive, productive working environment.
- Continually strive to develop staff in all areas of managerial and professional development.



ASSISTANT STORE MANAGER

Emirates Fast Food Company | Mar 2013 - Jun 2018

The operator of international fast food restaurant franchise in the UAE

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- Achieve company objectives in sales, service, quality, appearance of facility and sanitation and cleanliness through training of employees and creating a positive, productive working environment.
- Control cash and other receipts by adhering to cash handling and reconciliation procedures in accordance with restaurant policies and procedures.
- Make employment and termination decisions consistent with General Manager guidelines for approval or review and with their prior consent.
- Fill in where needed to ensure guest service standards and efficient operations.
- Continually strive to develop staff in all areas of managerial and professional development.
- Prepare all required paperwork, including forms, reports and schedules in an organized and timely manner.

ADDRESS

Villa No: 18
Road No:3027, Block: 430
Karmabad, Seef
(Near to Qatar Airways)
Al Seef, Kingdom of Bahrain.

- Ensure that all products are received in correct unit count and condition and deliveries are performed in accordance with the restaurant's receiving policies and procedures.
- Oversee and ensure that restaurant policies on employee performance appraisals are followed and completed on a timely basis.
- Schedule labor as required by anticipated business activity while ensuring that all positions are staffed when and as needed and labor cost objectives are met.
- knowledgeable of restaurant policies regarding personnel and administer prompt, fair and consistent corrective action for any and all violations of company policies, rules and procedures.
- Fully understand and comply with all federal, state, county and municipal regulations that pertain to health, safety and labor requirements of the restaurant, employees and guests.
- Provide advice and suggestions to General Manager as needed.



RESTAURANT MANAGER

The Curry Corner | Sep 2011 - Jan 2013
Four star Indian Restaurant, Plymouth, UNITED KINGDOM



- Taking responsibility for the business performance of the restaurant
- Analyse and planning restaurant sales levels and profitability.
- Organising marketing activities, such as promotional events and discount schemes.
- Prepare reports at the end of the shift/week, including staff control, food control and sales.
- Create and execute plans for department sales, profit and staff development.
- Set budgets or agree them with senior management plan and coordinate menus.

Coordinate the operation of the restaurant during scheduled shifts

- recruit, train, manage and motivate staff.
- Respond to customer queries and complaints.
- Meet and greet customers, organize table reservations and offer advice about the menu and wine choices.
- Maintain high standards of quality control, hygiene, and health and safety.
- Check stock levels, order supplies and prepare cash drawers and petty cash.



TEAM LEADER

KFC (Part time job during Higher studies in the UK)
Mutley, Plymouth UNITED KINGDOM | Feb 2009 - Aug 2011



- Trains and coaches the team and leads by example.
- Maximize the profitability of the restaurant by understanding and controlling all restaurant costs.
- Ensure and maintain high standards of cleanliness and hygiene making routine checks in line with company procedures.

- Demonstrates a real understanding of the menu items and can explain it to customers in an enthusiastic manner.
- Actively involved in food preparation.
- Ensure that food is stored in designated containers with correct labeling to prevent spoilage.
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EDUCATION

UNDERGRADUATE PATHWAY IN BUSINESS

Plymouth University International College. UNITED KINGDOM | 2008 - 2011

SECONDARY SCHOOL

Girideepam Bethany English Medium School.INDIA | 2005 - 2007

IELTS COURSE (SCORE-OVERALL-6)

PERSONAL DETAILS

FATHER NAME	:	JOSEPH T.A
NATIONALITY	:	INDIAN
DATE OF BIRTH	:	11/10/1991
GENDER	:	MALE
RELIGION	:	CHRISTIAN
MARITAL STATUS	:	SINGLE
LANGUAGES KNOWN	:	ENGLISH, ARABIC, HINDI & MALAYALAM

PASSPORT DETAILS

PASSPORT NO	:	S 1897826
DATE OF ISSUE	:	22/06/2018
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