
J.Ashwanth Paul

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Objective

Seeking for challenging position in the hospitality and catering industry where I could strengthen my skills and knowledge.

Roles and Responsibilities:

2019 -May to Present : Mess Manager- KPS School, Kotagiri.

2012 -Dec to 2019 April : Mess Manager- CSI College Of Engineering, Ketti.

- Menu Planning
- Store Keeping(making indent, purchasing, receiving)
- Issuing the ingredients according to the Menu
- Dining Hall supervising.
- Making duty schedule for Employees
- Stock taking and preparing monthly report
- Maintaining the Food hygiene & standards
- Handling the food complaints
- Resolve students complaints about food quality and service
- Direct cleaning of kitchen and Dinning Hall to maintain sanitation standards and keeping records
- Maintain budget and employee records and monitor book keeping records
- Monitor inventory, track staff schedules , and perform other record keeping tasks
- Monitor the quality of food and service provided
- Ensuring the health and safety regulations are strictly observed, recorded and achieved.

Dec 2007-2012 : Hotel La Cigale, Doha, Qatar (Member of leading Hotels of the World)

Head Waiter Fine Dining(French and Mediterranean cuisine):

- Handling guest complaints
- Taking Food and Beverage orders
- Handling the micro system and billing
- Gueridon Flambe Service
- Making wine training
- Handling customer inquiries, complaints, billing questions and Reservation
- Have knowledge in Japanese foods(Sushi) and Arabic foods also
- And also been worked in a buffet restaurant
- Supervising the staffs

Dec2006-Dec2007 Hotel Royal Orchid, Bangalore, India.

Captain(Italian and International Cuisine):

- Handling Guest Complaints
- Taking Food and Beverage order
- Supervising the staffs
- Managing supplies

Jan2006- Dec2006 Hotel Chancery, Bangalore, India.

Bar tender:

- In Charge of lounge bar
- Making cocktails and mocktails
- Taking guest orders
- Handling bill and cashiering

May2005-Sep2005: Food & Beverage Service Taj Garden Retreat, Coonoor, India.
Underwent 6 months on the job training in different sections of F&B Service department.

Fine Dining Service:

- In charge of the Buffet
- Taking guest orders
- Wine and Beverage service

Training Certificate - Holding the certificate in Food and Hygiene U.K

EDUCATION

- 2015-2017: M.B.A in Tourism and Hotel Management in Bharathiar University, Coimbatore.
- 2003-2006: Education Institute of Catering and Hotel Management; 3 years Degree in Catering and Hotel Management with honors offered by CSI Bishop Appasamy College of Arts & Science, Coimbatore.
- 1997-2003: High & Higher Secondary; St.Antony's Hr Sec School, Coonoor.

ACHIEVEMENTS

- **“The Best Employee Certificate 2007”** in Royal Orchid Center Hotel, Bangalore.
- **“The Best Up selling Award”** in La Cigale, Doha, Qatar.

PERSONEL DETAILS

DOB: 07-01-1986

Gender: Male

Marital Status: Married

Religion: Christian

SKILLS

Languages Tamil, English, Hindi, Malayalam, Kannada

Computer Microsoft Office, Power point, Excel, Micros Hotel
Management Software.

DECLARATION

I hereby declare that the above given information stated by me is true and correct to the best of my knowledge. I have enclosed my certificates.

(J.ASHWANTH PAUL)