

Objective

Seasoned Hospitality Professional Highly accomplished and results-driven hospitality expert with extensive experience in managing diverse food service operations, including Canteens, Restaurants, and Food & Beverage departments. Proven track record of driving revenue growth, enhancing customer satisfaction, and leading high-performing teams.

Experience

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| 2/2023 - Current | Sundry Food Limited
Canteen Manager @ (British American Tobacco/ International Breweries (AbinBev)/ (Flowergate Factory Nestle Sagamu) Canteen <ul style="list-style-type: none">◦ Oversee daily canteen operations, ensuring smooth service delivery◦ Managed inventory, ordering of supplies and controlling stock levels◦ Ensured Excellent customers service by responding to feedbacks and concern.◦ Controlled budgets, managed cash handling and process transactions◦ Managed food preparation, storage and waste disposal◦ Maintained accurate records(Sales , Inventory and staff attendance).◦ Onboarded new employees, ensured completion of necessary paper work and training. |
| 1/2022 - 11/2022 | Food Mataz
Restaurant Manager <ul style="list-style-type: none">◦ Managed Restaurant Operations: Supervised daily operations, maintained customer service standards, and ensured cleanliness and quality.◦ Led and Developed Staff: Recruited, trained, evaluated, and scheduled staff, fostering a positive work environment.◦ Enhanced Customer Experience: Built customer relationships, responded to feedback, and developed loyalty programs.◦ Optimized Financial Performance: Managed budgets, controlled costs, analyzed sales reports, and made data-driven decisions.◦ Ensured Quality and Compliance: Maintained high standards of food quality, presentation, and safety, ensuring compliance with regulations and health standards. |
| 11/2019 - 10/2021 | Axari Hotel and suites
Food and Beverage Manager <ul style="list-style-type: none">◦ Managed daily food and beverage operations, ensuring seamless service delivery.◦ Supervised and coordinated activities of F&B staff, including chefs, waiters, bartenders.◦ Developed and implemented menus, considering customer preferences, seasonal availability and profitability.◦ Fostered a positive work environment , promoting teamwork and employee satisfaction◦ Built strong relationship with customers, understanding their needs and preferences◦ Maintained high standards of presentation ,taste and consistency |

Education

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|------|--|
| 2021 | Cross River university of Technology Calabar.
Bachelor of science in Biochemistry B.sc |
| 2015 | Federal government college ikom, Cross River state
West Africa Senior Secondary School Certificate |
| 2009 | St Christopher Nursery and primary school Calabar, Cross River state
First school leaving certificate (FSLC) |

Skills

- Team Building
- Problem Solving
- Decision Making
- Communication Skills
- Good Customer Relationship
- Ability to Multitask
- Managerial Skills

Projects

- **Community Development service Nysc (Agro Allied)**
Lead teams in the planting of trees and flowers around the community

Interests

- Volleyball
- Music
- Reading
- Travelling

Languages

- English , Efik , Ishibori.

Personal Details

- Gender : Male

Professional Certification

- Health Safety and Environment (HSE 1-2)
International institute of project and safety management (IIPSM)
- Environmental impact assessment (EIA- HSE 3)
International institute of project and safety management (IIPSM)

Member Of Professional Bodies

- Associate, International institute of safety Management (AIISM)

Other Certification

- **National youth service corps (NYSC) Certificate 2022**
- **Certificate of Business Management training Completion**
The Tony Elumelu Foundation - 2022
- **Diploma in Information and Communication Technology**
Cross River university of Technology. Calabar, Cross River state - 2015

Reference

- Available On Request -