

PUNIT VYAS

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CAREER OBJECTIVE

Seeking employment that allows me to grow professionally, while being able to utilize my skills for the betterment of the organization with the best use of my dedication, determination and resourcefulness.

SUMMARY

A Hotel and Hospitality graduate with **12 (Twelve)** years of experience in operations as well as academic field of hotels and hospitality industry. A very confident and strong leadership initiative, looking for opportunities In Hospitality Industry in any reputed Hotel/institute.

KEY SKILLS & STRENGTHS

- **Leadership Skills** : Successfully handled key positions like School Captain, College Literary Club President Etc.
- **Confidence**: Efficiently handled presentations and stage shows during cultural Festival.
- **People management skills**: Handled supervisory post with ease using this skill.
- **Communication skills**: Helped me to communicate effectively and convince people easily.

PERSONAL DETAILS

Date of Birth	05 th November 1980
Languages Known	English, Hindi, Gujarati
Marital Status	Married
Nationality	Indian

EDUCATIONAL QUALIFICATIONS

- Accomplished POSTGRADUATE PROGRAMME IN TOURISM from Madurai Kamran University in 2012 with 60%.
- Accomplished Bachelor's Degree in Hotel Management from Institute of Hotel Management, Ahmedabad (IHM-A) in 2006 with 58%.
- Accomplished Bachelor's Degree in commerce stream from Saurashtra University in 2002 with 45%.

TRAININGS/PROJECTS

Completed internship Training for six months in all major departments of hotel from INTERCONTINENTAL THE GRAND Mumbai.

PROFESSIONAL EXPERIENCE

- ❖ **Currently working as a Hospitality Manager as well as Food & Beverage Manager with Ellisbridge Gymkhana Ahmedabad since January 2016.**

- Responsible for outlets of Gymkhana (4 outlets)
- Responsible for public area housekeeping of gymkhana
- Responsible for the room area specially 17 rooms.
- Responsible for the training of the employees of food and beverage as well as housekeeping.
- Responsible for the overall operation of gymkhana.

- ❖ **Worked with SHRI KRISHNA Hospital & PRAMUKH SWAMI Medical college charotar karamsad Working as a HOSPITALITY EXECUTIVE as well as HOSPITALITYCONSULTANT (From July 2014 to Dec 2015)**

- Responsible for all the outlets of hospital as well as medical college.(4 outlets).
- Responsible for the mother dairy ice cream parlor as well as fat food outlet.
- Responsible for the surbhi canteen over all operation which is for the patients as well as their relatives.
- Responsible for the activity centre with gym where only low calorie food.
- Taking care of institute catering as well as canteen especially for the students.
- Helping with the diet of the patients.
- Going with the catering with different departments of hospital as well as institute.
- Responsible for training the staff of kitchen as well as service department.
- Responsible for the recruiting of staff of kitchen as well as service.
- Responsible for solving the problems occurs on outlets during operations.
- Taking out the food cost especially for all the outlets as well as outdoor catering.
- Responsible to conduct regular meetings with all the section heads of all the outlets.
- Over all responsible for the operation.

SWAD DA CHATKA & HUNGRY HANGOUT worked as a hospitality consultant as well as working partner situated on S G HIGHWAY & SATELITE ROAD AHMEDABAD
(From August 2013 to June 2014)

- Having a small party plot so responsible for menu planning, men power planning as well as marketing.
- Responsible for training the staff of kitchen as well as service department.
- Responsible for the accounting specially for knowing real picture of financial position of restaurants.
- Over all responsible for the operation.

CURRIES RESTAURANT GROUP as a F& B MANAGER cum TRAINING MANAGER9
(From August 2012 to july2013)

- Responsible for all kinds of operations as well as training for all the out lets of Ahmedabad.
- Responsible for making duty Rota for all the outlets of curries.
- Taking out the food cost especially for restaurants as well as outdoor catering.
- Responsible for solving the problems occurs on outlets as well as during odc operations,
- Responsible to conduct regular meetings with all the section heads of all the outlets.

VISITING FACULTY(span institute of hotel management Ahmedabad
(From June & July 2012.)

- Responsible for training and development for the students of hotel management.
- Manage curriculum for the certified course of hotel management.
- Manage practical programs for all the subjects of hotel management.

HEAD OF DEPARTMENT times business school of management Ahmedabad
(From June 2011 to May 2012.)

- Responsible for diploma & degree course of hotel management.
- Manage curriculum for all the subjects of all the years of hotel management.
- Manage practical programs for all the subjects of hotel management.

G.T.D.C. Gujarat tourism Development Corporation
(From August 2010 to May 2011)

- Had given 2 batches of 75 students in hotel industry with good skills of different departments of hotel.
- Responsible to create curriculum for production & service department of hotels.
- Manage practical for both the subjects.

FULL TIME FACULTY dms institute of hotel management Ahmedabad
(From January 2010 to July2010)

- Responsible for tanning and development for the students of hotel management.
- Manage curriculum for the certified course of hotel management.
- Manage practical programs for all the subjects of hotel management.

VISITING FACULTY iifs Indian institute of flying staff.
(From September 2009 to December 2009)

- Responsible for food & beverage subject.
- Manage curriculum for the certified course of hotel management.
- Responsible for the practical for the same in restaurants.

HOSPITALITY CONSULTANT (worked as a consultant for two Indian restaurants at Ahmedabad.)

- Responsible for lay out of the restaurant.
- Responsible for the man power of the restaurant.
- Manage the food coasting for the restaurant.
- Training & development of the staff.
- Responsible for the sales & marketing for the restaurant.

OPERATIONAL MANAGER hotel indralok junagadh
(From March 2009 to August 2009)

- Responsible for training & development o f the staff of all department of the hotel)
- Responsible for all operation of the hotel
- Manage food coasting

MANAGED RESTAURANT manage a small restaurant name cream 'N' curry Ahmedabad
(From 2006 to 2009.)

- Responsible for the production of Indian Punjabi cuisine.
- Responsible for lay out of the restaurant.
- Responsible for the man power of the restaurant.
- Manage the food coasting for the restaurant.
- Training & development of the staff.
- Responsible for the sales & marketing for the restaurant.
- Manage profit margins from the restaurant.

Yours Sincerely,

THANKS

Punit P .Vyas.