Head Waiter

Tousif Ahmed

PERSONALSUMMARY



AREASOFEXPERTISE

Preparing food& drinks

Hospitality

Waiting on tables

Taking customer orders

Customer service

PERSONALSKILLS

Team player

Guest focused

High standard of personal hygiene.

PERSONALDETAILS

Tousif Ahmed Wardno.04PandoKaMohalla Newai Tonk ,Rajasthan

DOB :12/09/1994 Passport no :B9441786 Nationality : Indian Contact : +918094242349

Email: tousif.newai@gmail.com

A polite, well spoken and hard working waiter with experience of working in a busy restaurant environment looking after the needs of patrons. Attentively at all times with a willing and helpful manner that is required to answer phone calls, taking reservations and prepare bills. Always approachable, cheerful and possessing good observation skills as well as the ability to work alone or as part of a team.

To find a challenging position with in an exciting employer where I will be able to continue to increase my work experience & develop my abilities.

WORKEXPERIENCE

Hotel Restaurant-Granduniaraheritagehotel,(JAIPUR-INDIA)

WAITER Feb2016-Apr2018

 $Hotel\ Restaurant-Naveena\ Modern\ Indian\ Cuisine\ Restaurant, (AL-AHSA-KSA)$

HEAD WAITER Dec 2019–Dec 2021

Hotel Restaurant-Hara Indian Eatery Restaurant (pre-opening)(RIYADH-KSA)

HEAD WAITER Feb 2022-Mar 2023

Hotel Restaurant-Azteca Mexican Restaurant, (SALMIYA-KUWAIT)

HEAD WAITER 05 May 2023-Till now.

Responsible for looking after guests and attending to their needs during their visit. Welcoming them to the restaurant, escorting their table and also informing them of any special offers or meals.

Duties:

- •Providing a warm welcome for Guest.
- •Receive food&drinkorders&serveguestrequesttothestandardsrequired.Serving •dishes to customers at tables.
- •Learning the names of & building relationship with regular customers.
- •Ensure timely delivery of all food & beverage items to customers.
- •Understand menu content and keeping up to date with any menu changes.
- •Making recommendations from the menu if requested.
- •Answer guest queries in polite and help ful manner
- •Clearing cutlery and dishes away from tables.
- •Passing food orders through the kitchen staff promptly.
- •Ensuring all hotel corridors are kept clear from rubbish, glass ware and crockery.
- •Full product knowledge of all menu items and hotel facilities and services.
- •Check on customers asking if they are enjoying their meals and service.

 Ensuring the food service are a is left clean and tidy once all the guests have left.
- •Relaying, preparing and setting tables for the next guests..

KEYSKILLSANDCOMPETENCIES

Familiar with Foodics software and all cash handling and Credit card payment procedures.

The motivation to learn new knowledge and skills.

Good Housekeeping duties.

Have a full knowledge of all food&beverage policies and procedures.

ACADEMICQUALIFICATIONS

Diploma in Hospitality

Frankfinn Air Hostess Training Institute

A levels: (A)Computer knowledge(B)English(C)Math