|  |  |  |
| --- | --- | --- |
|  |  | **Tamas**  **Nyemecz**  **Restaurants Operational Manager** |
| A self-motivated reliable Head Chef & Assistant manager who has acquired a myriad of managerial skills including, planning, problem solving and decision making. Experience has enabled me to become a confident individual with great interpersonal skills with the ability to use initiative working independently or part of a team. Currently in search of a Head chef or managerial position to utilise my current transferrable skills and become an asset to any establishment. Willing to learn new skills in order to carry out the task at hand, adapting to different challenges with a positive attitude. Contact **PHONE:** +971554540907  **EMAIL:** [Tamasnyemecz@gmail.com](mailto:Tamasnyemecz@gmail.com) **LinkedIn:** http://linkedin.com/in/tamas-nyemecz-tameem  **Nationality:** Hungarian Hobbies  * **Creating new Recipes** * **Making Cocktails** * **Playing Golf** * **Travelling** * **Reading** |  | EDUCATIONDebreceni Egyetem Geology Earth Science, General WORK EXPERIENCEMamafri RestaurantsRestaurants Operational Manager **January 2021- present**   * Supervise all restaurant activities and ensure compliance to the municipality of Dubai standards and prepare various reports. * Maintain optimal level of sanitary procedures for all food handling and maintain neat and clean kitchen area and ensure optimal quality of all food preparation and ensure compliance to all standards. * Administer performance of all service staff and schedule and evaluate all restaurant operations and provide training to all employees and maintain all work according to required policies and procedures and maintain knowledge of all food and beverage trends. * Prepare estimates of all food and beverage costs and coordinate with corporate staff and assist to purchase all required supplies and place required orders for all distributors and ensure response to all complaints. * Ensure compliance to all security procedures and design strategies to protect all employees and customers and design strategies to reduce injuries to staff and prepare various accident reports. * Manage all shifts for restaurant operations and schedule all process and maintain cleanliness at all times.  SKILLS  * The ability to create menus and deliver them, ensuring that they are both creative and profitable * Have the skill to bring out passion, flair, imagination and attention to detail for quality food and service * Excellent communication skills: written, verbal and listening, especially when carrying out customer service * Good organisation, pro-active, resourceful and able to keep accurate records working well under pressure and meet targets * Excellent interpersonal skills working within a team, supporting and building good working relations and following instructions * Ability to promote both extrinsic and intrinsic motivation methods in order to obtain desired outcome from team members. * Computer literate: Good working knowledge of Windows MS Office XP packages * Good financial acumen   **Qualification & Certification**   * Distinction in GESE Grade 5 * HABC Level 2 Personal License Holder * Venners Stock Management * P.E.A.T Certificate * Cask Marque Bar Excellence * Health & Safety Level 2 * Food Safety Level 2 * Food Allergens * Customer Service * PIC Certified   **Reference:**  Phudit Farrell +447884357327   * Perform orientation and provide training to all new employees on restaurant processes and determine appropriate feedback from employees and maintain all restaurant plans.  Rosa’s Thai CafeHead Chef/Assistant manager **March 2019 – January2021**   * Assist with the preparation and planning of meal designs * Developed a weekly lunch and dinner menu with options catering to food allergies and diet restrictions such as gluten-free and vegan. * Daily prepared a wide range of fresh meals including dessert for lunch and dinner for 60-70 people. * Consistently maintained high levels of cleanliness, organization, storage, and sanitation of food and beverage. * Continually monitored food inventory and took appropriate action to ensure food quality and service standards were consistently met. * Ordered and received food and beverage orders weekly; Managed product for quality and safety. * Interacted daily with vendors, sales reps and customers. * Inspected dining and serving areas to ensure cleanliness and proper setup. |

|  |  |
| --- | --- |
|  | Watermans Arms **Publican/Licensee**  **May 2016 – March 2019**   * Organising deliveries * Making sure the bar is stocked and well maintained * Making sure customers are served efficiently * Running the bar in line with health, safety and legal regulations * Recruiting, training and supervising bar staff and kitchen staff * Handling wages, book-keeping and accounts * Building good relationships with breweries, suppliers and customers * Carrying out plans to maximise sales * Keeping up to date with licensing legislation and taking legal responsibility for the premises * Ensuring alcoholic beverages are kept in good condition * Descalating deviant behaviour while ensuring safety of others  Watermans Arms **Bar Manager**  **Jan.2014 – May. 2016**   * Keeping up to date with licensing legislation and taking legal responsibility for the premises * Ensuring beer and wine are kept in good condition * Enforcing health and safety rules * Recruiting, training and motivating staff * Carrying out plans to maximise sales * Building good relationships with breweries, suppliers and customers   **Cousins Experience**  **Thai, Chinese , Italian, Fast-food** |