

REY CANO CALUMPIANO

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Objective

- To be able to work in a dynamic, established Hotel, Restaurant and Department store where I can further enhance my knowledge and skills in hospitality services and be an added asset to your organization.

SKILLS & ABILITIES

- Skilled in Marketing and advertising
- Proficient in performance, wage reviews and food safety
- Knowledgeable in conflict resolution techniques
- Expert in Point of Sale (POS) system operation.

EXPERIENCED

RESTAURANT SUPERVISOR

PETEK AND SWEETS RESTAURANT JAN, 16, 2020 TO APRIL 2020
ABU DHABI, UAE (RESTAURANT CLOSED DUE TO COVID- 19)

Assistant Restaurant Manager

Nino Italian Restaurant and Rococoa Bistro April 22, 2007 – November 19, 2019

Riyadh, Kingdom of Saudi Arabia

(Operated by AL Kharafi Global Trading and Cont. Company – Kuwait)/Food Supplies Limited

Responsibilities:

- Managed P&L Payroll, Budgeting, Cash Transactions, Duty Rota's, and Staff Training;
- Responsible for running the restaurants operations including product quality, staffing customer satisfaction, financial performance, security and hygiene;
- Assisted Management with monthly inventory control and weekly stock ordering;
- Trained in food safety and handling to assigned responsibilities to subordinates, implementing multi-tasking principle and to check their performance periodically;
- Focused on producing quality food and providing excellent customer service;
- Prepared and executed new menu implementation;

- Oversaw front of house personnel to maintain adequate staffing and minimize overtime;
- Ensured safe working and guest environment to reduce the risk of injury and accidents as well as the cleanliness and orderliness in all areas from of house and back of house;

Accomplishments:

- Successfully opened five new restaurants of Kharafi Global, Nino Italian Restaurant in Kuwait, Riyadh, and Kingdom of Saudi Arabia with Staff Strength of 75 and was able to achieve the first quarter sales with a 200% achievement during the preopening stage of the restaurant.
- Implemented a new product inventory tracking system which helped reduced monthly food costs, achieved cost reductions in food labor and inventory.
- Outstanding Employee of the Year 2015 and got an Excellent rating for the year 2015 in the yearly performance appraisals.

Shift-In-Charge,

AL-Nimran Hotel

AL-Khobar Kingdom of Saudi Arabia

June 10, 1998 – April 2006

Responsibilities:

- Prepare staff Rota and control overtime;
- Carry out periodic training, guidance and discipline particularly on staff behavior and personal hygiene;
- Carry out training and guidance on standard of service and menu formalization;
- Assist the F&B Manager to set up the brunch, coffee shop, room service, banquet and the detailing of the required service and equipment. Post service checklist and control banqueting equipment;
- Performs Pantry supervision, stock ordering, stock control and stock rotation to ensure the required stocks;
- Supervise health safety and hygiene, cleaning program and maintenance.
- Ensure that the required guest, folio report schedule and cashing up system are maintained;
- Liaison with the Kitchen Chef for menu, proper presentation and service of each dish;
- Deputize in the absence of the F&B manager and perform any other responsibilities the management may request from time to time.

EDUCATION

- **Bachelor in Computer Science (BSC)**
Sta. Mesa, Manila, Philippines
(Undergrad)
- **Computer Programming (1994-1995)**
Systems Technology Institute (STI)
Quezon City, Philippines

COMMUNICATION

- *I can interact positively with customers and patiently attending with their queries until they have reached full satisfaction with our service. In addition, I am a Customer-Oriented Manager and experienced with POS systems and MICROS.*

LEADERSHIP

- *I am a natural leader. I have strong work ethics. I am a result-oriented person, dynamic and friendly. I have high competent experience in running restaurant's operations, including product quality, staffing, customer satisfaction, payroll, financial performance, security and hygiene. I have managed a diverse team of people in a fast-paced, fast food and casual dining high volume restaurants. I have passion for excellent customer service to provide satisfaction.*

COMPUTER SKILLS

- MS Word, Ms Excel, PowerPoint, & Windows

PERSONAL PROFILE

- Date of Birth - October 27, 1975
- Language Proficiency - English, Tagalog and Basic Arabic

REFERENCES

- **Mr. Mohammed Naushad**
Director of Culinary Operation
Mobile # +966567358968
- **Mr. Derek Barcibal**
HR Manager
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