GOPAL SINGH MEHTA

Gender: Male

Date of birth: 21/03/1984

Email:

gopal_mehta2004@rediffmail.com

Phone: +918600015899

Website:

https://www.linkedin.com/in/gopal-singh-mehta-63aa311a/

Address: F-3, Staff Quarter vdjs, Hisar, Haryana India



OBJECTIVE

"A seasoned Professional with 18 years of experience in residential schools and hotels, delivering exceptional support and projects. Visionary and collaborative, adept at navigating diverse corporate levels with strong organizational skills, ensuring timely and confidential execution with enthusiasm and leadership expertise."

EDUCATION

Guru Jambheswar University, **Master of Business Administration in HR**

July 2022 - july 2024

Guru Jambheshwar University of Science & Technology, Hisar

Kumaun University, **Bachelor Degree in Hotel Management & Catering Technology**

June 2002 - June 2006

Amrapali Institute of Hotel Management , Haldwani

CBSE BOARD, Senior Secondary Commerce Stream

June 2001 - June 2002

KVV Nimbahera , Chittorgarh ,

CBSE BOARD, Secondary School

June1999 - June 2000

KVV Nimbahera, Chittorgargh

HONORS & AWARDS

- 2017: Awarded by Best Department of the year 2016 for new initiatives to Generate revenue
- 2016: F&B Idea Champ awarded by the resort & nominated for final round
- 2002: Selected for the state hockey tournament and captain of my team (2002)

SKILLS

- Organizational Skills
- Mess Management
- Statutory Compliance & Liaison
- Communications
- Creative Problem – Solver
- Team Player
- Staff training & Development
- Budgeting
- MS Office, ERP & SAP
- Kaizen

CERTIFICATIONS

- HABC Level 2 HACCP Certified
- Attended three-day Workshop of EVP (EmployeeValue Proposition)
- Certificate of Appreciation for Kaizen awarded by CRO(MHRIL)
- Got an appreciation letter by C.E.O and Managing Director (MHRIL) for guestdelights
- Got the appreciation letter from my General Manager ANANDA IN THE HIMALAYAS

INTERESTS

- Playing football, Cycling and watching movies

PERSONAL DETAILS

- Marital Status : Married
- Passport No : T2260465

WORK EXPERIENCE- 18 Years

Vidya Devi Jindal School, Hisar, Catering Manager

NOV . 2017 - TILL NOW

- In control of all aspects of mess operation including stock ordering, menu consultation, daily preparation of food orders.
- Co-ordination menus for breakfast, lunch, dinner. Planning and directing the preparation and service of food at meal times in accordance with set a service standard.
- Directing and managing all mess staff.
- Ensuring that all staff are working hygienically at all times. Preparing all food with due care and attention Completing all required kitchen documents on daily, monthly, annually basis.
- Food testing and keeping records.
- Controlling all catering related costs in order to achieve the necessary margin in line with set organization target.

ITC Fortune Select Hotel , Jaipur, Food & Beverage Manager

MAY 2017 - OCT 2017

- Profit & loss analysis, preparing revenue & expense budget Actively involved in developing F&B collaterals, Sop's, divisional manuals & Menu planning
- Allocation of Capex, Quantity finalization & Selection Managing all F&B and day to day operations within budgeted guidelines to the highest standards Preserving excellent levels of internal & external Guest Services
- Leading F&B team by attracting, recruiting, training and appraising talented personnel
- Establishing Targets, KPI's, schedule, policies and procedures
- Providing a two-way communication and nurturing an ownership environment Following with all safety and safety regulations
- Reporting to management regarding sales results and productivity
- Plan and organize various food festivals, restaurant Promotions
- Daily conducting departmental meeting with Executives and Supervisor
- Monitoring operations and an initiating corrective actions F&B Outlets

  Zodiac – Coffee Shop -24 Hrs

  Nostradamus Bar Lounge-42 Covers

Club Mahindra, MHRIL, Mussoorie & Goa, Manager Food & Beverage Service

FEB 2013 - MAY 2017

- Reporting to General Manager and handling resort operations of all departments in his absence.
- Profit & loss analysis, SWOT analysis, Preparing revenue & expense budget
- Actively involved in developing F&B collaterals, Sop's, divisional manuals & Menu planning
- Allocation of Capex, Quantity finalization & Selection Involve in setting up store operating & inventory procedures, credit policy & cashiering policies.
- Managing all F&B and day to day operations with in budgeted guidelines to the highest standards Preserving excellent levels of internal & external Guest Service

The Wall Street a Business Hotel managed by Concept Hospitality, Jaipur, Assistant Food & Beverage Manager

DEC 2010 - JAN 2013

- Responsible for the overall operational control of various Food & Beverage outlets and related activities Authorized to determine the training & developmental needs of the staff
- Lead the F&B team by attracting, recruiting, training and appraising talented personnel
- Planned and organized various food festivals, restaurant Promotions
- Responsible for coordinating with outlet head & the training manager for implementation training programs

Hotel Ramada, Jaipur, Food & Beverage Executive

FEB 2008 - NOV 2009

- Assisted the Manager in overseeing the operations and maintain the highest level standards
- Handled the team of 14 subordinates for room service & Coffee shop
- Planned & monitored day to day operation and stock control
- Reported to Assistant Food and Beverage Manager

Ananda in the Himalayas(IHHR) , Rishikesh, Team Member

JULY 2005 - JAN 2008

Assisted the Manager in overseeing the operations and maintain the highest level standards.

REFERENCES

Mr. Pradeep Maheswari,
General Manager, Sarovar Hotel, Jaipur Mob: 07549333333

Mr. Rajesh Jugran,
Vice President Elements Hotels , Rishikesh , Mob: 08954887807