



Nishan Acharya

Hotel Operation Executive

Accomplished hospitality professional with an extensive background in Food and Beverage management and a keen focus on optimizing overall operational excellence. Leveraging 5 years of hands-on experience, I am dedicated to delivering exceptional guest experiences while driving efficiency, profitability, and innovation across departments. Seeking a dynamic role where I can apply my expertise to elevate the standards and success of a forward-thinking hospitality establishment.

Contact

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Email

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Address

Parsagadhi-3, Parsa

Education

2019- Till to Date

Masters in Travel and Tourism Management

Indira gandhi open university

2014-2018

Bachelor In Hotel management

Balkumari College, Tribhuwan University, Narayanghar, Chitwan

2012-2014

Intermediate level on Hotel management

Aroma College, Bharatpur Chitwan
2012

School Leaving Certificate

Shree Janata Uchha Ma. Vi. Badnihar
parsa

Expertise

- Communication skill
- Interpersonal Skill
- Event Planning and Execution
- Ability to quickly solve problem
- Fluency MS office And IDS
- Menu Development and Pricing Strategies

Language

English

Hindi

Basic Chinese

Experience

Dec, 2021- Present

Unnati Cultural Village by CG Hospitality, Gaindakot-12, Nepal

Hotel Operation Executive

- Planning and coordinating events such as meetings, conferences, or small gatherings.
- Supervise the housekeeping team to ensure rooms and public areas are clean, well-maintained, and properly stocked.
- Tracking of inventory levels and place orders when necessary.
- Supervising and motivating staff to maintain high levels of productivity and guest satisfaction.
- Oversee front desk operations, including managing reservations, room assignments, and guest information.
- Collaborate with the kitchen and dining staff to ensure smooth food service operations.

November 2018- November 2021

Hotel Ichchha Simara Bara

Food and Beverage Supervisor

- Supervising, managing and scheduling food and beverage staff.
- Maintaining inventory and order supplies as needed.
- Ensuring compliance with health and safety regulations.
- Developing and implement training programs for staff to improve service quality.
- Monitoring customer satisfaction levels and taking appropriate action to address complaints.
- Oversee daily operations and ensure that all aspects of the business run smoothly
- Set up banquet area/room, ensuring cleanliness and proper set-up of furniture/equipment.

May 2017 - May 2018

MGM Grand Sanya, China

Industrial Trainee

- Work as Housekeeping room attendant for 6 month and Mainly responsible for
 - Room Cleaning and Setup As per Sop of hotel.
 - Cleaning Floor Area
 - Attend daily briefing.
- Work as F and B trainee for 6 month and Mainly responsible for
 - Do Mise scene and Mise pla.
 - Clean and Setup table as per sop of restaurant.
 - Attend daily briefing.

Reference

Badri Koirala

General Manager, Siddhartha Hotel
Surkhet

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Biini Sebastian

Cluster General Manger, CG
Hospitality

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