



SACHIN PAUDEL

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WEBSITES, PORTFOLIOS, PROFILES

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PROFESSIONAL SUMMARY

Highly motivated individual and experienced waiter with 3 years experience in hospitality industry. Hardworker, young, strong, and able to work individually or as a team.

WORK HISTORY

WAITER PRE OPENING , 11/2022 - Current

Al moajil hospitality Belgravian Brassiere , Al khobar, Saudi arabia

- Greet and escort customers to their tables.
- Present menu and provide detailed information when asked (e.g. about portions, ingredients or potential food allergies).
- Prepare tables by setting up linens, silverware and glasses.
- Up-sell additional products when appropriate.
- Take and serve food/drinks orders.
- Keep tables clean and tidy at all times.
- Cooperate and communicate with all serving and kitchen staff.
- Always strive towards best customer satisfaction.

KITCHEN STAFF MEMBER, 01/2020 - 03/2020

Hyatt Regency , Kathmandu , Nepal

- Maintained utensils, knives and kitchen equipment.
- Assisted chefs and kitchen staff with sous vide, frying and steaming.
- Labelled and stored fresh food deliveries immediately to avoid spoilage.
- Identified and addressed potential hazards to decrease accidents.

BAR STAFF MEMBER, 07/2018 - 09/2018

Shangri-la hotel, Kathmandu , Nepal

- Maintained bar stocks, replenishing daily as necessary.
- Shuffled drink bottles and glasses to create attractive displays.
- Cleared counters and disposed of waste and broken glass.
- Handled and moved supplies between stores and bars for restocking and storage.
- Peeled and sliced fruits for garnishing drinks.
- Adjusted lighting and music, creating entertaining atmosphere.

FOOD AND BEVERAGE ASSISTANT, 01/2018 - 04/2018

Hotel Himalaya, Kathmandu , Nepal

- Warmly welcomed guests into dining areas, strategically allocating seating and processing food orders.
- Employed strong interpersonal skills to handle queries relating to menus, allergies and restaurant services.
- Utilised menu knowledge to assist customers with product selection and ordering, meeting specific individual requirements.

BANQUET SERVER, 07/2017 - 09/2017

Yak and yeti hotel, Kathmandu , Nepal

- Replenished buffet items to guarantee consistency and appetising presentation.
- Smoothened operations during peak hours, providing support to accommodate staff shortages.
- Demonstrated safe food handling standards at all times.
- Checked on allocated tables at appropriate intervals to refill drinks and respond to requests.



SKILLS

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| <ul style="list-style-type: none"> • Food hygiene protocol • Table service • Highly responsible and reliable • High-volume dining • Special dietary requirements • Food and beverage specialist | <ul style="list-style-type: none"> • Menu knowledge • Food and beverage service • Food safety understanding • Fine dining experience • Menu memorisation |
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EDUCATION

Academy of culinary arts , Kathmandu, NEPAL, 03/2022
Bachelor degree : Hospitality Management

LANGUAGES

English:	C1	Arabic:	A1
Advanced		Beginner	
Hindi:	C1		
Advanced	