

Paras Patel

Hospitality Professional

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PROFESSIONAL SUMMARY

Hospitality professional with 4+ years of experience in high-volume Food & Beverage service. Skilled in guest service, fine dining and buffet operations, table setup, and maintaining international hygiene standards. STCW certified and focused on delivering excellent guest satisfaction in multicultural hospitality environments.

KEY SKILLS

- Guest Satisfaction
- Fine Dining Service
- Buffet Operations
- Food & Beverage Service
- Table Setup & Resetting
- Order Delivery & Table Maintenance
- Wine & Beverage Service
- HACCP & Food Safety Standards
- Hygiene & Sanitation
- Multicultural Guest Interaction
- Upselling Techniques
- Team Coordination

PROFESSIONAL EXPERIENCE

- Executive Trainee – Zamanya (Lively Bites and Entertainment Pvt Ltd)** 2024 – Present
- Deliver professional food and beverage service in a high-volume restaurant environment
 - Ensure guest satisfaction through attentive and personalized service
 - Coordinate with kitchen and service teams for smooth dining operations
 - Maintain hygiene, sanitation, and food safety standards during service
- Executive Trainee – Diaz Pool Club & Bar (P&K Food Corporation Pvt Ltd)** 2024
- Assisted wait staff with food and beverage service operations
 - Maintained table setup, clearing, and resetting during service
 - Supported buffet and restaurant operations during peak hours
 - Provided prompt and courteous guest service
- Senior Supervisor – Chhupa Rustam Restaurant (Starshine Growth Pvt Ltd)** 2023 – 2024
- Supervised restaurant floor operations and coordinated service staff
 - Ensured high levels of guest satisfaction and service quality
 - Trained staff on hospitality procedures and service standards
 - Maintained HACCP hygiene and food safety compliance
- Supervisor – Ivory By The Cliff (Starshine Innovation Pvt Ltd)** 2023
- Assisted in managing restaurant workflow and team coordination
 - Maintained service quality and guest experience standards
 - Supported supervisors during busy service periods
- Steward – Mocha Café & Bar (Impressario Entertainment & Hospitality Pvt Ltd)** 2022 – 2023
- Delivered efficient food and beverage service to guests
 - Assisted with table setup, clearing, and resetting
 - Maintained cleanliness and hygiene in dining areas
 - Supported restaurant operations during peak service hours

STCW Basic Safety Training (PST, FPFF, STSDSD, EFA, PSSR) – Centre for Maritime Training (CMT)	2026
Personal Safety and Social Responsibility (PSSR – ID: 957-195775) – ADU Academy India	2026
Diploma in Food & Beverage Service – Dehradun Institute of Hospitality	2022
Intermediate (12th Class)	2015
Matriculation (10th Class)	2010

Nationality:	Indian	Passport:	Available
INDOS Number:	2621M4501	CDC:	Applied
Languages:	English, Hindi	Marital Status:	Single
COVID-19 Vaccination:	Fully Vaccinated (Covishield)	Interests:	Travelling, Playing Table Tennis