**RESUME**

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| **THANGTHUAMA TUNGLUT**  Dubai Investment Park, Dubai  thangthuama@yahoo.com   + 971-543354260  Skype Id : tunglut |

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| **CAREER OBJECTIVE** |

*To attribute my sincere service with Punctuality, Honesty, Loyalty & Personality to the satisfaction of Guests as well as the Officials concerned and thereby achieving more and more skill by following time to time advice from the seniors to place my future to the extreme in the field of Hospitality Industry.*

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| **KEY SKILLS** |

* *Good Communication Skills*
* *Good Interaction and Interpersonal Skills*
* *Good team player – able to make useful contributions towards team goals*
* *Strong knowledge in Alcoholic Beverages*

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| **EDUCATIONAL CREDENTIALS** |

* *Completed 3 Yrs Degree* ***(B. Sc in Hotel Management & Tourism )*** *Under Annamalai University from Nightingale Institute of Mgt Studies ( NIMS- An ISO9001-2000 Institution & Accredited Member of FHRAI, HRAEI & NABI ), Kolkata, India in 2009.*
* *Passed Higher Secondary Commerce ( 10 + 2 ) From M.B.S.E. in the year 2005.*
* *Passed High School (10t ) From M.B.S.E. in the year 2003.*

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| **EXPERIENCES / INDUSTRIAL TRAINING** |

* Presently working as a ***Bartender at “The Claw BBQ”, Hilton Palm Jumeirah***, ***Dubai*** as a ***Pre-opening Team of the Hotel & Restaurant*** since 9th Aug’2.022 to Till Date.
* *Worked as a* ***Bartender*** *at* ***Dubai Marriott Harbour Hotel & Suites*** *in* ***Observatory Bar & Grill****, Marina, Dubai since 20th Dec’2020 to 31st July’2022.* **Top 3 Steakouse in Dubai.**
* ***Task Force*** *in* ***W Abu Dhabi*** *for UFC Events from September-October’2020.*
* *Worked as a* ***Waiter in Vivaldi Restaurant & Lounge (Italian Cuisine)*** *at* ***Sheraton Dubai Creek******Hotels and Towers*** *since 26th Feb’2018 to 11th Dec’2020. The Restaurant was running a couple of years under the name of Michelin Star Chef Alfredo Russo and they ended his contract with Sheraton on March 2019.*
* *Worked as a* ***Waiter in F&B Service (All Day Dining) at Marriott Executive Apartments, Bahrain*** *since 16th May 2016 to 21st February’2018.*
* *Worked as a* ***Waiter in F&B Service in Flamingo Bar at Movenpick Hotels & Resorts, Bahrain*** *from 1st June’ 2015 to 10th May’2016.*
* ***Pre-opening Team and joined as a Bartender in Rendezvous Bar*** *and took a transfer to In-Room Dining as* ***Room Service Order Taker in F&B Service at Grand Millennium Hotel, Sulaimani, Iraq*** *from 15th Feb 2014 to 6th Jan’2015.*
* *Worked as a* ***F&B Associate(Bar) RED ZEN (Specialty Asian Cuisines) at Courtyard by Marriott, Mumbai, India*** *from 2nd May 2011 to 24th Mar’2012.*

*Completed* ***Industrial Trainee in F&B Service Department at Hotel Clarks Varanasi (U.P), India*** *from 1st Aug’2017 to 3rd Jan’2008.*

***Have done Casual Training at ITC Hotel, Hyatt Regency, Peerless Inn, The Kenilworth, Kolkata (WB), India.***

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| **ACHIEVEMENTS** |

* ***Did my Cross Training in Receiving, Stores & Cost Control (Finance Dept ) in Marriott Harbour Hotel & Suites, Dubai ‘2022.***
* ***WSET Level-1 Award in Wines under Wine & Spirit Education Trust (WSET) conducted by The Tasting Class, Dubai in January 2021.***
* *Successfully completed* ***Task Train-The Trainer Program*** *from 8th-10th April’2014 at* ***Grand Millennium Sulaimani, Iraq*** *and recognized as a* ***Departmental Trainer for In-Room Dining.***
* *Successfully passed the Training course on* ***Basic Food Hygiene Training*** *(Cert No. URS/FHT/8401) held at* ***Movenpick Hotel Bahrain*** *on 3rd Oct ‘2015.*
* *Successfully completed* ***First Aid Industrial Training & Health*** *(Cert No. 10073) program on 16th Aug’2011 at* ***Courtyard by Marriott, Mumbai, India.***
* ***Marriott Executive Apartments, Bahrain*** *was named as* ***Hotel of the Year 2016****.*
* *Awarded as* ***Associate of the Month*** *at* ***Marriott Executive Apartments, Bahrain*** *in* ***August 2017.***
* *Completed a Master Class conducted by Nana Sechere (Beam Suntory) on* ***Jim Beam, Makers Mark, Roku Gin, Sipsmith Gin & Haku Vodka in the month of March’2020.***
* *Completed the e-learning course on* ***Diploma in Rioja Wine Tourism, Trade & Distribution*** *under* ***Rioja Wine Academy (Control Board of DOCa Rioja).***

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| **PERSONAL DETAILS** |

*Father’s Name : T. Zenzachin*

*Date of Birth : 12th July’1987*

*Passport No : R8317512*

*Nationality : Indian*

*Sex : Male*

*Height : 158cm*

*Language Known : English, Hind & Mizo*

*Hobbies/Interest : Playing Football, Table Tennis,* ***Taekwondo****, Participating in Social Activities, Listening to Music, Travel.*

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| **DECLARATION & SIGNATURE** |

*I hereby affirm that the information in this document is accurate and true to the best of my knowledge.*

**Place** : Dubai

**Date** : **(T. THANGTHUAMA)**