Adeolu Love Asiyanbi

1C Evo Crescent GRA Phase 2

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Highly motivated, result orientated, and experienced manager seeking a career opportunity within a Supply Chain setting, seeking to use a past proven track record of passionate leadership and change management success, also seeking a position with a company where I can apply my knowledge, work experience, and work ethics with possibility of more growth with the company.

**Work Experience**

FOOD SERVICE MANAGER

**Golden Tulip Hotel Port Harcourt Rivers State – Nigeria 2011 to Present**

• Consistently hit and exceeded sales goals by 20%.

• Greeted customers promptly.

• Described products and services in detail.

• Counted cash drawers and made bank deposits.

• Assigned employees to specific duties to best meet the needs of the store.

• Reordered inventory when it dropped below predetermined levels

• Processed accounts payable for 20 employees.

• Entered financial data into the company accounting database to be verified and reconciled.

• Tracked financial progress by creating quarterly and yearly balance sheets.

• Maintained full knowledge of beverage lists and promotions.

Participate in the discussion of policies, procedures, budget, workflow, and others.

• Enthusiastically and appealingly described food and drink specials to guests.

• Carefully followed safety and sanitation policies handling food and beverages.

• Poured drinks using standard pour according to specifications.

• Assisted in maintaining preparation and service areas in a sanitary condition

• Checked temperatures of freezers, refrigerators, and heating equipment to ensure proper functioning

• Developed and maintained long-term relationships with policyholders and small business entities.

• Identified and qualified customer needs, developed sales strategies and negotiated and closes profitable projects with an 85% success rate.

FOOD SERVICE SUPERVISOR

**Protea Hotel Garden City - Port Harcourt , Nigeria 2009 to 2011**

Carefully trained and supervised staff.

• Interacted positively with customers while promoting facilities and services.

• Carefully developed a lucrative weekly food and beverage marketing plan and strict budget to maximize profits.

• Recognized and formally acknowledged outstanding staff performance to boost company morale and productivity.

• Promoted a positive atmosphere and went above and beyond to guarantee each customer received exceptional food and service.

• Maintained a safe working and guest environment to reduce the risk of injury and accidents.

• Met, greeted and encouraged feedback from customers and used feedback to implement positive changes within the restaurant.

Correctly calculated inventory and ordered appropriate supplies.

**EDUCATIONAL BACKGROUND**

1. Diploma in Restaurant and Food Management, May.2016- Dec. 2016

SCAFA, Dubai’s School of Culinary And Finishing Art

Dubai, UAE.

1. Professional Kitchen Programme. Jan.2014- Aug.2014

SCAFA, Dubai’s School of Culinary And Finishing Art

Dubai, UAE.

1. Association of Chartered Accountant United Kingdom. June.2011-Dec.2013

Professional Certificate in Administration and Management

1. Osun State College of Administration, Osun State Nigeria. June 1995-July1998

Diploma Accountancy and Management

Skills

INVENTORY (10+ years), FOOD/BEVERAGE (5+ year), INVENTORY CONTROL (4+ year), NATURAL (4+ year), OF SALE (4+ year)

**Additional Information**

• Service-oriented

• Inventory control and record keeping

• Dynamic, friendly hostess

• Staff scheduling

• Natural leader

• Extensive food/beverage knowledge

• Food regulation compliance

• Accomplished in large event catering

• Skillful menu development

• Point of Sale (POS) system operation