AKASH YADAV

Date of Birth: 13.10.1995 Place of Birth: Meerut (UP)

Nationality: Indian Gender: Male

ABOUT ME:

Dedicated and experienced Head Waiter with over 8 years of expertise in hospitality management, fine dining, catering, and guest services across India, Europe, and the. Skilled in team leadership, guest relations, service efficiency, and compliance with food safety standards. Proven ability to train, supervise, and motivate staff while ensuring exceptional guest experiences.

WORK EXPERIENCE

Worked as a Head Waiter At Muse Café Kitchen Bar Restaurant - Cyprus, Europe From 12 September 2022 To 27 August 2025.

- Supervised daily dining operations, ensuring smooth service flow and excellent guest experiences.
- Trained, coached, and mentored wait staff to maintain service standards and efficiency.
- Coordinated table assignments, reservations, and seating arrangements to maximize guest satisfaction.
- Handled guest inquiries, complaints, and special requests with professionalism and courtesy.
- Ensured compliance with food safety, hygiene, and quality standards across all service areas.
- Monitored staff performance and delegated tasks to maintain service efficiency.

Worked as a Senior Steward At Excuse Me Boss - New Delhi, India From 10 October 2021 To 12 August 2022.

- Promoted and demonstrated pharmaceutical products to healthcare professionals, building strong client relationships.
- Achieved monthly and quarterly sales targets through effective territory management and product positioning.
- Organized and conducted medical presentations, seminars, and promotional activities for doctors and pharmacists.

Worked as a Ground Staff At Air India SATS - India From 01 July 2019 To 12 September 2021.

- Assisted passengers with check-in, boarding, and baggage handling to ensure smooth travel operations.
- Verified travel documents, tickets, and identification in compliance with airline and security regulations.
- Guided and coordinated boarding procedures, ensuring timely flight departures.

Worked as a Waiter At Sheesha Restaurant - Meerut, India From 01 July 2014 - 31 May 2016.

- Welcomed guests, presented menus, and provided detailed information o n food and beverage offerings.
- Accurately took customer orders and delivered food and drinks in a timely manner.
- Maintained cleanliness and organization of dining area, tables, and service stations.
- Handled billing, cash, and card transactions with accuracy and efficiency.
- Assisted in setting up tables, arranging cutlery, and ensuring smooth table turnover.

SKILLS

- Fine Dining & Table Service
- Guest Relations & Customer Service
- Food & Beverage Service
- Team Supervision & Staff Training
- Banquet & Event Service
- Menu Knowledge & Up selling Techniques
- Table Management & Reservation Handling
- Complaint Handling & Conflict Resolution
- Food Safety & Hygiene Compliance
- Time Management & Multitasking
- Order Taking & POS Systems
- Hospitality Standards & Protocols
- In-flight & VIP Guest Service
- Communication & Interpersonal Skills
- Leadership & Team Coordination

EDUCATION & TRAINING

- Completed Hotel Management & Catering Technology From IHM Meerut (Affiliated to AKTU Lucknow), Meerut, India.
- Completed H.S.C From Translam Academy International, Meerut, India -2014.
- Completed S.S.C From Kendriya Vidyalaya Sikh Lines, Meerut, India- 2012.
- Hospitality Training - Vivanta Taj Malabar, India- (2017).

LANGUAGE SKILLS

Mother tongue(s): ENGLISH
Other language(s): HINDI

	UNDERSTANDING		SPEAKING	WRITING
	Listening	Reading	Spoken production	Spoken interaction
ENGLISH	C1	C1	C1	C1
HINDI	C1	C1	C1	C1

Levels: A1 and A2: Basic user; B1 and B2: Independent user; C1 and C2: Proficient user.