



👤 28 ani
♂ Masculin
📍 Chișinău

TOP Competențe

- **Fast learning** · 2 luni

Preferințe

- Fără program
- Flexibil
- Part-time
- Hibrid (Oficiu/Acasă)

Limbi

- **Română** · Fluent
- **Rusă** · Fluent
- **Ucraineană** · Comunicare
- **Engleză** · Mediu

Datele de contact sunt contra cost. Detalii aici: <https://www.rabota.md/ro/prices/cv>

Administrator, Barmanager

Despre mine

I am open to new things and ready to learn. I easily find a common language with people and don't like conflicts, I always try to come to an agreement.

I like this field of activity, I like to come up with something new and surprise people.

I'm quite picky and pedantic, so I always try to keep everything in order.

I am well versed in bar culture, history and mixology.

In my work I want to receive trust from my superiors and freedom of action, as well as the opportunity to introduce something new and experiment.

Performance

Nonlinearity in decision making

Process optimization

Training

Accuracy

Hard work

Communication skills

I notice things that the most picky guest would not notice

I always find a common language with any interlocutor

I love my job

If I start something, I finish it

Experiența profesională

F&B Manager · Black Rabbit Gastro Burrow

Decembrie 2023 - Ianuarie 2024 · 2 luni

- Search, selection and training of hall and bar staff.
- Conducting master classes, training on working with products, guests and service training.
- Organizing events, preparing banquet menus and directing staff work.
- Organization of the daily work of the establishment, primary accounting, control of applications and networking within the team.

Competențe: Fast learning

Barmanager · Trattoria de la Nonna

Octombrie 2023 - Noiembrie 2023 · 2 luni

Drawing up and preparing a new bar menu, drawing up technical menus, arranging the ergonomics of processes.

F&B Manager · SC Gastro Park SRL · Iasi

Iulie 2023 - Octombrie 2023 · 4 luni

- Search, selection and training of hall and bar staff.
- Conducting master classes, training on working with products, guests and service training.
- Organizing events, preparing banquet menus and directing staff work.
- Organization of the daily work of the establishment, primary accounting, control of applications and networking within the team.
- Active participation in work in any position in a restaurant under intensive conditions.
- I was involved in the opening of a new establishment of our network in Iasi, hiring staff, contracts with suppliers and working very intensively.
- Great experience for me and our team.

F&B Manager · SC CHIN CHIN REST SRL · Bucuresti

Mai 2023 - Iulie 2023 · 3 luni

- Search, selection and training of hall and bar staff.
- Conducting master classes, training on working with products, guests and service training.
- Organizing events, preparing banquet menus and directing staff work.
- Organization of the daily work of the establishment, primary accounting, control of applications and networking within the team.
- Active participation in work in any position in a restaurant under intensive conditions.
- This was my first experience of working in another country, I became a confident speaker of the Romanian language, and learned a lot about office work in Romania.
- Established relationships with suppliers and ensured stable operation of the restaurant.

F&B Manager · Chin Chin Rest SRL

Iulie 2022 - Mai 2023 · 11 luni

- Search, selection and training of hall and bar staff.
- Conducting master classes, training on working with products, guests and service training.
- Organizing events, preparing banquet menus and directing staff work.
- Organization of the daily work of the establishment, primary

accounting, control of applications and networking within the team.

- Active participation in work in any position in a restaurant under intensive conditions.

F&B Manager · Look Restobar and Terrace

ianuarie 2022 - Iulie 2022 · 6 luni

- Search, selection and training of hall and bar staff.
- Conducting master classes, training on working with products, guests and service training.
- Organizing events, preparing banquet menus and directing staff work.
- Organization of the daily work of the establishment, primary accounting, control of applications and networking within the team.
- Active participation in work in any position in a restaurant under intensive conditions.

Barmanager · Buffalo Steak House

August 2021 - Ianuarie 2022 · 6 luni

My responsibilities include:

- Bar department management.
- Working behind the counter as a bartender.
- Drawing up, receiving and monitoring product requests.
- Communicating with guests at the counter.
- Adding and revising drinks to the menu.
- Accounting and inventory of goods in the establishment.
- Calculation of cost, margin, work with accounting, drawing up a technical menu.

Barmanager · Private Rooms SRL

August 2020 - Mai 2021 · 9 luni

- Supervised the work of the staff, trained bartenders and waiters.
- I also conducted master classes on drinks, alcoholic and non-alcoholic.
- Monitored all requests for products and inventory.
- I set up the bar and created a unique cocktail menu.
- Controlled product quality.

Barmanager · Kamora Private

Aprilie 2018 - August 2020 · 2 ani 5 luni

My duties included:

- Working behind the counter as a bartender.
- Drawing up, receiving and monitoring product requests.

- Communicating with guests at the counter.
- Adding and revising drinks to the menu.
- Work at TrioBar.
- Accounting and inventory of goods in the establishment.
- Calculation of costs, margins, work with accounting, preparation of recipes.
- I also trained staff, both bartenders and waiters.
- He taught techniques and methods of sales, conducted tastings for the staff so that they knew what they were selling and sold it better.
- During the time that I worked here, our bar cash registers have increased, the service and quality of the drinks sold have improved.
- I also created a new cocktail menu that would be accessible and interesting to our guests.

Barback · Revolution Pub 1917

Ianuarie 2018 - Mai 2018 · 4 luni

Responsibilities included preparing drinks of varying complexity, communicating with guests, maintaining cleanliness at the bar, and checking out guests.

I learned a lot at this bar, both process work like making espresso, and nuances of working behind the counter like communicating with guests and cutting citrus fruits.

Barman-cashier · Burger Beef

Februarie 2018 - Aprilie 2018 · 3 luni

My duties included:

Preparation of alcoholic and non-alcoholic drinks, making prebatches, preparing reports, receiving goods, working with the restaurant cash register and taking inventory.

Casino Dealer-Inspector · Nuovo Casino

Aprilie 2016 - Februarie 2018 · 1 an 11 luni

- As a dealer my responsibilities included:
 - Playing games at poker tables, roulette and Blackjack tables.
 - Monitoring the game at the table and compliance with casino rules by clients.
- As an inspector my responsibilities included:
 - Control and accounting of client money, conflict resolution, monitoring compliance with casino rules by staff.
 - Training and advanced training of personnel.

Waiter · Revolution Pub 1917

Iulie 2017 - Octombrie 2017 · 4 luni

- I was the first waiter and came there even before the opening,

so I helped with developing the kitchen menu and recruiting staff.

- My general responsibilities included:
- Receiving orders, product quality control.
- Communication with clients, assistance at the bar counter.
- Cleanliness and order in the hall.

Radio Dj · Avto-Radio Chisinau

Aprilie 2017 - August 2017 · 5 luni

My responsibilities included cutting Moscow airwaves, namely filtering advertisements.

I also broadcast on weather, traffic jams and programs upon request.

At this point I learned a little how to work in Adobe Auditions and set up my voice a little.

Mystery Shopper · Andy's Pizza \ La Placinte

Martie 2016 - Iunie 2016 · 4 luni

- Evaluating services and products sold, preparing reports, conducting test purchases.
- Improving the service, presentation and content of services.

Casino Dealer-Inspector · Napoleon Palace Casino

Decembrie 2014 - Aprilie 2016 · 1 an 5 luni

- As a dealer my responsibilities included:
- Playing games at poker tables, roulette and Blackjack tables.
- Monitoring the game at the table and compliance with casino rules by clients.
- As an inspector my responsibilities included:
- Control and accounting of client money, conflict resolution, monitoring compliance with casino rules by staff.
- Training and advanced training of personnel.

Domeniul dorit

- HoReCa / Alimentație

Studii: Superioare

UTM

Absolvit în: 2017

Facultatea: Informatics

Specialitatea: Applied Informatics

M. Kotsyubinskii Liceum

Absolvit în: 2015

Facultatea: Faculty of Humanities

Specialitatea: Bachelor's degree

Cursuri, training-uri

Croupier courses

Absolvit în 2015

Organizator: Napoleon Palace Casino

Administration in the restaurant business

Absolvit în 2019

Organizator: CaBaRe

Administration and management in the restaurant business

Absolvit în 2021

Organizator: CaBaRe