

GRACIAN JOHN RODRIGUES

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Gender: Male | **Date of Birth:** 16/09/2003 | **Nationality:** Indian

Visa Status: Applied for GOC visa, willing to relocate to Germany



PROFESSIONAL SUMMARY

Hospitality professional with over a year of experience in luxury food and beverage operations, including guest service, restaurant management, VIP guest handling, and bar operations at St. Regis Mumbai. Skilled in delivering personalised dining experiences, managing high-volume service environments, supporting inventory control, billing processes, and maintaining luxury hospitality standards. Recognised with the Astor Award for Best Performance and Employee of the Month for service excellence. Certified in professional bartending and trained through Marriott International programmes, with strong expertise in mixology, banquet operations, and guest experience management.

EDUCATION

- **Advance Mixologist Professional Bartending** | Cooperage The Bar School, India | 2023 - 2024
- **Bachelor's in Hospitality Studies** | University of Mumbai, India | 2021 - 2024

SKILLS

Luxury Hospitality Operations | Food & Beverage Management | Guest Experience Management | VIP & VVIP Guest Services | Restaurant Operations Management | Team Supervision & Staff Coordination | Menu Planning & Upselling Techniques | Bartending & Mixology | Event & Banquet Coordination | Inventory & Stock Control | Cost Control & Budget Management | Billing & Financial Reconciliation | Sales Analysis & Revenue Support | Hospitality Standards & Compliance | Customer Complaint Resolution

PROFESSIONAL EXPERIENCE

St. Regis Mumbai, India

Food and Beverage Executive | March 2026 – Present

- Delivered personalised food and beverage service to guests, including VVIP clients, while maintaining luxury hospitality standards.
- Supervised table service, order handling, and guest interactions to ensure smooth dining operations.
- Managed billing activities, cheque settlements, daily budgets, and guest payment queries.
- Monitored inventory levels, conducted stock audits, and coordinated purchase orders to support cost control.
- Reviewed sales reports and product wastage trends to improve operational efficiency and profitability.
- Coordinated with Sales and Marketing teams for promotional menus and guest engagement initiatives.
- Maintained guest preferences and service records through the Guest Experience Portal.
- Supported bar operations during high-volume periods and special events.

Food and Beverage Associate | December 2025 – March 2026

- Managed restaurant setup and service preparation for breakfast, lunch, and dinner operations.
- Handled guest orders, table service, and dining requests during peak service hours.
- Provided personalised service to VIP guests, ensuring a positive dining experience.
- Coordinated delivery of restaurant supplies, amenities, cutlery, crockery, and glassware requirements.
- Supported banquet setups and service arrangements for corporate and high-profile events.
- Assisted bar operations by maintaining beverage service standards and outlet readiness.
- Performed daily stock checks and maintained operational records for smooth service delivery.

Food and Beverage Intern | November 2023 – March 2024

- Assisted daily restaurant operations, including guest service, table setup, and outlet preparation.
- Welcomed guests and supported food and beverage service according to hospitality standards.
- Managed guest orders accurately and coordinated with kitchen and service teams.
- Prepared dining areas, buffet setups, and service stations before operations.
- Maintained cleanliness, hygiene, and safety standards across service areas.
- Supported senior team members during busy service periods and special events.
- Developed knowledge of menus, ingredients, beverages, and food pairing recommendations.

AWARDS & ACHIEVEMENTS

- Winner of the Astor Award for Best Performance – St. Regis Mumbai
- Employee of the Month – January 2026 | St. Regis Mumbai
- Successfully completed Elevate Program by Marriott International
- Successfully completed Embark Program by Marriott International
- Successfully completed Ignite Program by Marriott International
- Elected General Secretary for Academic Year 2022–2023
- Awarded 'Best Presenter' at the EQUIPLEX Food & Beverage Exhibition
- Led the Food & Beverage Department for multiple college events as Head of Department
- Completed Professional Bartending Workshop