

Henri DUREUIL

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Marital status: Single

Nationality: French

Born: 24-05-1978

Age: 31

Objective

I am looking for a challenging position of Manager of Training and Development.

WORK EXPERIENCE**Sept. 2001-Jan. 2009**

Restaurant Manager, La Réunion

- Provided training in all aspects of Food and Beverage Service and supervision.

- Ran daily operations at the pedagogic restaurant.

- Delivered on-the-job training missions for hotels and restaurants.

Results: 85% of trainees obtained final exams.

80% of trainees obtained a job at the end of their training.

May 2001-Sept. 2001

Maitre d'Hôtel, Hotel Paradis, Martinique

The objective was to bring the service level from 3 to 4 diamonds.

Results: Obtained 4 diamonds in 5 months.

Increased average check of 15%, with a staff mainly composed of Hotel-School trainees. Developed Cigar and Cordials service.

Oct. 2000-Feb. 2001

Food & Beverage Director, Hotel des Iles, Martinique

Re-structured the Food & Beverage Department into 4 units.

Results: Implemented quality procedures for service and information systems.

June 1999-Sept. 2000

Food & Beverage Supervisor/ Restaurant Manager, The Cosy Hotel, Guadeloupe

Hotel Opening: I participated to all pre-opening operations of the food and beverage department. Recruited, trained and directed a staff of 16 people. After the opening, I ran the Cosy Restaurant.

Results: Maintained beverage cost and labour cost according to the company standards. Obtained 4 diamonds at the International Guide after one year of opening.

Dec. 1996-May 1997

Waiter, Ocean Cruise Lines

Waiter aboard the Ocean II Vessel.

Service of Breakfast, Lunch, Afternoon Tea, Dinner, Midnight Buffets.

May 1996-Oct. 1996

Chef de Rang, The Real Place Hotel, Malta

I conducted the pre-opening training of the new dining room team.

Results: Produced an exhaustive training manual. Set standards and procedures for all services (Buffets, Bistro dinner, Gourmet dinner, lunches, breakfasts, Room service, and Tea service.)

April 1995-Jan. 1996 Chef de Rang, Hotel du Lac, Annecy, France.
Food and Beverage Service. Occasional Dining Room Captain.

July 1990-Dec. 1995 Kitchen clerk and Chef de Rang in various establishments in France, England and Malta.
5 years of increasing responsibilities in food and beverage service, from kitchen clerk to Chef de Rang for several establishments.

EDUCATION

Oct.1998-Oct. 1999 Executive MBA in International Hotel Management, LeMaire Institute, Nice, France.
Specialization: Hotel & Restaurant Management, University of Nice.

Sept. 1997-Nov. 1998 Bartender Certificate (mixology), Golden Globe Group of Hotel and Restaurant, London, UK.

Sept. 1992-June 1994 BEP (Brevet d'Etudes Professionnelles en Hotellerie) equivalent to Business and Technology Education Council, Lycée Professionel Bellevue, Nice.
CAP (Certificat d'Aptitudes Professionnelles) equivalent to a Youth Training, Specialization: Food and Beverage Service, Lycée Professionel Bellevue, Nice.

LANGUAGES AND COMPUTER SKILLS

French: native speaker
English: fluent
Spanish: fluent
Italian: basic.
Word, Excel, Power Point, Dreamweaver, Hotix, Orchestra.

ACTIVITIES AND INTERESTS

Basketball, nautical sports (diving, windsurfing, snorkelling).
Painting and drawing.

References available upon request.