

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.

April 1995-Jan. 1996

July 1990-Dec. 1995

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.)

Chef de Rang, Hotel du Lac, Annecy, France.

Food and Beverage Service. Occasional Dining Room Captain.

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.