

PROFESSIONAL SUMMERY OF EXPERIENCE & DESTINATIONS:

PRAAKAASH KUMAR,

- An accomplished European trained professional with a leadership position in the customer service industry with visionary capabilities to develop and drive enterprise operations.
- Seasoned hospitality professional with 20 plus years of experience in creating, supporting and leading customer service-oriented operations at world class luxury establishments.
- Expertise in setting up business as per market demand & running and renovate project (giving a new meaning all together) drawing blueprint for sustainable business as per markets need.
- Implementing business process improvement initiatives, including streamlining requisition procedures and consolidate facilities to improve bottom line results, without sacrificing quality & offerings
- Well versed with market trends/demands, developing new concept, world beverages & cuisines with depth of western & oriental, hiring, developing and managing talent and collaborating across departments.
- Comfortable working and advising all levels of management, including senior and executive leadership.



Post Covid: Projects IN North East India: Relaunching Of F&B Outlets: Cafe 361, The Table Restaurant bar, Drop lounge Bar & Dine Way Platz Restaurant Bar, Wild by Nature Guwahati. Relaunching Eastern Retreat Resort Panikhaiti Guwahati, Facility Planning of upcoming 5* hotel Hathishila, Guwahati, Project & Operations Aranya The Merian Resort Killing, Meghalaya. Upcoming Lake resort Project in Pankyr Meghalaya.

- Setting up and running Jalwa Dining (Restro lounge in Koregaon Park, Pune in 2020)
- Setting up Club Aurum (a luxury social club with star facilities to cater 1400 families), headed pre-opening activities for 4 upcoming 5* clubs, Restaurants and 182 rooms Boutique Hotel. Drawn blueprint of the Lifestyle Club Business plan 15 years, with considering 10,000 Members & implemented the process. May-2018-Nov-2019.
- Setting up and running 3 lifestyle clubs for DLF-2 (The City Club) in Chennai one in Cochin Jan-2014- Apr-2018
- F & B Consultant for a High-end Mediterranean Restaurant & Bar “AZULIA” at GRT Grand Hotel 2013
- *Setting up of first of its kind Irish themed Restro-Bar in Northeast, “XS” Guwahati. 2013-2014.
- As Director of F&B Setting up & running Fine Dining “La Perla Del Mar Nero” & Beer Specialty Bar “Beer Garden” Georgia Palace Hotel, Kobuleti, Georgia. Apr-2012- Oct-2013.
- Setting up & running “Amour” Largest Mediterranean Dining Mar-2011- Mar-2012 HKV-Delhi.
- Setting up & running “Poison Ivy” (night club in NFC-Delhi) & “Kylin premier (Oriental dining bar in Vasant kunj- Delhi)” Feb-2010- Feb-2010.
- *Setting up of Indian Café “Chalchitra”, GK-2, New Delhi 2009.
- *Spa Food & Beverage Consultant for first Boutique Restaurant in Chennai known as “Influence” by renown Designer Manish Malhotra 2008
- Pre –Opening team leader and somellier for Tabularasa, Saket, New-Delhi Oct-2006-Jan-2010
- *Wine & Beverage Consultant “Manre” India’s first Luxuries Restaurant by Bachchan Family, Saket N-Delhi 2008.
- *Wine & Beverage Consultant “Smoke House Grill’ my beverage menu led the restaurant to bag many awards, GK, New Delhi 2006.
- Six-month Industrial Training from Best Western Resort Country Club, an ISO 9000-2001 certified and best 3rd out of 100 RCI affiliated resorts
- Two-year Training has been undertaken from Vatel Oberoi & the Oberoi Hotel Management Institute by Mr. Virender Oberoi (No certification) during 2005-2007.
- Attended more than two hundred seventy wine tasting sessions, cooking classes, from Vatel Oberoi & the Oberoi Hotel Management institute by French & Italian Sommeliers *
- Undergone 3 Month Modern French & Noble cooking classes under the guidance of New Wave Culinaire Kobuleti by 3 Michelin star chefs.
- Attended “Inspired Luxury” Creating luxurious Cocktails and Drinks, by Reserve Brands Gorgeous Group, which is no.1 Bar Consultancy Group in U.K.
- Have visited to many wineries' breweries & distilleries like Marani, Chateau Mukhurani, Castle, KF, Sula, Bacardi, Nemiroff and many more to educate self and learned to produce craft beverages and these occasional beverages were enjoyed by various celebrities and special guest time.

SOME OF MY PROJECTS I HAVE DRAWN BLUEPRINT AND EXECUTED SUCCESSFULLY

