


# Seema Chaudhary


ITAHARI, Nepal



 : Jan 2000

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## Qualification Summary

*I'm a college student about to graduate who is excited for an internship in Hotel Management. I bring a passion for **culinary arts, hospitality, flexibility, and hard work**. My specialties include **event planning, reservation systems, guest services, and intercultural sensitivity**. I can't wait to put my academic background to use and help your team succeed.*

## Applicant Details

Availability	Available for an Internship opportunity for 1 Year Duration
Interested country	Seeking opportunity in the vibrant hospitality industry of Dubai
Communication	Excellent verbal and written communication skills
Adaptability	Quick learner with a flexible and adaptable approach to challenges
Language	English, Nepali, French (Basic)
Field of interest	Passionate about exploring roles in food production and F&B service

## Skills

Customer Service	Ability to provide excellent service, anticipate guest needs, and resolve issues
Teamwork and Collaboration	Capacity to work collaboratively with diverse teams in various hotel departments
Adaptability	Flexibility to adapt to changing situations and handle unexpected challenges
Time Management	Efficient organization of tasks and effective time management to meet deadlines
Cultural Sensitivity	Awareness and respect for diverse cultures and the ability to interact with guests
Continuous Learning	Willingness to engage in continuous learning & staying updated on industry trends

# Training & Work

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## **1. Food and Beverage Service**

- Active participation in cocktails and mocktail demonstrations as a part of training organized by SASTHM.
- F&B training at SASTHM for 1 year. ( Table setup, tray handling)
- Training as casual service at Ratna Hotel, Biratnagar.
- 1 year of training in the sequence of service at SASTHM training sections.
- 1 year of training in different food and beverage services at the SASTHM training section.
  - Silver Service
  - Table Service
  - Buffet Service
  - Room Service
  - A la carte Service
- 1 year of training in classic cocktail making and bar management at SASTHM training sections.
  - Rum-based cocktails like Rum Punch, White Lady, and Pink Lady.
  - Vodka-based cocktails like Sex on the Beach and Cosmopolitan.
  - Gin-based cocktails like martini, gin, and tonic.
  - Tequila-based cocktails like Tequila Sunrise and Kami Kale.

## **2. Food Production Department**

- Training in Indian cuisine for 6 months. (Indian Appetizers, Indian and South Indian Main course)
- Bakery training for 6 months at SASTHM bakery. ( Bread making, Pastry making)
- Training in Asian Cuisine (Chinese, Thai, and Japanese) at the SASTHM training section.
- Training in Continental cuisine for 1 year. (Mother sauces, Derivative sauces, vegetables and fruit cuts)
- 6-month tandoor training at the SASTHM training section.

## **3. Housekeeping Department**

- 1 year of training in the housekeeping department at SASTHM training sections.
  - Bed making
  - Linen Management
  - Working on laundry machines
  - Knowledge of cleaning items and equipment.

## **4. Front Office Department**

- Collaboration with Other Departments
- Guest Relations
- Training in using PMS System
- Teamwork and Communication
- Situation handling
- Telephone manners

## Education

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### **South Asian School of Tourism And Hotel Management**

Major: Bachelor in Hotel Management

*2020 – Present*

*Biratnagar, Nepal*

### **Sushma Godawari College,**

Major: +2 Science

*2017 – 2019*

*Itahari, Nepal*

### **Itahari Model Secondary Boarding School,**

Major: 10th Standard

*2003 – 2017*

*Itahari, Nepal*