

## Mr. Daniel Xheka

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I am a committed professional with an excellent work record in relation to reliability, integrity and making a valued contribution to achieving work targets. I am able to tackle new learning with vigor and enthusiasm and am confident this post would allow me to apply my existing attributes.

### · Personal Details

<b>Date of Birth:</b> 31 <sup>st</sup> of May 1981	<b>Address:</b> 3 Ryal Close Blyth Northumberland UK NE24 5DJ
<b>Status :</b> Engaged	<b>Right To Work:</b> British Citizen

### · Skills/ Qualifications

- Catering / Hospitality** – Restaurant General Manager, Kitchen Manager, Bar Manager
- **Level 3 Food Saftey** – 2013
- Level 4 Food Safety** – January 2014
- Languages Spoken**– English, Italian, Albanian (mother tongue), Greek (mother tongue)

### · Work Experience

#### **Co- owner “Piero’s” Restaurant Tsilivi Zakynthos (Greece) – April 2014- Present**

Co-own the business through J&D Catering.

My experience and expertise in Restaurant management made sure the business had a very good first season achieving the targets set by us through an organized business plan. My Hands-on involvement included Menu design, cost management, building set up, kitchen work flow set up, organizing food supply, staff recruitment, PR management, Health & Safety implementation and monitoring.

#### **Seasonal work as a team member (United Kingdom) - October 2015- Present Miller & Carter Restaurants, Frankie & Benny’s, Coast to Coast restaurants.**

Working on a short-term contract and limited responsibility through the winter months. Using this opportunity to sharpen my customers skills, learn new things and be up to date with the food and drink trade, training procedures, Law&Dietary requirements.

#### **General Manager and acting Head Chef for Zizzi Ristorante August 2008- January 2014**

Moved to Scotland in June 2008 and Joined Zizzi 2 months afterward.

Ref: Erica Sawyer Ops Manager-**07917839385**

**Zizzi Restaurant in Queensferry street Edinburgh** (Aug2008 – March2010)

Capacity of 110 covers with 20 people on Payroll.

Did turn the fortunes of the restaurant around by achieving highest week turnover,

beating daily record Sales, Best December Friday sales which still stands since December 2009.

***Zizzi Restaurant St Andrews*** (March 2010- May2010)

Capacity 140 covers with 22 people on Payroll.

Supported the restaurant itself and the team through some tough times they were going through ( No GM).

Utilized its resources as a recruitment base for the opening Of Zizzi Aberdeen.

***Zizzi Restaurant Aberdeen*** (June2010- Jan2014)

Capacity 115 Covers with 25 People on Payroll.

Based on my previous Record the company trusted me to open the restaurant in Union Square.

Did get involved heavily in the recruitment process and also training of the staff, Building Ties with local competitors, Center Management and Local Businesses in Aberdeen City Center Area.

Until January 2014 the restaurant did enjoy increasing regulars database, LFL Sales by 6%-8% (yearly) broken weekly sales record to get us over £30K and delivering £640,000 for (H1 of 2013-2014)

**Winner - “Local community involvement” - Union Square Retail Awards 2012**

**Runner up - “Sustainability Award” - Hammersons Awards 2012**

**Opening Restaurant Manager**

June 2007-July2007. Opened a 70-seat restaurant in Zante Greece now run by my family. Set GP, recruit staff, find suppliers, along with chef design menus, business analysis, set policies and procedures for a successful and long-term business.

**General Manager / Restaurant Manager / Assistant restaurant Manager**

**Spice inns ltd** from November 2006-May 2008 (Essex, Hertfordshire, England).

Ref: Barry Hilton- **07831598082**

Assistant restaurant manager from November 2006-June 2007

General/restaurant manager from August 2007-May 2008

Was in charge of driving the business forward, delivering consistent and high standard customer service, organize functions/ weddings, team leader and motivator, hands on manager, low staff turnover, staff training, GP control, rota's, wage control, stock control, business forecast, hotel manager, menu adviser, health and safety.

**Food & Beverage Supervisor**

**Hilton London Stansted airport** Ref: Gavin Roy F&B Manager- **07966527745**

Full time from March 2006 - November 2006

At the Hilton my duties were to look after all F&B department operations along with 2 other fellow supervisors but main attention was restaurant,

Main priorities: rota's, wage control, staff training, staff motivating, performance management, team meetings, exchange rep for restaurant, recruiting, incentives to drive business forward, H&S rep for restaurant.

**Head Waiter/ Assistant Manager**

Hera restaurant Zante Greece / tsilivi beach hotel zante Greece  
may 1998 to October 2000 / march 2001 to October 2005

In this job my duties were to prepare the restaurant for service, organize breakfast/lunch/dinner service, organize and hold functions.

· Education History

**A levels Zante Greece**  
finished year 2000

· Qualifications

Qualification	Grade Achieved
A level English	B
A levels Biology	A
A level Math's	B
A levels chemistry	C
A levels in physics	A
Food Hygiene course 2009	Pass
Level 3 food safety 2013	Pass
Level 4 food safety 2014	Pass