



MOBIN P. BABU

Professional summary

Takes on challenging new role harnessing interpersonal skills, collaboration and problem solving. Driven to deliver high-quality service and consistent r problems and applies extensive analytical knowledge to findings. Adept at multi-tasking, leading group discussions and managing projects.

Work history

ERTH {ARMED FORCES OFFICERS CLUB & HOTEL

Stewarding Supervisor & Department Trainer

Abu Dhabi, UAE

05/2025 – Still Now Working

- Responsible For establishing and maintaining high Sanitation Standards in all Food Preparation Area
- Responsible for the Maintenance and the cleanest of all F&B service and kitchen equipment.
- Responsible for guiding the all staff and In the performance of their job in accordance to hotel policy and procedure
- Responsible for achieving Financial Goals, by Minimizing costs without compromise in Hygiene condition
- . Responsible for implementing the policies and procedures in operation the Stewarding Department.
- Responsible Nonsufficient operations equipment and cleaning supplies
- Responsible for the administration
Operation and co- ordination of the Stewarding Department in absences of the Assistant stewarding Manager
- Responsible for providing functional assistance to operation during peak periods and Functions.
- Responsible to keep F &B equipment inventory sheet up to date
- Responsible to maintain all F & B area Free of pest at all time, administration and the disposal of the waste

✉ mobinpBabu@gmail.Com

☎ +971-547449861

📍 Abu Dhabi, UAE

🎁 14/ 09 / 1986

🌐 Indian

in <https://linkedin.com/comm/m>

Skills

- MS Word
- MS Excel
- AutoCAD
- Pro E
- Problem solving
- Leadership
- Team building
- Inventory management
- Quality Assurance
- Calm under pressure
- Communication skills

Education

04/2006

Gokulnatha HR. SEC. School
Salem, Tamilnadu, India S.S.L.C.

04/2006

I.T.I National Institute
Thiruvalla, Kerala, India
Automobile Engineer

04/2009

C.S.I Polytechnic
Salem, Tamilnadu, India
D.M.E Diploma Mechanical Engineering

LE MERIDIEN ABU DHABI - Assistant Stewarding Manager & Department Trainer

Abu Dhabi, UAE

10/2022 - 03/2025

- Conducts daily briefings for stewarding department.
- Directs and controls all subordinate kitchen staff to ensure that all day-By-day operational matters are handled on time and guest expectations are met.
- Co-ordinates with Food and Beverage in ensuring that all banqueting and restaurants operations function efficiently and on time.
- Assists in the preparation of duty rosters, vacation planning and public holiday scheduling
- Monitors the cleanliness and hygiene in all Food and Beverage areas to ensure that they conform to the requisite HACCP and DM Standards.
- Liaises with purchasing and suppliers to ensure that all products ordered are delivered and appropriate quality at the most competitive price.
- Conducts periodic checks of all chemical delivery and storage areas ensure standards area of hygiene Maintained.
- Implementation of New Check list for all operations areas and Assists in the controlling to Monitoring of chemical and other items expenses.
- Supervises the setup of all buffets, Coffee break, Food display stations, break down stations and garbage disposal.
- Training daily base of department staff for general hygiene practices and Prepares accurate to the date Record's
- Maintaining the standards of hygiene, cleanliness in all kitchen area and back of house.
- Take periodic inventory and par stock maintenance For all Chinaware, Glassware, silverware and hollowware then keep always backup for every time.

THE Westin Abu Dhabi Golf Resort & Spa - Stewarding Senior Supervisor & Department Trainer

Khalifa city, UAE

01/2022 - 10/2022

- Responsible For establishing and Maintaining high Sanitation Standards in all Food Preparation Area
- Responsible for the Maintenance and the cleanest of all F&B service and kitchen equipment.
- Responsible for guiding the all staff and In the performance of their job in accordance to hotel policy and procedure
- Responsible for achieving Financial Goals,byMinimizing costs without compromise in Hygiene condition
- . Responsible for implementing the policies and procedures in operation the Stewarding Department.

- Responsible For sufficient operations equipment and cleaning supplies
- Responsible for the administration Operation and co- ordination of the Stewarding Department in absences of the Assistant stewarding Manager
- Responsible for providing functional assistance to operation during peak periods and Functions.
- Responsible to keep F &B equipment inventory sheet up to date
- Responsible to maintain all F & B area Free of pest at all time , administration and the disposal of the waste

THE Westin Abu Dhabi Golf Restore & Spa - Stewarding Supervisor & Department Trainer

Khalifa city, UAE

07/2018 - 12/2021

- Supervise Support and Monitor Utility Stewards.
- Dishwashers , pot washers clean cooking Utensils and service ware For restaurants service
- Supervise cleaning of work area and physical surroundings
- Maintain and deliver proper inventory for Food & beverage
- Ensure all equipment are delivered on time to all functions areas
- Schedule , assign daily work to inform and train the team Members
- Monitor , observe and assist in evaluation of Team members

THE RITZ CARLTON - senior stewarding & Department Trainer

DUBAI, UAE

12/2015 - 06/2016

- Oversee the cleanliness and organization of the kitchen and dining areas
- Ensure compliance with health and safety standards
- Manage and supervise junior stewards.
- Maintain the cleaning supplies and equipment
- Coordinate cleaning schedules and assign tasks
- Inspect and evaluate cleaning processes and outcomes
- Report any maintenance or repair needs Assist in training and onboarding new staff

Hotel SOWDAMBIGAI - stewarding Department

SALEM, India

05/2015 - 11/2015

- Wash dishes, glassware, flatware, pots, and pans using dishwashers, or by hand when necessary.
- Clean kitchen equipment, such as grills, ovens, and stovetops, and maintain cleanliness of floors and other surfaces.
- Ensure that all kitchen and dining areas are clean and organized at all times.
- Assist and record temperatures of food storage areas to ensure compliance with food safety regulations.
- Remove trash and recyclables from kitchen and dining areas. Stock and restock kitchen supplies and equipment, such as dishware, glasses.

Personal Information

- Passport Number: T1930865
- Passport Date Of Issue: 05/11/19
- Passport Place Of Issue: Abu Dhabi, UAE
- Passport Expiry Date: 05/10/29
- Nationality: Indian
- Marital status: Unmarried
- Religion: Christian

Custom

I hereby declare that the above written particulars are true and correct to the best of my knowledge and belief.

Languages

English	C1	Hindi	B1
Advanced		Intermediate	
Tamil	C1	Malayalam	C1
Advanced		Advanced	