

ASHISH RAJBHANDARI

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Relevant Work Experience

TOGO'S RESTAURANT Emeryville, California

Sept 2021 – Jan 2022

www.togos.com

General Manager

- Hire, train and supervise restaurant employees
- Create staff schedule to ensure appropriate staffing
- Track stock levels of food, supplies and equipment, forecast needs and oversees ordering as necessary
- Take ownership of budgets and cost control methods to minimize expenses.
- Address customer needs, comments and complaints
- Adhere to and enforce employee compliance with health, safety, and sanitation standards
- Process payroll and maintain all relevant records
- Ensure all employees are working within outlined operating standards
- Report on financial performance, inventory and personnel

ROUND TABLE PIZZA Foster City and San Carlos, California

Sept 2020 - Sept 2021

www.roundtablepizza.com

Manager

- Managed all aspects of operations and logistics to ensure smooth and timely delivery of orders
- Coordinated and scheduled supply chain and staff operations
- Developed food management policies to ensure consistency and quality assurance of meals
- Revamped policies and practices to ensure the sanitation and quality of the product and to maintain a clean and hazard-free work environment with an up to date Professional Food Manager Certification
- Oversaw the ordering and management of stock inventory
- Maintain administrative responsibilities such as interviewing, hiring, training and overall supervision of the restaurant while maintaining compliance with all local, state, and federal laws.
- Manager and Assistant are responsible for implementing and maintaining company and brand standards, food safety, sanitation, and hygiene requirements along with controlling expenses relative to goals.
- Responsible for ensuring that employees are being developed, working together as a team, behaving professionally, providing great service to our guests and making our product with precision.
- Responsible for marketing to our guests and achieving their financial targets while maintaining a safe, clean environment. By focusing their time against high impact activities and training others to perform the more routine job duties, all of this can be accomplished.

GOURMET CATERING BAY AREA San Francisco, California

May 2017 – Mar 2020

www.gourmetcateringbayarea.com

Gourmet Catering delivers handcrafted meals to corporate offices and private events throughout the bay area.

Operations Manager

- Managed all aspects of operations and logistics to ensure smooth and timely delivery of orders
- Coordinated supply chain and staff operations
- Developed food management policies to ensure consistency and quality assurance of meals
- Revamped policies and practices to ensure the sanitation and quality of the product and to maintain a clean and hazard-free work environment with an up to date Professional Food Manager Certification
- Oversaw the ordering and management of stock inventory
- Supported chefs in menu building, food handling and coordination

URBAN FOOD INDUSTRIES PVT. LTD. Kathmandu, Nepal

Dec 2010 – Jan 2017

www.theurbanfood.com

Urban Food is an innovative meat processing company with a mission geared towards manufacturing locally sourced, sustainable processed meat products with a unique supply model that empowers women and marginalized communities. The national distribution engine is complemented also by a full farm-to-table B2C structure through 7 cafes in the Kathmandu valley

Founder and CEO

- Led the growth of the company from 3 employees and 110lb daily production capacity at inception, to 80 employees and 2,200lb daily production capacity
- Designed, oversaw and participated in B2B and B2C end-to-end processes including channel partner acquisition, contract negotiation, optimizing the supply chain as well as marketing and sales
- Manage and conduct market research and new product development
- Implemented cost saving programs by streamlining procurement, dispatch and delivery logistics
- Introduced policies and practices to ensure the sanitation and quality of the product and to maintain a clean and hazard-free work environment
- Develop, review and evaluate KPIs of inventory control functions, outputs, productivity and address performance gaps to ensure that the business is delivering on operating and service goals
- Supported chefs initially and during progress in menu building and food handling for 7 food stalls in the Kathmandu valley

FOODLINE PVT. LTD. Kathmandu, Nepal

Apr 2009 – Oct 2010

www.foodline.com.np

Foodline is an Import and Distribution Company established in 1986. The company markets and distributes Fast Moving Consumer Goods (FMCGs) comprising of food and beverage, household cleaning products, pet food, plastic wares, kitchen supplies and other household products.

Head of Marketing and Sales

- Established growth strategies to meet sales, targets and volume goals.
- Performed comprehensive market research and analysis in response to evolving market conditions.
- Identified potential markets, new product selection and adjust strategies linked to customer profile.

- Coached, mentored and encouraged career growth for directs.
- Assessed and created plans to grow the skills and competencies of frontline employees to meet current and future business requirements.

Education

Master in Business Administration (MBA), Dec '07
 Bachelor of Commerce (B.Com), Apr '06

Webster University
Brihan Maharashtra College of Commerce

Relevant Coursework

• Marketing Management	• Sales Management	• Business Research Analysis	• Project Management
• Managerial Economics	• Strategy and Competition	• Applied Business Statistics	• Entrepreneurship

Skills

Food Managers Certification