

AIWE THOMAS DANIEL

Accountant/ QC Manager/Floor Manager/ Supervisor

5. Jaguna street GRA Ext.Olokemeji Iyetedoijeun

Tel: +2348063098874 ,+2348080155547

Email: thomasaiwe@yahoo.com
thomasaiwe502@gmail.com

SUMMARY

I am looking for a new & challenging skills position, one that will make best use of my skills and experience. I also seek to work in an organization with the intention of touching the live of people positively to bring about an enhancement to the company.
which I strongly believe that will make a significant contribution to the organization.

A confident, multi-skilled in hospitality industry with many years of works experience and excellent knowledge of hospitality management procedures. Proficient in customers service.

SKILLS

- Quick learning capacity.
- Good Financial Accounting Knowledge.
- Strong analytical and problem-solving skills.
- Excellent verbal and written communication skills.
- Peachtree proficient.
- Strong Excel (QuickBooks,Xero,Netsuit(etc)
- Acute attention to detail.
- Strong multitasking abilities.
- Effective Time Management.
- Ability to own role with confidence and positivity.
- Business accounting software

WORK EXPERIRNCE

Lascale Restaurant

4/8 Muson centre Onikan Lagos 2008-2011

Supervisor / Asst Manager

Duties

Monitor guest satisfaction and take proactive steps to enhance the customers experience./ Preparing staffs roaster each week and processing time off /Ensure kitchen strictly adheres to all food safety laws, regulations, and company standards. / Follow standard operational procedures (SOP) / Monitoring employee performance and ensure productivity /solving dispute between staff.working with kitchen chefs to ensure customers get there food on time./marketing product online to improve sales .

Villa Medici

1 Festival Road street Vitoria island Lagos 2011-2016

Asst Manager

Duties

Resolves customers issue and answer question
Perform any other duty within the scope of work.
Assisting in planning menu .Creating staffs roaster each week
/Ensuring compliance hygiene and health safety environment./Assisting customers enquires order items .
Taking Reservation, training other staff./Assessing and improving profitability. Making improvement to the running of the business .and developing the restaurant. / Organize workflow /Ensure that employee understand their duties. /maintain timekeeping and personnel record. /Ensure adherence to legal and company policies. Conduct staffs shifts to communicate expectations and updates./Handle customers fill back serious concerns and professionally./Monitor guest satisfaction and take proactive steps to enhance the customer experience.
Supervise all staff, and cleaners during shifts./Monitor and verify sales reports at the end of each shift.

Kingfisher

Lekki Lagos 2016-2018

Floor Manager

Duties

Preparing staffs roaster each week and processing time off requests
/Ensure the accuracy and timely preparation of monthly results, Walking in the floor and addressing any issues related to appearance and cleanliness / Greeting and assisting customers on their orders
/Ensuring compliance hygiene and health safety environment./Assisting in handing customers enquires and complaint./Taking Reservation, Hiring and training other new floor staff./ Coaching and disciplining employees as needed/ Manager daily operations, including opening and closing procedures /Ensure a positive customer experience and fill back as well /Oversee inventory levels and merchandise display / Monitoring employee performance to ensure productivity

Highlights:

- ✓ Flexible Schedule
- ✓ Reliable
- ✓ Loyal, dependable and trustworthy
- ✓ Upscale resort and spa background
- ✓ Highly responsible & reliable and fast learned

EDUCATION

- Aguntasolo Primary School Ilamoye Ijesha Lagos Nigeria (LSC) 1995
- Holy Child Comprehensive High School Owode Ogun State Nigeria (SSCE) 2001
- Osun State College of Technology Nigeria (in ACCOUNTANCY) 2006
- Wavecrest College of catering and Hospitality management Nigeria (DIPLOMA in HEALT & SAFETY) 2012

QUALITIES:

- ❖ Ability to work well under pressure in a fast paced environment.
- ❖ Previous customer related experience required.
- ❖ Previous leadership experience.
- ❖ possess a professional presentation
- ❖ possess outstanding guest services skills
- ❖ Ability to work cohesively with fellow colleagues as part of a team without supervision
- ❖ Ability to focus attention on guest needs, remaining calm and courteous at all times.

HOBBIES /SOCIAL INTEREST:

Reading /Comedy / Travelling

Artcafe limited

Vitoria island Lagos 2018-2022

Accountant

Duties

Dealing with different accounting software like QuickBooks, Xero and Netsuit (VAT, WHT,PAYE) / conduct stock inspection and verification of vouchers. Preparation of balance sheet, profit and loss account and cash flow statement report /Preparing daily, weekly and monthly account / prepare payee tax and VAT monthly / prepare staff salaries.

Culture Kitchen

Lekki Lagos Nigeria. 2023-2025

Quality Control Manager

Duties

Follow hygiene and sanitation standards among all departments. /Ensure adherence to local health, safety, /Coordinate emergency procedures if necessary. / ensure products or services meet established quality standards. /Maintain detailed records of all quality control activities, inspections, audits, and corrective actions. /Ensure the restaurant adheres to all relevant food safety regulations, industry standards, and legal requirements. /Drive initiatives to enhance quality, reduce waste, optimize processes, and improve overall operational efficiency. / Work with suppliers to ensure the quality and consistency of raw materials and ingredients delivered to the restaurant. /investigate customer complaints related to food or service quality, identify the root cause, and implement corrective actions. / Oversee compliance with food safety regulations , monitor sanitation practices,..Establish and maintain processes, procedures, and standards for food quality, service, and safety. Regularly inspect restaurant operations, including food preparation, storage, and service, to identify potential quality issues and deviations from standards. Create and implement quality control systems and procedures for food handling, preparation, and service. /Ensure the kitchen strictly adheres to all food safety laws, regulations, and industry standards. /Oversee the inspection and approval of incoming raw ingredients to guarantee they meet quality and safety specifications..

Royal Mandarin

2, General Gusau crescent Housing Legislative quarter Abeokuta. 2026

Supervisor / Grill Manager

Duties

Manage and keep up smooth restaurant operations clean / Supervise both kitchen staff and wait staff providing necessary feedback /Create daily budget report on revenue and costs / Organize and take stock of restaurant supplies / making sure all guests / customers receive a high quality service. / Meeting and greeting guests / Planning marketing campaign/Manage daily operations, including opening and closing procedures/Ensure a positive customer experience and fill back as well /Oversee inventory levels and merchandise display / Monitoring employee performance to ensure productivity