

ILKHAM RAGIMOV

F&B MANAGER



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ABOUT ME

Experienced F&B Restaurant Operations Manager, with extensive experience in opening and managing high-end restaurants in Russia, Azerbaijan and the Middle East Arab Countries. Expert in operations, training, achieving profitability and managing large teams, including the 2022 FIFA World Cup in Qatar. I speak fluent English, Russian, Turkish and Azerbaijani. I strive to provide exceptional service and contribute to business success. I am introducing modern food and beverage standards and strengthening my international experience which will help me move from operational management to a broader role in my career.

EDUCATION

Russian New University, Moscow / Moscow / 2015

Lawyer-Civil Law

Azerbaijan Technical University (Baku) / Baku / 2003

Informatics and computer engineering

SKILLS

Leadership & Team Development

Event & Banquet Management

Administrative & Technical Proficiency

Supply Chain & Vendor Management

Budgeting & Cost Control

Menu & Concept Development

Strategic Thinking & Adaptability

LANGUAGES

English

Russian

Turkish

Azerbaijani

PERSONAL DETAILS

Date of birth:

18 Jan 1982

Nationality:

Azerbaijan

DRIVING LICENSE

Driving license

Driving license B

WORK EXPERIENCE

Restaurant SHAHIN-SHAKH, Eastern, Georgian and European cuisine

Feb 2023 - Present
Moscow, Russia

F&B MANAGER

- Assisted in managing a 500-seat restaurant and supervised all departments during shifts.
- Organized banquets, weddings, and private events.
- Handled administrative and operational tasks ensuring smooth daily operations.
- Oversaw restaurant opening/closing procedures and kitchen discipline.
- Managed food and beverage purchasing and recruited kitchen staff, including the Chef.
- Maintained guest relations and upheld the restaurant's unique concept and atmosphere.
- Controlled cash operations and efficient use of materials and resources.
- Managed shift schedules, monitored attendance, and delegated duties.
- Resolved conflicts and fostered teamwork among staff.

Match Hospitality - FIFA WORLD CUP QATAR 2022

Aug 2022 - Jan 2023
Doha, Qatar

F&B MANAGER

- Organized large-scale hospitality operations at Lusail, Ahmed Bin Ali, and Khalifa stadiums.
- Trained and supervised waiters, bartenders, and kitchen staff.
- Managed catering service for 1200 guests, ensuring top-quality food and service.
- Oversaw hall setup, buffet preparation, and overall cleanliness and order.

RESTAURANT OSTERIA UNO ITALIAN CUISINE

Dec 2020 - Sep 2022
Moscow, Russia

F&B MANAGER

- An Italian restaurant with 80 seats and a 40-seat summer terrace.
- Developed and maintained the restaurant's brand image and Italian menu concept.
- Managed budgeting, pricing, and cost optimization to improve profitability.
- Supervised training, and motivation of staff, ensuring top service standards.
- Organized banquets and special events; prepared weekly and daily management reports.
- Controlled financial operations, kitchen and bar purchases, and supplier relations.
- Ensured compliance with labor, fire, and food safety regulations.
- Oversaw staff scheduling, R- Keeper operations, and service quality.
- Increased sales performance, profitability, and overall operational efficiency.
- Maintained cleanliness, order, and compliance with audit requirements.

BROSKO 4-STAR HOTEL & RESTAURANT

May 2018 - Nov 2020
Moscow, Russia

F&B MANAGER

- A 4-star business hotel with 130 rooms, featuring a restaurant offering European and Oriental cuisine for 120 guests, a 45-seat summer veranda, and a 70-seat hookah bar.
- Oversaw daily operations across all departments - kitchen, hall, banquet, and room service.
- Developed menus, hired and trained staff, and ensured high service and quality standards.
- Planned and managed supplier relations, orders, and delivery control.
- Implemented marketing initiatives to attract new guests and retain loyal customers.
- Maintained guest satisfaction and resolved conflicts effectively.

GREEN PALACE 4-STAR HOTEL & RESTAURANT

Nov 2016 - Apr 2018
Moscow, Russia

F&B MANAGER

- Managed a 4-star hotel restaurant near Vnukovo Airport (Russian and European cuisine, 120 seats, 68 rooms).
- Oversaw in-flight meal and buffet service for Pobeda Airlines.
- Recruited and led a team of 20 employees, ensuring smooth daily operations.
- Managed procurement, supplier coordination, and contract fulfillment in quality, quantity, and timing.
- Maintained staff discipline, scheduling, and time tracking.

RESTAURANT "WINTER GARDEN"

Jun 2014 - Oct 2016
Moscow, Russia

RESTAURANT DIRECTOR

- Managed a 350-seat restaurant, overseeing full operational efficiency and guest coordination.
- Organized banquets and weddings, handling menu planning and scheduling with clients.
- Supervised kitchen and bar purchases, supplier relations, and daily inventory control.
- Led a team of 30+ employees, managed staffing, scheduling, and financial reporting.
- Increased sales and profitability through effective service management.
- Ensured cleanliness, order, and smooth operation of delivery services (Yandex, etc.).
- Resolved guest issues and maintained high service standards.

RESTAURANT "IN THE EAST"

Jan 2009 - May 2014
Moscow, Russia

F&B RESTAURANT OPERATION MANAGER

- Managed a 300-seat restaurant offering Azerbaijani, Japanese, and European cuisine.
- Organized banquets and weddings, prepared menus, and coordinated event schedules.
- Developed new à la carte menus and wine lists to enhance the restaurant's concept.
- Oversaw financial performance, cost control, and KPI management to increase profitability.
- Reported financial results to the founders and ensured compliance with supplier contracts.
- Supervised administrators and staff (30 employees), maintaining service quality and discipline.
- Managed purchasing, inventory, and daily reporting.