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Riyadh, Riyadh Region 12211

## EDUCATION

Executive MBA, Finance & Marketing - Account Honours  
**Nilam School Of Business**,  
New Delhi India  
June 2010 - July 2012

## LANGUAGES

### English

Fluent

### Arabic

Advanced

# RASHID EQBAL

## PROFESSIONAL SUMMARY

Knowledgeable management professional with background in overseeing smooth-running restaurant operations. Skilled at creating positive dining experiences guaranteeing exceptional food service for every customer. Encourages customer feedback to implement insightful changes. Dedicated, hardworking restaurant management professional with extensive daily planning and operations experience. Skilled in staff training and development. Loyal employee with solid understanding of training and mentoring employees. Dedicated team player, proactive and hands-on in task completion.

## WORK HISTORY

March 2024 - Current

**Give Me Five - Restaurant manager**, Riyadh , Saudi Arab

- Analysed operations to improve restaurant efficiency and service levels.
- Grew restaurant profits through improved marketing and staff development initiatives.
- Established safe and secure dining environment with strong sanitation standards.
- Planned staff rotas to meet customer demand whilst remaining under budget.
- Maintained outstanding hygiene levels for optimised customer safety and continued regulatory compliance.
- Improved Front-of-House (FOH) staff productivity by elevating greeting and seating processes.
- Cleaned work areas and equipment to maintain faultless hygiene standards.

March 2019 - January 2024

**Althawaqh Food Company - Restaurant manager**, Dammam, Eastern Province

- Prepared rotas to achieve stable coverage while minimising payroll costs.
- Maintained safe working and guest environments, reducing injury and incident risks.
- Achieved financial goals through rigorous restaurant budgeting and forecasting.
- Strategically reviewed and planned restaurant staffing levels based on evolving service demands.

February 2017 - December 2018

**Aljawad Business Group - Restaurant manager**, Dammam, Eastern Province

- Maintained safe working and guest environments, reducing injury and incident risks.
- Achieved financial goals through rigorous restaurant budgeting and forecasting.
- Strategically reviewed and planned restaurant staffing levels based on evolving service demands.

- Prepared rotas to achieve stable coverage while minimising payroll costs.

June 2013 - March 2017

**Taxi Steak And Burger - Restaurant manager**, Riyadh, Riyadh Region

- Prepared rotas to achieve stable coverage while minimising payroll costs.
- Maintained safe working and guest environments, reducing injury and incident risks.
- Achieved financial goals through rigorous restaurant budgeting and forecasting.
- Strategically reviewed and planned restaurant staffing levels based on evolving service demands.

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## SKILLS

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|--|---|
| • Inventory control and record keeping | • Kitchen equipment operation and maintenance |
| • Food preparation and safety          | • Workflow planning                           |
| • Decision making                      | • Training                                    |
| • Cost-controls                        | • Portioning understanding                    |
| • Order delivery practices             | • Staff supervision                           |
| • Waste reduction                      | • Front of House (FOH) training               |
| • Food service background              | • Operations management                       |
| • Employee feedback management         | • Leadership                                  |