Dimitri Labaye - 39 years old

*dimlabaye@hotmail.fr* + 33 6 50 79 30 98

- 15 years experienced :Team Management, Business Management and Development in Catering trades.

- 20 Years experienced as Maître d'hôtel, Bartender, Restaurant Manager.

- 3 Years experienced as a Military man in the French Navy Commando Corp.

My Mindset:

"During my whole life, I've always tried to do my best, to go beyond my limits, and to bring my teams to their best.

 I’m said to be a good teamleader by my employees, and everyday I work hard to improve my leadership.

I’m convinced that the best way to win is to do the job as a team, everyone is so important…"

**WORK EXPERIENCE**

|  |  |
| --- | --- |
| *Since December 2012**9 Years Entrepreneur* *20 Employees* *July 2009-November 2012**3 Years ½* *24 Employees**January 2007–**June 2009**2 Years ½**30 Employees**March 2005-**November 2008**3 Years ½**10 Employees* | **Une image contenant texte  Description générée automatiquement****Manager -Saint-Germain-des-Prés**– *Paris, France* - Administrative and Accounting Management of our Restaurant.- Team Management of all the teams : Bar, Room and Kitchen (from 15 up to 25 employees)- Lead Prospecting and Customer Strategy - Management of the Social Networks and Marketing Strategy.**Une image contenant texte  Description générée automatiquementDirector-Saint-Germain-des-Prés**–*Paris, France* - Team Management of the entire staff ( 24 Employees )- Marketing strategy, Management of our profiles on the social networks, creation of our website.- Development of the worlwide customers. **'***L'Entrepôt’Restaurant, bar, Theater & Concerts* **Director-14ème** – *Paris, France*- Management of the Room Team - Management of organized events: *weddings, baptems, concerts, shows* - Development and launching of our first 'Brunches Lunch' ( about 200 persons served at every brunch)*'On the Beach' Restaurant* **Manager** – *Nouméa, New-Caledonia*- Development of the customers experience - Organization of private events. |
| *January 2006-**July 2006**6 Months mission* *15 Employees* |  *'Méridien' Hôtel & Restaurant 5\** **Assistant Manager** – *Ile des Pins, New-Caledonia*- Replacement of the Assitant Manager - Management of the gastronomic restaurant. - Assistant Director of the Hôtel, in charge of the Customer Reception , and the Room service management. |
| *January 2002-**November 2005**January 1999-**November 2001* **STUDIES***Since October 2020-**September 1997-**November 1998* | **Maître d'Hôtel- Experiences***Nouméa, New-Caledonia Londres, U.K*- ‘Cercle Nautique Calédonien’ ( 1 Years ½ ) - ‘Quo-Vadis by Marco Pierre White’ ( 1an)- Gastronomic Restaurant ‘Le Bellandre’ (1 Year) - Extra regular worker at the French Ambassy- Private Maître d'Hôtel for the Marina President*Commitment in the French Army as a* **Navy Commando Operator****-** *Lorient, Toulon Fr.- Papeete Tahiti*- I graduated from the French Navy Commando High School ( ranked eleventh out of 60, with high honors)- Protection Mission of the Nautical Area and the Nuclear Aircraft carrier *Charles de Gaulle* at Toulon - Protection Mission of the Communication Area in Tahiti.-Management improvement coaching & training cursus with *FK FORCE* consulting company : improving my soft skills and useful ways to take advantage of them and raise my team and my firm -*Wall Street English School :* to perfect and improve my English with a 1000 points target for the TOEIC test-Photography training for social networks with *R2* Company (*Digital and Marketing brand*)-Social networks management training with *R2* Company, Digital and Marketing brand -School Degree of Sales and Accounting, with high honors, at the Saint Vincent de Paul High School |