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**

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| *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 |