





THEBE LANGA

Hotelier

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PROFILE

I am an efficient and confident Hotelier with more than 15 years of demonstrated experience working in the Hospitality industry. My experience has helped me develop expert knowledge of the daily operations involved in Hotel Management. I am highly motivated to continue learning and improving my craft.

SKILLS

- Advanced Management Skills
- Strategic and social Skills
- Strong Interpersonal Skills
- Advanced Decision making Skills

EDUCATION

Matric – Grade 12 | 2004
Johannesburg | South Africa

Wine Spirit & Education Trust | 2017
London, UK

REFERENCE

- Heinrich Gottsche (Hotel Manager) – 082 926 7201 /Heinrich.Gottsche@marriott.com
- Andrisha Naicket (HR Director) – 083 884 9226 /andrisha@thecapital.co.za

CAREER OVERVIEW

Dolan Hotel Group / Golden Sands Hotel, Jersey Channel Island, UK | 2023 F&B Supervisor

- Proven food and beverage management experience
- Working knowledge of various computer software programs (MS Office, restaurant management software, POS)
- Ability to spot and resolve problems efficiently
- Mastery in delegating multiple tasks
- Communication and leadership skills
- Up to date with food and beverages trends and best practices
- Ability to manage personnel and meet financial targets
- Guest-oriented and service-minded

Marriott Hotel Melrose Arch | 2022 – 2023 Hotel Duty Manager

- Includes, but is not limited to management of hotel staff, business management, upkeep and sanitary standards of hotel facilities, guest satisfaction and customer service, marketing management, sales management, revenue management, financial accounting, purchasing, and other functions.

Marriott Hotel Melrose Arch | 2020 – 2022 IRD Manager & Restaurant Manager

- Monitor inventory of food and beverages and order supplies as needed.
- Provide ongoing training and development opportunities for staff.
- Handle customer complaints and resolve concerns to their satisfaction.
- Manage budgets and maintain financial records for the room service department.
- Collaborate with other departments to ensure seamless service and guest satisfaction.
- Maintain accurate records of sales and revenue, and analyze data to identify areas for improvement.
- Stay up-to-date on industry trends and best practices and implement them as appropriate.

The Capital Hotel | 2018 – 2019 F&B Restaurant Manager

- The main responsibilities of the F&B manager include managing food and beverage operations and standards, managing budgets, hiring and training F&B staff, and handling customer complaints.