

Tarakeshwar Rao

Founder – Service Nexus | Food & Beverage Service Trainer
Hospitality Professional | Author I

I am **Tarakeshwar Rao,** a Food & Beverage Service Trainer with over **25 years of experience** in the hospitality industry. I am a Hotel Management graduate, and have worked with professional F&B teams in India and abroad, gaining extensive experience in multi-cuisine restaurants and diverse service styles, including fine dining, casual dining, buffet service, and banquet operations.

I am the Founder of Service Nexus, a hospitality learning platform. At Service Nexus; I share professional insights, service training tips, and industry knowledge. The platform has grown into a large community of hospitality professionals and learners with thousands of followers.

Today, I work as a freelance Food & Beverage Service Trainer, travelling across the nation to conduct practical training programs and workshops for hotels, resorts, restaurants, multinational companies, and corporate offices. My training focuses on service standards, guest interaction, communication skills, upselling techniques, teamwork, and operational efficiencies ;enabling teams deliver exceptional guest experiences.

I also conduct Food & Beverage service workshops in Hotel Management colleges across India and had the privilege to be a Guest Lecturer in schools and colleges, guiding students and aspiring hospitality professionals on service excellence and career development in the hospitality industry.

In recognition of my contribution to hospitality training, I was honored with the "Heroic Influencer of Hyderabad 2025" Award for my achievements in Food & Beverage service training and professional development.

I am also the author of the eBook "Service with Smile," a practical guide designed for Food & Beverage service professionals in Indian restaurants.

My mission is to help hospitality organizations elevate service standards and transform service staff into confident hospitality professionals who create memorable guest experiences.







Training Modules

- Waiter Roles & Service Etiquette
- Grooming & Professional Appearance
- Communication Skills
- Table Setting & Mise en Place
- Service Sequence & SOPs
- Order Taking Techniques
- Menu Knowledge
- Guest Handling & Difficult Situations

Training programs are customized according to the organization's service standards and operational requirements.

"I don't just train staff—I transform them into hospitality professionals who shine on every shift."

"With the right guidance, every team can exceed expectations—and I'm here to make that happen."











servicenexus19@gmail.com

+91 7304293019

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