



NAVEEN SURESH.S

Summary

I am an energetic culinary professional with great creativity, passion for food, and possess exceptional International & Indian cuisine knowledge and cooking skills. Capable of managing dining and buffet service, supervising and motivating staff to perform to the best of the ability throughout the service. Ready for new challenges creating tasty meals for successful establishments.

CONTACT

(+91)9345469209

naveensuresh5941@gmail.com

Work Experience:

MARRIOTT BRAND SHERATON HOTEL CHENNAI DEC -01
STILL WORKING;

Passion; Comi

- Reduced food costs by 10% by expertly estimating purchasing needs and buying through suppliers.
- resolve any service, product or personal issues.
- Consistently kept a clean and safe environment by adhering to all federal, state and local sanitation and safety requirements.
- Regularly developed new recipes in accordance with consumer tastes, nutritional needs and budgetary considerations.
- Demonstrated culinary techniques to proper preparation, presentation and quality of new menus.
- Created and implemented new weekly menus
- Daily ordering of all food products and menu items through approved vendors
- Administered employee performance reviews and raises reflecting their evaluation

Hyatt Residency 03 May 2022 to 25 Nov 2022

Comi 2 Chef,

- Create seasonal menus and recipes.
- Worked as an Comi Bakery and Pastry chef responsible for kitchen management
- Managed scheduling, payroll and while ensuring all areas are maintained
- inventory and vendor negotiations.
- Assigns stations and work shifts Bakery and Pastry chef of line cooks and kitchen
- crew for maximum productivity.
- Develops food preparation techniques and supplies ordering system that minimizes wastage.
- Safeguards excellent food quality and presentation to ensure that standards are kept and maintained.
- Plans and takes corrective actions to resolve issues in a timely manner.
- Implements procurement strategies to minimize ensure timely delivery.
- Develops guidelines for hiring staff to maximize efficiency and minimize without compromising quality of food and customer.

Fika Café international Chef Willi Restaurant 11 NOVEMBER 2021 To 30 April 2022

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Oven Magic Restaurant 02 Jan 2021 To 30 Oct 2021

- Works well under high pressure situations
- Helped orchestrate and facilitate a solid working relationship between front and back of the house
- Visually inspected and sampled all food for proper taste and presentation.
- Planned and directed food preparation in a kitchen.
- Managed weekly budget keeping food waste low and maintaining the integrity of our high-quality food program
- Ensure workplace safety by coaching team members on proper use of equipment and working safe and efficiently.
- Processed orders through Crunch Time in a timely manner and build professional relationships with vendors
- Maintained all equipment in operating order by using GUTS and Cafe Handyman.

Oven Magic Restaurant Job Training;

- Quickly learned any new recipe and food prep techniques, often training other cook and prep cook and ensuring utmost quality of work
- Multitasking: Ability to handle multiple tickets
- Able to adhere to the precise instructions of the head chef
- Time management
- Maintain a clean and safe station
- Ability to operate standard kitchen equipment

Achievements:

- Successfully Created 3 branded concepts and created menus and recipes for the branded concept.
- Implemented all Indian Festival menus to increase the flow of guests.
- Strong with exceptional team building skills
- Efficient Multitasker

Area of Expertise:

- A la carte
- Buffet and banquet service
- Hiring and training
- Special event planning
- Pre-opening cafes
- Quality control
- Guest relation
- Safety sanitation
- Budgeting and cost controlling
- Create menus and recipes

Education:

Diploma Food Production & Hotel Management, 2019-2020 I.H.M College in Chennai.

- Diploma Food Production Certificate
- Coursework in Professional Cooking and Baking
- HSC. Government High Sec. School, Chinnapallikuppam,

Personal Details:

Date of Birth: 23rd November 2003

Father Name: S.Suresh

Address: No.3/105, Nadu Street, Gollakottai Village, Arimalai Post, Anaicut
Taluk, Vellore Dist – 632 107.

Marital status: Single

Nationality: Indian

Languages known: English, Tamil, Telugu

Hobbies and interest: playing Kabadi and playing Cricket.

Passport Details:

Date of issue: 17-08-2022

Date of expiry: 16-08-2032

Passport number: W3360471

Place of issue: Chennai