**LAKSHMI NARAYANA**

**E-Mail: lakshmanchef@gmail.com** / **Phone:** +91-9704601522

**EXECUTIVE CHEF**

Dynamic, resourceful and skilled Executive Head/Executive Chef with 20 plus years of success in fine dining, casual dining, bulk catering, cloude kitchen and conventions.

*Industry Preference:* ***Hospitality***

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| **Key Skills**   * **Menu planning** * **Cost Management** * **Material Management** * **Budgeting & Cost Control.** * **Task | Time oriented leader** * **Inventory Management** * **Food & Beverage Operations** * **Inventory Management** * **Mentaining hygiene standerds as per the local guidelines** * **Team Management** * **Handling presure** * **Cross-functional Coordination** * **Admin Management** * **Finance Management in lines to culinary.** * **Fast paced desission making.** |  | **Profile | Job Summary**   * **Result-oriented professional** with **nearly 20 plus years** of experience in **administering the entire operations of the culinary**, maintaining documents, liaising with other departments and keeping track of office supplies. * Bulk cooking , chilling process through blast chillers , cold chain vehicle recording temperature while food loading |unloading at the cloud kitchen. * Brands created and launched successfully running in. Bengalore market and sop standardisation of kitchen stories, watercress , wild flour bakery ,lavender brand cakes & pastries , celebration menu , pitstop bbq Alfresco dinning outlet launched **(Plz check web app.kitchen stories.in** * **Pitstopeat.com)** * Ensure bulk food preparation, execution and operational process are as per SOP. * Inovation and following new trends in culinary world. * Continuously training young staff to reach their professional goals and maintaining high standards of quality. * Keeping up on modern food trends and working completely hands on to ensure quality, consistency, and profitability * Ensure Food Safety in terms of the raw materials received and the prepared food that is transported to the various other kitchens are in compliance with food safety standards. * Conduct physical quality check of the goods received from the vendors and ensure that they are able to supply as per CK requirements. * Implement ideas and checks such as monitoring Goods received cost, resource management (water/ gas/ electricity), planning for optimising the equipment usage etc. to keep the costs within the Budget. * Explore staffing options to keep Labour Cost in line with Budget and ensure effective utilisation of Culinary staffs & Apprentices by providing multi-training and scheduling. * Liaison with HR & Recruitment team for organized manpower requirement and various HR related activities. * Closely work with Business team & Innovation team for menu implementation, category implementation and the scalability of the product. * Consistently kept a clean and safe environment by adhering to all federal, state and local sanitation and safety requirements. * Hands-on experience in **managing activities in coordination with internal / external departments** for smooth running of business operations * Expertise in **implementing optimum strategies** to enhance quality standards across all departments viz. F&B, Front Office, Guest Servicing, and so on * Exposure in **managing operations as per the department’s SOPs**; managing all aspects of service management involving ambiance management * Resourceful in **delivering value-added client services** and achieving customer satisfaction by providing customized products as per requirements * Preparing food according to menus, special dietary, nutritional restrictions or numbers of portions to be served. * Ensuring that the dining rooms, kitchen, storage facilities, and other work areas are kept clean and conform to sanitary regulations. * Leading the team with learing and annual appraisals. * Interacting with guest and ensure to deliver the best quality of food |

**Organisational Experience**

**sks group hotels –chennai –working as a executive chef from april-21 to Till date**

Previous experience -working with Old Bangalore luxury resorts & convention center ,wellness center in Bangalore, preopening setup of kitchen stories brand created ,lavender, watercress, pit stop driven alfresco cafe cloud kitchen on line app base delivery ,QSR food outlet in Bangalore as a Executive chef from 20-01-2020 to feb-2-2021.

Working under ex-Oberoi chef ,gm-Mr. Arun Agarwal (Director),CEO Chef Bharani Dharan (Ex-Chef of Oberoi Udayvillas).

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| **HOTEL** | **DESIGNATION** | **FROM DATE** | **TO DATE** | **TENURE** |
| **Radisson by GRT Chennai/**  **KAKINADA** | Executive Chef | 24th Dec, 2014 | 25th aug, 2019 | 4Yrs 9months |
| **ITC FORTUNE SELECT GRAND RIDGE, TIUPATI** | Executive Chef (PRE-Opening) | Nov, 2012 | Oct, 2014 | 2yrs |
| **The Park, Maysore** | Chef incharge -  (PRE-Opening) | Nov, 2011 | Nov, 2012 | 1Yr |
| **Orange County Resorts Kabini Mysore** | Sous Chef | April, 2009 | June, 2011 | 2Yrs 2months |
| **Naumi Hotel Singapore** | Chef de Party | Nov, 2007 | Feb, 2009 | 1Yr 3months |
| **Fortune Murali Park, Vijayawada** | Kitchen Executive | 2005 | 2006 | 1Year |
| **THE ALEEGATOR** | Chef de Party | 2000 | 2005 | 5Yrs |
| **QUALITY INN DV MANOR HOTEL, VIJAYWADA** | Commis Chef | Jan, 1999 | Dec, 1999 | 1Yr |
| **RAMOJI FILM CITY, HYDERABAD** | KITCHEN TRAINEE | Jan, 1997 | To Jan, 1999 | 1year 3months |

**ACHIVEMENTS**

* BEST DEPARTMENT OF THE YEAR 2012- 2013.
* GOT A CERTIFICATE OF EXCELLANCE FOR HOTELA FOR FOUR CONSCICUTIVE YEARS 2009-10-11-12-13-14-15-16-17-18.-19 FROM TRIP ADVIASOR. -INITIALLY I WAS PART OF THE TEAM.

**Academic Details**

* P:G Hotel Management & Catering Technology 2001
* Diploma in Hotel Management & Catering Technology 2002
* Diploma in Hotel Management & Catering Technology(distance) from British Institute2005
* Craft Technical ITI course from ZP ITI college in Macherla ,1996-97
* SSC - Secondary School Certification from ZP School, Hyderabad 1993-94.

**Certification**

* **Hygiene Officer Course From Singapore Environment Agencies ,2008**
* **Basic Food Hygiene**
* **Certified First Aid Trainer**
* **HACCP Level III**
* **Seamens course-hmts institute –Chennai**
* **Safety And Fire Training**
* **FSSAI Certified From Govt Of India**
* **IDS Software / WINHMS module**

**Cuisines sepcialized : indian,continental ,asian**

**AREAS OF INTREST**

Enjoy travelling

Love cooking

Explore new destinations

**Personal Details**

Date of Birth: 15 June 1979

Corosponding Address: **RTC Colony, Anglakuduru Post**

**Tenali Mandalam**

**Guntur district,Andhra Pradesh.**

Languages Known: English, Hindi and Telugu

Marital Status: Married

Date:\_\_\_\_\_\_\_\_\_\_\_\_

Place:\_\_\_\_\_\_\_\_\_\_\_\_

Regards

**LAKSHMINARYANA**