

C.NANDA KUMAR



Applying: Executive Chef

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ANANDHA INN PONDICHERRY -605001

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Assignments in Kitchen Operations / Client Servicing / Team Management with a premier organization in Hospitality Industry

Snapshot

- ✖ **Executive Chef** with cross-cultural experience in Food & Beverage Operations, Client Servicing and Team Management in the Hospitality Industry.
- ✖ Proficient in managing menu planning, inventory management and maintenance of a hygienic environment in the kitchen.
- ✖ Well experienced in Ala-cart menu and buffet set-up as per theme or requirement
- ✖ Gained hands on experience in Cuisine – Modern European, Mediterranean, Indian and Asian Southindian & Tandoori as per requirements.
- ✖ Expertise in working in fast-paced, high-tech environments requiring skills in management, team building and training.
- ✖ Successful in building relations with upper level decision makers; resolving critical problem areas and delivering on client commitments.
- ✖ Excellent communication & interpersonal skills with ability to work in multi-cultural environment, comprising of different nationalities.

Areas of Exposure

Kitchen Operations

- ✖ Planning menu for an expansive repertoire of menus, along with portion standardization and Supervision of food preparation.
- ✖ Handling all aspects of kitchen management including monitoring food production and aesthetic presentation of food and beverages.
- ✖ Coordinating the work of the kitchen staff and managing the preparation of meals.
- ✖ Experimenting as well as presenting innovative ideas, styles new dishes and ensuring cost control measures.
- ✖ Maintaining quality & the consistency of food for enhancing satisfaction amongst customers.
- ✖ Ensuring HACCP implementation in the kitchen work area as well as front of house
- ✖ Conducting hygiene inspections and conveying feedback to operating staff as well as managers for gaps in actual Vs standardized norms.

Resource Management

- ✖ Handling the daily maintenance of logs for temperature, thermometer, fridges & deep fridges.
- ✖ Conducting surveys to purchase from new markets for procurement of raw material with assistance from the purchase manager and accounts manager.
- ✖ Guaranteeing compliance with the standard company specification of recipes and hygiene.
- ✖ Training culinary staff & reviewing their performance as per procedure and company policies.
- ✖ Monitoring daily requisition and stock items to meet ideal food cost, formulating record of food supplies and cooking equipment.

Client Servicing

- ✖ Ensuring customer satisfaction by achieving delivery of service quality norms.
- ✖ Executing policies & procedures in the operating systems to achieve greater customer delight.
- ✖ Interacting with clients, handle guests' requests & resolving complaints.

Career Recital

PRESNTLY WORKING WITH ANNDHA INN PONDICHERRY FROM 23 SEPTEMBER 2021

A 4 Star Deluxe Business Class & Convention Centre in Pondicherry India. Operating more than 2 Hotels across Pondicherry and 4 upcoming hotels India. The Hotel has 121 well appointed worlds class Rooms, with 5 F&B Outlet, 9 Banqueting Space to accommodate from 20 to 3000 Pax.

Working in THE CAPITAL HOTEL GUNTUR OCTOBER 2017 to 14 APRIL 2021 AS PRE-OPENING

Worked in Marquis Beach Resort in Goa as Executive Chef from FEB 2014 to October 2016

**March 13 to January 2014 Sous Chef at Clarks Inn Gadag,
By Clarks Group of Hotels India.**

Company Profile

A 3 Star Business Class Hotel, by Clarks Inn India. Operating more than 24Hotels across the India and 24 upcoming hotels India. The Hotel has 50 well appointed worlds class Rooms, with Three F&B Outlet, 2 Banqueting Space to accommodate from 10 to 500 Pax.

Working since "PRE – OPENING"

Job Profile

Managerial

- Menu planning, presentations & implementation in Food Menus.
- Overall administrative control of F & B functions, to enhance guest satisfaction and achieve organizational goal.
- Responsible for maintaining the set standards. Periodically upgrade operations & product, to keep in pace with the latest development and competition.
- Establish quality and quantity standards of food preparation & presentation.
- Control hygiene and total productive maintenance of all kitchen equipments and ensure hygiene and sanitation during food production as per **HACCP** standards.
- Monitor adherence to Safety, Hygiene and Cleanliness standards.

Operational

- Always look at the operation of the kitchen, and bring forward for implementation of any suggestions for improvement of product.
- Co ordinate with the Purchase department regarding procurement of various items based on stock levels & usage in kitchen & Ensure availability of stock and raw materials through proper planning and develop Standard Purchase Specifications.
- Co-ordinate with the Engineer for Preventive Maintenance, Procurement of new equipment, Energy consumption etc.

Achievements

- Opened the property, with F&B Outlets. Pre Opening Team LEADER.
- Planned the menus for restaurant and the banquets of the hotel.
- Set the Standard Operating Procedures.
- Set the Standard Recipe Card (SRC) & did Recipe Costing for all Menus.

June 2011 to 3rd March 13 Sous Chef at The Lagoona Resort (Lonavala)

Company Profile (A unit Concept Hospitality)

4 star business property with 01 restaurant with bar 01 lounge, 3 banquet venues and 24hrs room service which caters to 66 well appointed suites. Joined the Hotel during the entire F & B Production Operations Successfully without any complaint till date

Job Profile

Managerial

- Controlling Food **Cost** by devising methods for optimal use of raw materials & fuel and proper usage of ingredients and minimizing wastage in production and processing areas to maintain the budgeted food cost.
- Overall administrative control of F & B functions, to enhance guest satisfaction and achieve organizational goal. Responsible for maintaining the set standards. Periodically upgrade operations & product, to keep in pace with the latest development and competition.
- Regularize & confirm employees or extend their training or probation & responsible for the performance of the staff.
- Control hygiene and total productive maintenance of all kitchen equipments and ensure hygiene and sanitation during food production as per **HACCP** standards.
- Monitor adherence to Safety, Hygiene and Cleanliness standards.

Operational

- Give guidance & coordinate the daily functions of the department and responsible for monitoring the day-to-day operations.
- Coordinate with the Purchase department regarding procurement of various items based on stock levels & usage in kitchen & Ensure availability of stock and raw materials through proper planning and develop Standard Purchase Specifications.
- Co-ordinate with the Chief Engineer for Preventive Maintenance, Procurement of new equipment, Energy consumption etc.
- Ensure through regular monitoring of guest feedback, prompt, efficient and accurate service to all guests along with the best quality products.

Achievements

- Planned the menus for each restaurant and the banquets.
- Set the Standard Operating Procedures
- Set the Standard Recipe Card (SRC) & did Recipe Costing for Entire Hotel's Menu.

18th September 2010 till May2011 Sous Chef, at The Fern Gardina (Goa) PRE-OPENING

Company Profile

Three Star Hotel , a unit of Ramcons Resort , having 18 wooden cottages.1 F & B Outlets ,& 1 Bar providing the Guests World Class Standards in terms of " Hygiene & Quality " . (A unit Concept Hospitality)

Job Profile

Managerial

- Ensure that the quality & quantity standards of food preparation & presentation are adhered to In the outlet by close supervision of the staff.
- Monitor adherence to safety, hygiene & cleanliness standards.
- Menu planning, Standardizing of Recipes & Implementation.
- Plan & carry out the activities and food promotions.
- Interact with guests for special menu preferences.
- Follow up & take necessary action on food complaints and take corrective action.
- Overall administrative control of F & B department

Operational

- To act as a role model and guide staff to meet the defined goals.
- Staffing & allocation of duties in The Kitchen, Round the Clock Operation.
- Coach the staff to be efficient in day-to-day operations.
- To enhance morale of staff by co coordinating their activities & through relationship building.
- Ensure good physical upkeep, condition of equipment & utensils in the department.
- To provide superior, and cost efficient food products that enhance the reputation of All the food outlets, at the same time meeting the established quality and presentation standards

25th December 09 till 10th September. 2010 CDP at CAMBAY RESORTS & SPA UDAIPUR (RAJASTHAN)

Company Profile

A Five Star Resorts with 65 Lavish , Elegant Cottages , 3 F&B Outlets , 3 Banquet Halls & A Huge lawns & a big Gardenia for Banqueting up to 2000 pax.

Job Profile

Managerial

- Regularize & confirm employees or extend their training or probation & responsible for the performance of the staff.
- Second In Command prime duty is to check, control and maintain the Organizational Quality & Quantity Standards, and to take care of the Department.
- Menu Planning & Menu Engineering & Up gradation of International Hospitality Standards.
- Planning & monitoring for up keeping of the Organizational Assets provided.
- Guest Interaction & Public Relation Development.

Operational

- Cost Control & Wastage Management.
- Responsible for overall operational activities in the Kitchen.
- To ensure Quality & Hygiene maintenances.
- Staffing, Duty Allocation & Training.

Achievements

- Establish the Standard Operating Procedure for the organization (At Cambay Resorts & Spa).
- Set & done the Lay Out of the Kitchen (At Cambay Resorts & Spa)
- Set the A la Carte Menu of Coffee Shop & Room Service (At Cambay Resorts & Spa)
- Set-up & Open a new Coffee Shop which was totally Renovated (At Cambay Resort & Spa)

Company Profile

4 star business property (A unit of Indus Palm Hotels & Resorts) Earlier was **Ellaa Compass Suites** of Compass Hospitality , a Thailand Based Company) with 02 restaurants, 01 bar, 01 lounge, 3 banquet venues and 24hrs room service which caters to 117 well appointed suites. Joined the Hotel during "**PRE – OPENING**" & Handling the entire F & B Production Operations Successfully without an Executive Chef & without any complaint till date

Job Profile

Joined the Hotel from **PRE – OPENING**, and was associated with Gard-e-Manger, Continental & Italian Cuisine. Was the Team Leader of the Multi cuisine Interaction Coffee Shop Show Kitchen which has 8 to 10 Live Action Station during , Breakfast , Lunch Dinner & Mid

- Gard - e - Manger :- Preparing different types of & varieties of Indian , Western ,& Oriental salads , Cold Cuts, Pates ,Terrines , Mousse , Galantines & also Fruit , Vegetable Carvings .
- Italian Cuisine: - Preparing delicious Pizzas, & different types of delicious Pastas. Preparing delicious flavors of Homemade Pastas. Risotto Preparations.
- Continental & Pantry: Preparing varieties of, Soups, Sauces, Veg. & Non Veg. Main Course dishes Verities of Sandwiches, Burgers.

Job Responsibilities

- Maintain HYGIENE & CLEANLINESS in and around the kitchen.
- Train the junior staff about duties & responsibilities & to concentrate much on Cost Control, Proper Portioning & Garnishes
- Indent the day to day requirements & to check the mis – en – place.
- Assuring smooth operation of the Outlet in terms of Quality & Quantity, Standards, with adherence to Organizational Administration & Maintenance ”.

Achievements

- Received a " LETTER OF APPRECIATION " from the HOD,
- Received a "LETTER OF APPRECIATION "for the Excellent Job,

20th December 06 Till 28th February 08: Commie II , at Welcome Hotel Grand Bay ,

Visakhapatnam

Company Profile

Five Star Hotel , a unit of ITC Welcome Group Hotels , having 103 Rooms , with 4 F & B Outlets ,& 6 Banquet Outlets providing the Guests World Class Standards in terms of " Hygiene & Quality " .

Job Profile

Key Deliverables

- Preparing & presenting varieties of Salads , Cold Cuts ,
- Fruit , Veg carving BASIC
- To also work in the Continental & Pantry , preparing Soups, Veg. & Non Veg. Continental Main course, etc.
- Assist Executive Chef in Conducting Food Festivals.
- Follow properly the Organizational Standard Operating Procedures

Achievements

Best Employee of the month

KEY SKILLS & STRENGTHS:-

- Preferable knowledge of latest culinary trends across the globe. Food costing & Menu pricing techniques & sound knowledge of Inventory Management.
- Responsible **Hands on**, self-starter, capable of handling multi-faceted tasks and of working under pressure.
- Team player, who values teamwork, has good team building skills and is able to communicate effectively with all levels of employees.
- Personable and pleasant to deal with. Discreet, reliable and diplomatic. Honest and approachable.
- Positive "can do" attitude and flexible approach – manages with humility. Motivated, passionate and seeks opportunities to be multi-skilled and trained.
- Proficient computer skills to include; various computer programs Microsoft Office programs, e-mail and the Internet
- Good command of spoken and written English, multi-lingual desirable. Excellent communication skills, a proactive problem solver Attention to detail.

EDUCATIONAL PROFILE:-**ACADEMIC QUALIFICATIONS:**

EXAMINATION	YEAR	BOARD / UNIVERSITY	DIVISION	% OF MARKS
S. S.L.C.	2002	S.S.L.C. (TAMILNADU)	SECOND	57 %
H.S.S.L.C.	2004	H.S.S.L.C.(TAMILNADU)	SECOND	50%

TECHNICAL QUALIFICATIONS:

EXAMINATION	YEAR	BOARD / UNIVERSITY	DIVISION	% OF MARKS
Diploma in tourism & hotel management	2005	IGNOU(NEW DELHI)	FIRST	72 %

Personal Details

NAME : C.NANDA KUMAR
 FATHER'S NAME : K.CHAKRAVARTHY
 DATE OF BIRTH : 19TH FEBUARY 1986
 GENDER : MALE
 MARTIAL STATUS : MARRIED
 NATIONALITY : INDIAN
 MOTHER TONGUE : TELUGU
 LANGUAGES KNOWN : ENGLISH, HINDI, TAMIL, TELUGU, BENGALI, KANADA
 : &MALYALAM,
 HOBBIES : WATCHING MOVIE, COOKING.
 PASSPORT DEATAIL : H4413799

CORRESPONDENCE ADDRESS: H. No.- 10/3A YADAVA STREET
 PASUMATHUR (VILL&POST)
 GUDIYATTAM TALUKA
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DECLARATION

I have declared that the above information's are true and best of my knowledge

(C.NANDA KUMAR)