



N PRAVEEN PRAKASH

CHEF MANAGER/ ONSITE CAFETERIA MANAGER

Contact

(0) 63648 15100

joshuapraveenprakash@gmail.com

Site No. B1, 2nd Cross,
Muniyalappa Layout,
Tavarekere Main Road,
BTM 1st Stage,
Bangalore - 560029

Profile



Chef / Facility Manager with 17+ years of experience in Planning, Organizing, Controlling, Meal Planning, Food Preparation, Overseeing Operations, Menu Publishing and Directing the work of employees in the Cafeteria and Kitchen. Specialized in Quality control, Event Management, Coordination with various Teams and Clients ensuring strict compliance effected from time to time.



Looking to leverage my knowledge and experience into a role as Chef / Onsite Manager.

Professional Experience

Education

(1998)

SSLC,
BREEKS MEMORIAL ANGLO
INDIAN HR. SEC. SCHOOL
Ooty, The Nilgiris

(2002-2004)

Honor's DCA
CSC COMPUTER EDUCATION
Ooty, The Nilgiris

(2004-2005)

**DHMT (Diploma in Hotel
Management & Tourism)**
GOVT. POLYTECHNIC COLLEGE,
CANADA INDIAN INSTITUTE,
Ooty, The Nilgiris

(2005-2006)

**Hotel Operations and Management
HACCP & FHRAI**
CANNON SCHOOL OF CATERING &
HOTEL MANAGEMENT AMERICAN
HOTEL & LODGING ASSOCIATION
USA
Nerkundram, Chennai

CHEF MANAGER/ ONSITE AFM/ PRODUCTION MANAGER

FEASTFABLE (LLP) – Bangalore

**JAN 2024
- PRESENT**

- Responsible for the handling Onsite Cafeteria
- Managing food counters, live stations and employees of the establishment
- Managing base kitchen food pick-up
- Menu publish, Quality control, Event management
- In-charge of Production and related factors

FOOD & BEVERAGE - AFM

SIEMENS HEALTHNEERS PVT LTD – Bangalore

**APR 2023
- DEC 2023**

- Responsible for the Supply of food to restaurant from various stations
- Planning, organizing, controlling and directing the work of employees in the Cafeteria and in kitchen
- Handling operations of cafeteria including Breakfast, Lunch and snacks.
- Menu publish, Quality control, Event management.

Industrial Training

HOTEL JAIPUR PALACE,
TONG ROAD, JAIPUR
(135 Days)

HOTEL THE MONARCH,
OOTY, THE NILGIRIS
(30 Days)

Key Skills

- Recognized for outstanding leadership qualities and team co-ordination to deliver the utmost expected outcome at all times
- Proven ability of enhancing the level of services by adapting to daily upgrading techniques
- Specialized in providing customer satisfaction with minimal cost and resources

Languages Known

Tamil – Read, Write, Speak
Kannada – Speak
English – Read, Write, Speak
Hindi – Speak

Awards & Recognitions

KITCHEN CHAMPION

– Taco Bell (May 2010)

SERVICE EXCELLENCE AWARD

– CBRE (Jul 2022)

MASTER CHEF AWARD

– Capegemini Technologies
Services India Ltd (Nov 2022)

F&B SENIOR EXECUTIVE

CAPGEMINI – Bangalore

- In-charge of handling sites Eco space, Eco world, 9B, Vadal & Ptp engendering sites
- Planning, organizing, controlling and directing the work of employees in the Cafeteria and in kitchen
- Handling operations of cafeteria including Breakfast, Lunch and snacks.
- Menu publish, Quality control, Event management
- Coordinating with WPS team, M&D team, Health First Team and Pest Control Team
- Conducting regular & periodic audits in the Kitchen and Cafe' and closing of audit points
- Conducting weekly audit, Trainings to Staff and Periodic Site Visit

ONSITE CHEF / FACILITIES MANAGER FOR VISA

ELIOR INDIA CATERING LLP (MEGABITE) -
Bangalore

**01 MAR 2017
– 05 NOV 2020**

- Oversight of food preparation, Management of line staff, Grill station, Buffet counter, Combo counter
- Prepare various reports as required by the management
- International salad bar inventory and purchasing
- Greeted visitors and helped them either find the appropriate person or schedule an appointment
- Menu Creation, Publishing & Pricing, Food & Staff Budgeting, Staff Scheduling & Kitchen Safety and Cleanliness Maintenance
- Maintaining high service standards for onsite cafeteria for software employees
- Guest relationship, scheduling appointments with appropriate teams.

MANAGER / BANQUET CHEF

HOTEL AACCOR CAPITAL O - Bangalore

**07 SEP 2015
– 30 AUG 2016**

- Responsible for the planning, organizing, controlling and directing the work of employees in the Banquet Kitchen Department
- Oversight of food preparation of all banquet and catering event while ensuring superior quality and consistency at all times

ONSITE CHEF MANAGER

PETRA CATERERS (Base Kitchen) – Bangalore - 47

2012 - 2016

- In-charge of Food Supply to a food court developed by Prestige Group Vizury Interactive Solutions Pvt. Ltd., located near Forum, Hosur Road at Koramangala
- To co-ordinate with the kitchen team and ensure quality of food.

ONSITE CHEF MANAGER (IOC)**2008 - 2012**

CLASSIC CATER'S & INTERIOR DECORATORS – Bangalore - 25

- Oversight of Food Preparation, Management in Base Kitchen and Controlling Service
- Responsible for Inventory and Purchasing
- Menu Creation & Pricing, Food & Staff Budgeting, Staff Scheduling
- Maintenance of kitchen safety and cleanliness

PREP STATION CHEF / LINE CHEF / NACHO STATION CHEF

TACO BELL INDIA – Bangalore - 25

(Part time) **2008 - 2012**

- Supply of food to restaurant from various stations
- Assist in station management

COMMI III CHEF**2007 - 2008**

LUFTHANSA AIRLINES (LSG SKY CHEFS (INDIA) Pvt. Ltd), Bangalore – 560300

- Assist in Preparation of Ingredients
- Assist Chef De Partie in various tasks in accordance with the requirements

Place : Bangalore**Date :****DECLARATION:**

I hereby declare that the information furnished above is true to the best of my knowledge and belief.

SIGNATURE**(N. PRAVEEN PRAKASH)**