

Naveen Manral

Sous Chef | Sr. Culinary Professional | Guest-Centric Leader



Professional Summary – Seasoned and dynamic Sous Chef with over 9 years of comprehensive experience in high-volume restaurants and hotel kitchens, specializing in Tandoor, Indian, and Indo-Chinese cuisines. Proven ability to manage kitchen teams, streamline operations, and ensure exceptional dining experiences. Known for strong hygiene practices, guest satisfaction focus, hands-on leadership, and operational efficiency.

Core Competencies –

- Tandoor & Indo-Chinese Cuisine Specialization
- Culinary Operations & Leadership
- Kitchen Hygiene & Food Safety (FSSAI Standards)
- Inventory & Vendor Management
- Customer Satisfaction & Quality Control

Certifications –

- I was awarded the '**Employee of the Year**' in 2017 from Outlet Manager (Barbeque Nation) in recognition of my unwavering commitment to excellence, outstanding guest service, and positive leadership within the team.

Professional Journey –

St. Lurn, Koregaon, Pune

Sous Chef (Indo-Chinese and Tandoor)

Dec-2021 – Present

- Managed live Tandoor and Indo-Chinese counters in banquets and restaurant service
- Assisted Executive Chef in daily kitchen operations, vendor liaison, and food costing
- Assist and supervise junior chefs on prep, plating, hygiene, and portion control
- Designed seasonal menu items and handled guest feedback directly
- Acted as 'Executive Chef' during Chef's absence (leave and weekly off days)

Barbeque Nation, New Delhi

Cuisine Chef (Head of Tandoor Department)

Oct-2015 to Nov-2021

- Supervised Indian and Tandoor sections across multiple outlets
- Handled team schedules, SOP implementations, and kitchen audits
- Played a vital role in staff training and inter-outlet kitchen operations
- Awarded Employee of the Year – 2017 by the Outlet Manager
- Rose from Range Chef to Head of Tandoor Department

Park Inn by Radisson, Gurgaon, Haryana
Trainee Chef (Intern)

Jun-2015 to Sep-2015

- Underwent full kitchen training across all core departments
- Performed both front-end (Guest Check-in/Welcome) and kitchen operations
- Completed certified 6-month training program from Radisson Group.

Educational Summary –

- Completed diploma in Hotel Management from IHM, NOIDA (2014-15) and secured Grade A.
- Completed my graduation (B. Com) from Jiwaji University, Gwalior.
- Passed HSC and SSC from Madhya Pradesh Board (Gwalior) in 2008 and 2010.

Accomplishment –

- Employee of the Year – 2017, Barbeque Nation
- Successfully led kitchen operations during festivals and peak seasons
- Consistently rated high in guest satisfaction surveys

Interpersonal Skills –

- Feedback receptive
- Adaptability and Patience
- Time Management
- Strong attention to details
- Multi-Tasking