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|  | **CONTACT** Mobile: 0561380771/+917845392743Email Address: ramkumarchandran1991@gmail.comCurrent Location: AL Sulaymaniyah street, Riyadh,13515KUMAR RAMACHANDRANKitchen Manager**Summary of Position:** Directly responsible for all kitchen functions including food purchasing, preparation and maintenance of quality standards; sanitation and cleanliness; training of employees in methods of cooking, preparation, plate presentation, portion and cost control and sanitation and cleanliness.WORK EXPERIENCE**THE COFFEE CLUB (Middle east)****KITCHEN MANAGER****Saudi Arabia** **September 2018-Present**● Create new recipes for the New Menu to increase option for the  customers. ● Provided the Management with information about ingredients cost  and correct portioning of meals to help them devise pricing of menu  items. ● Supervised food preparation and food handling to ensure safety  procedures were followed.● Conforming at all times with health and hygiene regulations.● Ensuring that the kitchen hits and maintains pre-set profit margins.● Ensuring there is a seamless link between the kitchen and the front of  house teams.● Spotting talented kitchen staff and then helping to develop them further.● Controlling the kitchens budget and day to day running costs. ● Interviewing and recruiting new team members.● Organizing kitchen staff rotes so that busy periods are covered. ● Conducting staff appraisals and dealing with any inefficiencies in performance. ● Attending and participating in management meetings.**LA BRIOCHE UAE****KITCHEN MANAGER****July 2013-August 2018****●** Created PO within budgetary constraints to maintain optimal  inventory level. ● Supervised the hiring and training of new kitchen staff and  monitored their development.● Optimized quality assurance procedure by efficiently completing regular line checks.**THE SOUP & SALAD CAFÉ****CHEF****Chennai India****July 2011-December 2012****●** Inspected plated food to ensure quality, quantity and presentation were excellent.● Before each shift checked freezer and refrigerator for temperature levels and to ensure proper functioning. **BENZZ PARK HOTEL****Chennai India****October 2009-June 2011****●** Ability to motivate teams to produce consistently great food.● Experience of working in busy pubs and restaurants. ● Willing to work bank evenings, weekends and holiday periods such as Christmas. ● Can work on own as well as part of a team. Confident leading a  team and taking responsibility.● Passion for good food, good wine and brilliant service.● Determined to deliver the best of everything.● Responsible for inventory control and order items to keep supplies  sufficient.**EDUCATION** **ACE INSTITUTE OF HOTEL** **MANAGEMANT** **Tamil Nadu, India 2006****Higher National Diploma** **AREAS OF EXPERTISE**● Stock ordering● Team motivation ● Team rotes ● Business needs Menu development ● Managing wastage**PROFESSIONAL** Fire Marshall Key holder**PERSONAL SKILLS** Reliable Forward thinking Committed Hard working**HOBBIES**SWIMMING AND READING BOOKS**Language:** English, Tamil, Hindi.**Personal Details:** Nationality: IndianGender: MaleDate of Birth: October 28,1990Marital Status: Single**Passport Details:**Number: K4028513Place of Issue: MaduraiDate of Issue: 25/5/2012Expiry Date: 21/5/2022   |