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|  | **CONTACT**  Mobile: 0561380771/+917845392743  Email Address: ramkumarchandran1991@gmail.com  Current Location: AL Sulaymaniyah street, Riyadh,13515  KUMAR RAMACHANDRAN  Kitchen 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: Indian  Gender: Male  Date of Birth: October 28,1990  Marital Status: Single  **Passport Details:**  Number: K4028513  Place of Issue: Madurai  Date of Issue: 25/5/2012  Expiry Date: 21/5/2022 |