|  |  |  |  |
| --- | --- | --- | --- |
| RAMKUMAR(RESTAURANT/CATERING SUPERVISOR) **E-mail:** [ramkumar.390149@2freemail.com](mailto:ramkumar.390149@2freemail.com)  **B.SC., HOTEL MANAGEMENT & CATERING SCIENCE** | | |  |
| |  |  |  | | --- | --- | --- | |  | EXPERIENCE SNAPSHOT |  | |  |  |  |  |  | | --- | --- | | **CATRING MANAGER IN Nalabagam Caterers**  **(JK FENNER (LTD) INDIA, EIDPARRY INDIA LTD)**  **CDP in COSTA CRUISE LINES**  **COMMI- I in** **RADISSON GRT HOTEL**  **COMMI- II in KBR CATERINGS- IRAQ**  **COMMI-II in HOTEL INFANTRYCOURT** | **2016 To 2019**    **2005 TO 2016**  **2003 To 2005**  **07/03 To 10/03**  **2001 To 2003** |   Creative professional with over 17 years of outstanding performance and extensive culinary experience within reputed establishments. Expertise in making food at reduced cost without compromising on quality and taste. Knowledgeable with quality procedures and controls followed while making food. Rich experience in variants of Bakery items preparation. Can handle high-pressure environments and make dishes of finest quality in large volumes within stipulated time efficiently. Vast knowledge in workplace safety, sanitation, hygiene and quality standards. Consistently use creative talents in developing attractive food presentations with competence in production or original creations. An energetic and self-motivated individual with excellent communication, analytical, coordination, problem solving, organizing, and time management skills. Aspiring to contribute and work actively within the Hospitality industry where knowledge and experience will have a valuable impact. | | | |
| **STRENGTHS** | | | |
|  | Ship experienced Chef  Restaurant experience  Innovative chef-effective team player |  | Quality standards in food preparation Consistent adherence HACCP standards Enthusiastic and self-motivated person |

|  |  |  |  |
| --- | --- | --- | --- |
|  | ACHIEVEMENTS |  | |
|  |  | |
| * Effectively accomplished tasks assigned before the deadline set by superiors. * Achieved quality goals and sanitation requirements on food preparation. * Worked consistently on optimizing food quality and guest satisfaction. * Successfully developed menu plans according to the popularity of dishes or according to the guest wants or demands. * Gained outstanding experience in preparing wide variety of bakery items. | | |

|  |  |
| --- | --- |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
|  | | | | | | | |
|  | | AREAS OF EXPERTISE | |  | | | |
|  | |  | | | |
|  | | | | | | | |
|  | | | | | | | |
| |  | | --- | | **CATERING MANAGER**   * Maintaining the restaurant's revenue, profitability and quality goals * Ensure efficient restaurant operation, as well as maintain high production, productivity, quality, and customer-service standards.    Coordinating daily restaurant management operations   Delivering superior food and beverage service and maximizing customer satisfaction   Responding efficiently and accurately to restaurant customer complaints   * Observe consistency in the quality, hygiene and taste of the products. * Responsible for proper storage, labeling and use of all food supplies to prevent spoilage and control cost. Ensure overall cleanliness at the kitchen always. | |  | | **CDP** Costa cruise Lines   * Skilled in creating creative menu and presentation at the. * Strives towards exceeding guest expectation by preparing good to great food items. * Observe consistency in the quality, hygiene and taste of the products. * Responsible for proper storage, labeling and use of all food supplies to prevent spoilage and control cost. Ensure overall cleanliness at the kitchen always. | |  |  |  |  |  | | --- | --- | --- | |  | PROVEN JOB ROLE |  | |  |  | | **COMMI 1 &2.**   * Responsible in making new recipes to add to the menu choices of the customers. * Handled the schedule of cafeteria personnel as well as the inventory and ordering of supplies. * Effectively advertised and promoted food to enhanced sales. * Communicated training of new food service staffs. * Managed the maintenance of the machines used and upheld high level kitchen hygiene. * Adhered to HACCP Standards. | | | | **Night Shift COMMI, RADISSON GRT HOTEL**   * Handled the baking of the provided menu on time and with high quality. * Prepared Indian dishes for South Indian or other clients as requested. | | | | **HOTEL INFANTRYCOURT**   * Provided assistance in CHEF’S various menus. | | | | **Trainee, Quality Inn Aruna**  Acquired knowledge and provided actual training in the entire areas of baking and cooking such as Indian, south Indian and pantry. | | | | | | | | | | | |
|  | | | EDUCATION | |  | | |
|  | | |  | | |
| **Educational Qualification:** B.Sc., Hotel Management & Catering Science In  Madurai Kamaraj University Collage From 1998-2001 | | | | | | |  | |
|  | PROFESSIONAL DEVELOPMENT | | | | |  | | |
|  |  | | |
| **Trainings**   * The Basic Food Hygiene Training Course, Baker Food Safety certified by United State Public health(USPH) * Personal Safety and social responsibility, School Of Synergic Studies(STCW) * Fire prevention & Fire Fighting ,Mariners Academy ,Mumbai (STCW) * Personal Survival Techniques School Of Synergic Studies(STCW) * Elementary First Aid School Of Synergic Studies(STCW)  |  |  |  |  | | --- | --- | --- | --- | |  | | PERSONAL DETAILS |  | |  | |  | |  | |  |  |  | | --- | --- | --- | | Nationality | : | Indian | | Date of Birth | : | 25/07/1980 | | Marital Status | : | Married | | Languages | : | English, Hindi & Tamil | | References | : | Available upon request | |  |  |  | | | | |  | |  |  | | | |  | |  |  | | | |  | |  |  | | | |  | |  |  | | | |  | |  |  | | | |  | | | | | | | | | |