Nagaraj

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## PERSONAL SUMMARY

### Versatile, innovative chef with an exceptional of service and international exposure in the most famous hospitality brands/chains about 25 years of experience with various culinary setting as an executive chef for the last seven years. Demonstrated ability to develop and lead strong culinary teams with a track record of streamlining operations and delivering the highest levels of food quality and maintenance of hygiene quality standards.

## AREAS OF EXPERTISE

* Recipe Development - Kitchen Operations - Cost Control
* Quantity Conversions - Quality Assurance - Inventory Check / Material Procurement
* Menu Recommendation - Guest Relation - budgeting and P&L Management
* Staff Training / Leadership / Supervision - Sanitation Maintenance

**CAREER HISTORY**

**Hotel - Saudi Arabia**

**Executive Chef Sep 2014 to Nov 2016**

* Coordinate with management and staff to ensure proper communication of concerns
* Ensure the delivered food is of excellent quality and is prepared under hygienic conditions
* Set the menu and update the same regularly based on seasonal preferences and availability
* Carryout financial planning and control food costs

**Hablis Hotel Chennai - India**

**Executive Chef Oct 2013 to Sep 2014**

* Responsible for entire Food production, including a Skillet – 24 hours operational, serving breakfast and all-day dining menu options. It serves authentic tax-mex food, predominantly a cuisine made famous in the South Western region of U.S.
* The Moon & Sixpence - serves a wide array of alcoholic and non alcoholic beverages. Accompanying this, a well thought of menu comprising the most delicious of *Irish food* is served*.*
* Banqueting consisting of 2 meeting rooms capacity of 40 and 30, with largest banquet capacity of

 350pax

* Executing smooth operation of the department. Ensure all SOP are in place. Planning menu according the new culinary trend in the market in accordance

**Taj Gateway Hotel Madurai - India**

**Executive Chef December 2012 to Oct 2013**

* Reports to general manager , Executing smooth operation of the department
* Responsible for entire Food production, including a 24hr Multi Cuisine coffee shop, Barbeque Grill Restaurant 30pax Capacity, bar and banqueting consisting of 2 meeting rooms with largest banquet capacity of 300pax
* Supervise and monitor the sous-chef and his stations
* Assist in menu setting and budget management accordingly
* Educate the chefs and kitchen associates regarding standard hygiene and quality policies, Record Keeping, Preparation of Reports and ensure these are implemented

**Quality inn Sabari, Chennai - India**

**Executive chef June2010 to Nov 2012**

* Executing smooth operation of the production department
* specialty zero bar , multi cuisine coffee shop/specialty, specialty Chinese restaurant

Seventy-two-rooms/six banquet halls

* Ensured timely procurement of all raw ingredients
* Developed and adapted various recipes for menu updating
* Deciding on the quantities of food to be cooked for banquets
* Developing menus and "specials" which meet the needs of the target market and are in line with the operating concept for the restaurant
* Develops an annual plan for special food promotions, marketing and PR activities

**Taj mount road Chennai - India**

 **Sous Chef Jan 2008 to may 2010**

* Working as pre-opening member designated as Sous chef (Banquets and blend Bar Chef in charge) in a 220room

5 star hotels with 3 restaurants, 350 pax capacity banquet and 4 Meeting Room, a huge contemporary bar from04/02/2008 to till date...

* Solely responsible to set the Banquets kitchen along with Executive chef and project team
* Responsible for introducing Blend bar (Tapas) a-la-carte menu along with photography of pre-plated menu in Taj Mount Road Chennai
* Knowledgeable in :-food preparation, menu creation, inventory, communicated with food supplies, Event planning
* Taj Policies and Procedures, personnel Management, staff Training, Record Keeping, Preparation of Reports
* Optimizing utilization of materials and manpower, thereby maximizing revenue and guest satisfaction

### Metropolitan Hotel, Dubai. Dubai UAE

###  Jr Sous Chef Sep 2003 to Oct 2006

* Worked as Sous chef at coffee shop and banquets
* Job includes preparation of meal for buffet and ala carte taking consideration of hygiene and temperatures
* Inventory for stores and ordering, Inventory of stock on daily Basis
* Maintaining the correct level of fresh, frozen and dried foods in the store room
* Making sure that kitchen staff always wear appropriate clothing and head wear in according with the relevant guidelines
* Assisting in the basic preparation of food under the supervision of the executive chef
* Enforcing strict health and hygiene standards in the cooking & food preparation area

### Madras Pavilion Restaurants - Houston TX USA

###  Chef May 2000 to May 2003

### Worked as chef in charge for their chain of Indian restaurants serving lunch, dinner, outdoor parties and in house banquets

* Job includes set up of daily buffet (lunch) serving to guest, look after ala carte dinner with a sitting capacity of 95 covers

**Carnival Cruise Lines - Miami, Florida**

###  1st Cook July 1999 to M arch 2000

* Worked as 1st cook (management level) in carnival cruise line
* LIDO restaurants open for 24 hrs with Italian and American cuisine having breakfast, lunch, and dinner buffet with live cooking

**Al Bustan Palace Hotel - Oman**

**1st Cook March 1997 to Nov 1998**

* Worked in al Mar Jan restaurant a French fine dining cuisine open for lunch and dinner
* Also worked in banquets hot kitchen

### Dubai Hilton Hotel - Dubai

###  2nd Cook Aug 1995 to Feb 1997

* Worked in a Mediterranean restaurant and coffee shop

### Taj West End Hotel-Bangalore - India

### Commis- Chef & National Apprenticeship April 1990 to March 1995

* Worked as a trainee in different departments of kitchen with a time period of 6 months in each section
* Evaluation was done by a written exam every 6 months and a board exam at the completion of 3yrs
* Worked has 3rd Commis in Italian restaurant for ala carte and banquets parties

## Professional Qualification

* Diploma in hotel and restaurant management from Harcourt Learning Direct, PA, USA
* 3 yrs National Apprenticeship in TAJ WEST END HOTEL in 1990-1993 recognized by Indian government

**Additional Qualification**

* Diploma in International Food Hygiene from Health Institute of Scotland, 1998.
* Maritime Training – STCW-94 (Hindustan Institute of maritime Training in Chennai )
* Personal Safety &Social Responsibility
* Fire Prevention &Fire Fighting
* Elementary First Aid
* Completed ISO-22000 training at **Taj Mount Road**
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## Extra Curricular Activities

* Received a gold medal for culinary competition in Dubai UAE
* Received 3rd place in chef competition at Al Bustan palace hotel Oman

## Personal Details

**Visa Status : Visit Visa**

**Date of Birth : 2nd January 1973**

**Nationality : Indian**

**Marital Status : Married**

**Languages : English, Hindi, Tamil & Kanada**

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**Driving License : Holding Indian driving license of car as well as 2 wheeler.**

 **International driving license of Dubai and Oman for light**

 **Vehicle**