# SRIDHAR PRAMANIK

9137069931

**MUMBAI**, INDIA 421303

das028610@gmail.com

# **ABOUT ME**

Creative and passionate chef with experience leading kitchen operations, menu development, and team management. Skilled in crafting innovative dishes that cater to diverse palates while ensuring high food safety and quality standards. Demonstrated ability to improve kitchen efficiency and enhance dining experiences through effective leadership and culinary skills. Successfully elevated guest satisfaction by consistently delivering exceptional meals and fostering a positive working environment for the culinary team.

#### SKILL

- Menu development
  Team collaboration
- Food safety
- Staff training
- · Dessert creation
- Knowledge of vegetarian & vegan cuisine
- · Attention to detail
- Kitchen equipment operation Indian, Thai, Chinese, and Bakery specialties

## **WORK EXPERIENCE**

#### 2020 - PRESENT • GOVARDHAN ECO VILLAGE Executive Chef

- · Created innovative menu items and seasonal specials.
- Led food preparation, kitchen staff training, and quality control.
- Supervised kitchen operations ensuring hygiene and safety compliance.
- Managed food costs and inventory.
- Built a collaborative and efficient culinary team.

#### 2011 - 2020 • ISKCON CHOWPATTY Assistant Chef

- · Assisted in daily kitchen operations for large community meals.
- Ensured cleanliness and safety in food preparation areas.
- Mentored new staff and ensured adherence to food safety protocols.
- Played key role in organizing food for special events and festivals.

### **EDUCATION**

High School Diploma Kolkata School Howrah - Kolkata Completed: June 2010

**ACTIVITIES** 

# **CHEF - MAHAKUMBH 2025 EVENT**

- WORKED 14-15 HOURS DAILY TO PREPARE MEALS FOR THOUSANDS.
- MANAGED A TEAM OF 30 KITCHEN STAFF UNDER PRESSURE.
- ENSURED HIGH STANDARDS OF FOOD HYGIENE AND SERVICE.

# **CHEF - IYS YATRAS & ISKCON EVENTS**

- MANAGED FOOD PREP AND SERVICE LOGISTICS AT LARGE RELIGIOUS GATHERINGS.
- SERVED PRASADAM TO HUNDREDS, ENSURING QUALITY AND TIMELY SERVICE.
- MAINTAINED CLEANLINESS AND TEAM COORDINATION THROUGHOUT EVENTS.