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| **DAYANANDA RAJU GALI** | | |
| |  | | --- | |  | | **RESUME OBJECTIVE** | |  | | Professional Chef with 2.5 years of extensive experience in Southern Cuisine. Capable of managing dining services of up to 60 tables while supervising and motivating staff to perform to the best of their abilities across every service. | | **EXPERIENCE** | |  | | **JUNE 2022–Present | PARADISE Restaurant, Vijayawada, India**  **Chef**   * Successfully managed and led the hotel's kitchen team, consisting of 20 culinary professionals, ensuring efficient operations and high-quality food production. * Developed and executed seasonal menus, emphasizing locally sourced ingredients and creative dishes. * Maintained strict adherence to food safety and hygiene standards, consistently earning high scores on health inspections. * Collaborated with the hotel's management team to optimize inventory control and reduce food waste, resulting in significant cost savings. * Conducted regular staff training sessions on cooking techniques, food presentation, and safety protocols, leading to improved team performance and guest satisfaction. * Fostered a positive and productive work environment by promoting open communication and teamwork among kitchen staff. | | **June 2021 to May 2022 | PARADISE Restaurant, Vijayawada, India**  **Line Cook**   * Excellence of all Indian cuisine like South Indian, North Indian and Moghalai. * Overall responsibility for the kitchens daily operations. * Ability to create innovative and profitable menus. * Deep understanding of ingredients /produce. * Implementation of cleaning daily/weekly/monthly cleaning schedules. * Preparing food items by cutting, chopping & mixing * Prepared and cooked a wide range of dishes, consistently delivering high-quality plates to guests in a fast-paced, high-volume environment. * Assisted with inventory management, food ordering, and portion control to minimize waste and control costs. * Monitoring and controlling stock levels * Worked closely with kitchen staff to maintain a clean and organized workspace, adhering to strict food safety and sanitation standards. * Collaborated with the chef to create daily specials and adapt menu items based on seasonal ingredients and customer preferences. * Demonstrated exceptional teamwork, communication, and multitasking abilities while working on the line. | |  | |  | |  | |  | |  | | |  |  | | --- | --- | |  | | |  | +91 9052866999 | |  | g.dhayanand@gmail.com | | C:\Users\abdou\Desktop\Resumes for Customer\Customer Project\Resume 1\address.png | 18-499/1/4, Mallikarjuna Nagar  Malkajgiri, Hyderabad,  India - 500047 | |  | | | **EDUCATION**   * Completed **Diploma in Hotel Management** in 2020 from **Jawaharlal Nehru Vocational Education and Training**. | | | **RELEVANT SKILLS** | | | * Culinary expertise in various cuisines * Menu planning and development * Food safety and sanitation * Team leadership and management * Inventory control and cost management * Creative and innovative cooking techniques * Strong communication and interpersonal skills * Ability to work under extreme pressure. | | |  | | |  | | |  | | |  | | |  | | |  | | |  | | |  | | |