

Murugappan Veilumuthu

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Professional Summary:

Culinarian with 30 years of experience in the hospitality industry leading teams throughout the career. Passionate, Creative, Inquisitive chef with a strong work ethics and a profound understanding of the business financials. Experienced in International cuisine, sourcing ingredients, Menu engineering, conceived and spear headed multiple projects. Strongly believes training teams, quality of ingredients and customer centric menu are the core of any food service establishment.

Highlights:

- Successfully conceptualize, built and managed two specialty restaurants in two different geographical and demographic areas of central and northern India.
- Brand leader in industrial catering in a metropolitan city over 15 years.
- Affiliate caterer to International brand such as Sodexo India.
- Catered for Ford Global technology and Business center – India, for an extended period of time.
- Catered for Multinational Conglomerate Murugappa Group and its subsidiary T.I cycles India.
- Served as a Lecturer in two leading catering colleges educating and inspiring students to acquire knowledge and professional skills to become Leaders of the Industry.
- Grew from the grassroots of hotel kitchen, from a kitchen trainee to a highly diversified and professional catering profile.

Skills Amassed Over the Years:

- Very strong Organizational & Communication skills.
- Acquired strong people skills by managing teams of various sizes and numbers.
- Maintain professionalism and conduct in the kitchen at all times of the operation.
- High regard and knowledge to financial aspect of the business.
- Controls of cost and its contribution to P&L.
- Avid trainer.
- In depth knowledge of HACCP & Hygiene in the kitchen.
- Strong core of basic cooking skills to adapt to any cuisine, establishment or industry sector.

Technical Qualifications : Diploma in Food production at Institute of Hotel Management Catering and Nutrition, Ahmedabad India (1991 to 1992).

Additional Qualification : Diploma of Mechanical Engineering VSVN Polytechnic Virudhunagar India(1986- 1989).
VSVNPolytechnic is a Pioneer in Technical Studies started in 1958 with a noble vision to provide quality technical education to the rural and the economically backward and to substantiate the needs of India's rapidly growing Industrial Economy.

Special Qualification

- Food Hygiene and safety Level-3

Achievements

- Built and Managed from scratch industry leading Industrial catering company serving multinational companies.
- Worked in Various sector of the Hospitality Industry.
- Maintained food cost throughout the career in respective businesses.
- Excelled in Delivery of customer satisfaction in all establishments. Always had been the chosen caterer to provide lunch and high tea for Board members of all Multinational companies in the tenure of Industrial catering rivalling 5 star establishments.
- Organised, lead and Managed Food Festivals, involving students encouraging them to think outside the box encouraging them to extensive research on the theme of cuisine.
- Fortunate to train and Inspire Over 200 students to be staunch hospitality Professional.

Feb 2019 to May-2023**: Murugappa's Kitchen
Ahmedabad- India****Description**

- : A South Indian Specialty restaurant serving varied items staples, tiffin and set meals serving both Lunch and dinner.

Position

- : Head chef/ Director.

Duties and Responsibilities:

In charge of Pre opened new kitchen with 60 seater Restaurant, including designing the menu, deciding the direction for the business.
Actively Involved in Marketing the establishment and popularizing the menu among the local community.
In charge for the success of the business, hence control of all costs including labour and food cost.
Planning & organizing the production as per the Session's needs.
Scheduling the staff and Managing the day to day running of the business in both departments BOH and FOH.
In charge of implementation of HACCP and health and safety.

April 2106 to Oct 2018**: Nadar Idly Kadai- Maharashtra India****Description**

- : **A 24 cover Casual dining restaurant targeting traders in one of busiest market town in all of India**

Position

- : **Head chef/ Director.**

Duties and Responsibilities:

1. Design and concept of the business and the menu.
2. Acquiring initial planning and permission to set up a restaurant business including trade licensing and health and safety rating.
3. Construction of the menu aimed at a certain segment of customer base I.e., Business owner, Affluent traders and highly waged employees.
4. To ensure the successful running of the business unto refinancing.
5. Headed the kitchen brigade and the restaurant operation on day to day basis.

2001 to 2015	:	Vinayaga Commercial Catering Chennai India
Description	:	Industry leading Corporate Caterer serving companies of Varying sizes. A Sodexo affiliate caterer ,serving establishments such as Ford, TI cycles and Alcatel.
Position	:	Executive Chef and corporate caterer
Duties and responsibilities	:	<ol style="list-style-type: none"> 1. Planning the weekly menu on a 24 hour operation. 2. Revised the midnight meals to suit the work load of the employees. 3. Responsible for negotiating deals in terms of cover cost. 4. Delivery of presentation in regards to the above to the board of directors. 5. Personally Responsible for the delivery of Board meeting lunches and dignitaries across several Companies 6. Responsible for the execution of the entire days operation including the service of 1000 meals per day. 7. Actively involved in team training, Kitchen audits, implementation on health and hygiene standards.
July 1995 to June 2000	:	MEASI Institute of Hotel management and technology Chennai – India.
Description	:	A Premier Institute Managed by the MEASI management. The New College Chennai- established in 1951 an affiliated College of Madras University with an autonomous status is also managed by the same trust along with several other educational establishments which is one of the oldest educational trust set up in India in 1902.
Position	:	Lecturer
Duties and Responsibilities :		<ol style="list-style-type: none"> 1. Responsible for the conducting lectures on Food production including Theory . 2. For overseeing training of students for all 3 academic years in the various formats of the kitchen such as early year, bakery, quantitative and advanced speciality kitchen. 3. To be inspirational and a catalyst to enhance student performance in the academic year. 4. To be resourceful and a timely guide to students. 5. To guide and plan food festival and special projects along with students.
Aug 1993 to June 1995	:	Asan Memorial institute of Hotel Management and catering technology- Chennai
Description	:	A premier institution and a front runner in private sector educational establishments with a high acclaim to produce excellent hospitality professional over 37 years.
Position	:	Demonstrator and Instructor

Duties and Responsibilities :

1. Demonstration of Cookery practical.
2. Instructor of Maintenance classes.
3. Also responsible for managing the Hostel Cafeteria.

August 1990 to May 1991 : **Hotel Haveli – Gandhinagar India.**

Description : **Fortune Inn Haveli Owned by ITC Group of hotel India.**

Position : **Kitchen Trainee**

Duties and Responsibilities :

1. Trained in Various section of the main kitchen including Garde Manger, Bakery, Banquets.
2. Responsible for Store indenting and collection of goods.
3. Responsible for all Mise en Place of allocated section.
4. Assisting CDPs and Demi's in their day to day aspects of operation.

Hobbies and Interests : **Swimming**

Keeping up to date with current affairs of industry sector.