

# VEL MURUGAN

## CONTACT

 Kochin, 682020

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## SKILLS

- Food hygiene enforcement
- Inventory control
- Food and beverage pairing
- Banquets and catering
- Budgeting and cost control
- Kitchen equipment and tools
- Marketing
- Complaint handling and resolution
- Public Relations

## LANGUAGES

Tamil, Malayalam, English: First Language

Russian: C1  


Advanced

Hindi: C2  


Proficient

Telugu: B1  


Intermediate

Kannada: C1  


Advanced

## PROFESSIONAL AFFILIATIONS

- IFCA (Indian Federation of Culinary Association): Active Member.
- SICA (The South India Chef's Association): Professional Member.
- Rajiv Gandhi Charitable Society: Support for Tribals in Kerala.
- Indian Cooking Demo: Engaged with various institutions worldwide to promote culinary education.

Confident Corporate Executive Chef successful at increasing monthly revenue using insightful marketing strategies and aggressive product development. Skilled at understanding customer and employee requests and meeting needs. Further success by strengthening staff training, streamlining internal systems and facilitating sales techniques.

## EXPERIENCE

September 2023 - Current

**Corporate Executive Chef CGH Earth Experience Hotels, Cochin**

- Created plans and communicated deadlines to complete projects on time.
- Developed **excellent working knowledge** of industry trends and improvements in processes.
- Optimized team training and **staff development**.
- Produced high-volume orders to effectively **meet customer demand**.
- **Saved 13 %** by implementing cost-saving initiatives.
- Inspected products and services to comply with **quality standards**.

November 2022 - August 2023

**Executive Chef Monsoon Empress (Issacs Group Hotel), Kochin**

- **Team Management:** Captained a **45-strong kitchen team** across three distinct dining venues, ensuring **seamless daily and nightly operations**.
- **Cost & Pricing Strategy:** Partnered with restaurant owners to calibrate pricing based on ingredient costs, ensuring adherence to a **23% target budget**.
- **Quality Assurance & Safety:** Instituted rigorous safety standards and routinely inspected for adherence to **food handling protocols, cleaning routines, and waste management**.
- **Culinary Ventures:** Pioneered the opening of **three niche dining outlets**: Chocolo Cake Shop, Andaaz (Indian, 48 seats), and Xian (Japanese, 52 seats).
- **Event Mastery:** Expertly coordinated diverse events, from weddings and buffets to monthly food festivals, **establishing a niche as a Banquet Function Specialist**.
- **Inter-Hotel Collaboration:** Extended operational support to allied hotels and played a pivotal role in the **planning and execution of various culinary festivals and events**.
- Inspected individual portion control to **reduce daily wastage**.

April 2010 - October 2022

**Executive Sous Chef ITC Sheraton Hotel, New Delhi**

- **Operational Excellence:** Led a **high-performance team** in a command-based structure, elevating customer satisfaction in a high-demand environment and **ensuring stringent adherence to hygiene and company standards**.
- **Culinary Mastery:** Curated diverse culinary experiences from full-service restaurants to exclusive events, with a **proven track record of innovation and audience appreciation**.

## HOBBIES

- Cooking, Teaching, Research and collecting Ancient Recipes.
- Traveling, Cycling, Reading Books,

## ACCOMPLISHMENTS

- Recognized for Slow Food projects, achieving exceptional customer feedback.
- Clinched the "Master Chef" title in international competition (2010/2011).
- Secured Silver and Browns awards at the Aahar Exhibition for live food preparation.
- Repeatedly honored as "Chef of the Year" by Times until 2020.
- Awarded "Best South Indian" by BBC in the food category.
- Received the "Best Restaurant" accolade from HT and garnered the Crystal Award.

## CERTIFICATIONS

- Completed an online course on Covid-19 guidelines for food handlers by FSSAI.
- Earned a food safety training certificate for food handlers at Country Inn & Suites by Carlson.
- HACCP: Hazard Analysis and Critical Control Points Certification
- Fire Safety: Safety and Prevention Training
- SICA: South Indian Chef Association Workshop & Training

## ADDITIONAL INFORMATION

- Hydroponics & Vertical farming,
- Common medical Plants for Immunity boosting,
- Food Nanotechnology,
- Scientific Storage Practices for Food Grains,
- A Super Food Millets Boon to mankind,

- **Event Leadership:** Orchestrated mammoth catering endeavors, including events for 4500+ guests in Switzerland, **daily catering for 7000 attendees at IIT**, and specialized IPL catering.
- **Accolades & Engagement:** Garnered industry recognition with awards like '**Master Chef**' in 2010/2011, further enhancing brand visibility through culinary demos and community outreach initiatives.
- **Strategic Initiatives:** Drove numerous special projects from organizing city-wide food festivals to contributing to ITC's FMCG Food Research, ensuring a diversified culinary footprint.
- **VIP & Bespoke Services:** Delivered tailored culinary experiences for celebrities and managed VIP functions, setting new benchmarks in fine dining and personalized service.
- **Distinguished Service:** Honored to cook for the **Indian Prime Minister over a three-day visit to Himachal**.

August 2008 - March 2010

**Sr Sous Chef Radisson Blu Hotel**, Ghaziabad, UP

- **Operational Leadership & Efficiency:** Oversaw a team of 70 kitchen staff, emphasizing safety, proper food handling, and efficient menu planning to maximize ingredient use and minimize waste.

March 2006 - July 2008

**Sous Chef The Rixos Hotel**, Astana, Russia

- **Kitchen Management & Hygiene Maintenance:** Supervised extensive food preparation in a high-demand environment, ensuring thorough Cleaning of workspaces and equipment to uphold stringent sanitation standards.

February 2003 - February 2006

**Chef De Partie Marriott International**, Delhi

- **Inventory Management & Cost Efficiency:** Managed regular stock assessments, replenishing as required, while strategizing dish creation to optimize profitability and minimize food costs.

February 2002 - January 2003

**Sr Commis Taj Hotel**, Chennai

- Listened attentively to student concerns, collaboratively devising mentoring programmes to aid educational and emotional development.

January 1999 - December 2000

**Commis Chef The Pentagon Hotel**, Mangalore

January 1997 - June 1998

**3rd Commis Chef The Coorg International**, Coorg

March 1995 - December 1996

**Apprentice Trainee The Abu Palace**, Chennai

## EDUCATION

1998

**Diploma of Higher Education Kitchen Management**  
**HRD by Kerala Government**, Kothamangalam, KL

1988

**Certificate of Higher Education**  
**St Alouys Hr Sec School**, Theni, TN