

WORK EXPERIENCE

Executive Sous Chef, Ritz Carlton

Bangalore India | 2023 July- Present
276 Keys property with 9 F&B outlets

Chef de Cuisine ITALIAN Specialty, The Oterra Hotels

Ranked amongst top 5 hotels in country by Trip advisor. 270 keys property.
Working for Italian specialty "ALLORO" ranked 2nd best restaurant in city.
In-charge of Italian food of 46 Ounces restaurant as sister company of Oterra Hotels & Resorts.
Bangalore | 2021 August – 2023 June

Executive Flight Chef, Etihad airways

Abu Dhabi | 2015 February – April 2016

Executive Chef Group/Airline Catering, Etihad airways

Central Europe & GCC | 2016 April – November 2020

Chef de Partie, JW Marriott Marquis, Banquets

Dubai | 2013 August – 2015 January
World's Tallest Hotel and Biggest Banquets In UAE, 5000 Guests Maximum capacity.
Supervising Banquet Cold kitchen, Coffee breaks, Breakfast, Lunch & Dinner buffet & Set menus for 1500 Pax.

Junior Sous Chef, Taj Vivanta, Graze

Bangalore | 2012 July – 2013 July
Managed Soup, Sauce & Cold section in 50 covers Fine Dining European Restaurant by Chef Steven Liu.

Junior Sous Chef, The CROWNE PLAZA, Le Café – Sampan

New Delhi | 2011 July – 2012 July
Supervised 80 cover oldest Pan Asian Restaurant in New Delhi Lunch & Dinner.
Featuring Sushi, Thai, Indo- Chinese, Burmese, Japanese cuisine – Lunch & Dinner Service.

Management Trainee, The CROWNE PLAZA

New Delhi | 2009 July – 2011 July
Two Years Advanced Training program in different kitchens - Specialty Restaurants
Butchery, Bakery, Patisserie and Banquets.

Industrial Training, The OBEROI

New Delhi | 2007 October – 2008 March

EDUCATION

Bachelor of Science Hospitality and Hotel Administration

Indira Gandhi National Open University,
Jaipur, India | May 2005 - August 2009

AWARDS

AAHAR, Indian Culinary Forum

Bronze Medal | 2011

AAHAR, Indian Culinary Forum

Gold Medal | 2012

Culinary Art India (CAI)

Category: Live Cooking Professional, Best Chef India | 2012

Certified ISO 22000:2005, Certification # SC/IAC/TSND/02

Internal Auditor

Future Quals

Level 3, Supervising Food Safety and Catering

Molecular Gastronomy Certified

Beginner Level



VARAD KOTNALA

EXECUTIVE SOUS CHEF

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SKILLS

European Fine Dining

Garde manger

Banqueting

Indian Fine Dining

Pan Asian

Quality Management & Control

Pre-opening

Training