**RESUME**

**M SUNIL KUMAR**

### Arakkonam, Tamil Nadu

### INDIA

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| **About Myself:** |

As a young professional of 21st century, I seek to pursue my career in a fast track company.

My objective is to benefit the organization in achieving their goals by utilizing my

potential, determination and ability to work as a team. Working in a dynamic environment

as a challenge and approaching with a positive attitude, I believe that success lies

in good leadership and motivation.

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| Career Objective |

To work with a team in a challenging and competitive environment where I could improve my knowledge and my

Capabilities would be put to use for the development

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| PROFESSIONAL QUALITIES |

* Ensures proper daily preparation of menu items with the kitchen stations to exceed guest satisfaction and expectation.
* To instruct on the correct usage of kitchen equipment and machinery and to check that this is carried out in the correct manner by all Kitchen colleagues as set out by the health & safety regulations and correct the usage if necessary.
* To complete material checklist e.g. mise-en-place within own department.
* To daily check each section in own department to ensure work has been carried out in the proper manner.
* Follows up daily with Sous Chef who oversees the production operations.
* Develops, designs, or creates new applications, ideas, relationships, systems, or products, including artistic contributions.
* Maintains purchasing, receiving and food storage standards.
* Ensures compliance with food handling and sanitation standards.
* Ensures compliance with all applicable laws and regulations.
* Checks the quality of raw and cooked food products to ensure that standards are met.
* Supervises and coordinates activities of cooks and workers engaged in food preparation.
* Utilizes interpersonal and communication skills to lead, influence, and encourage others; advocates sound financial/business decision making; demonstrates honesty/integrity; leads by example.
* Encourages and builds mutual trust, respect, and cooperation among team members.

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| **Work Experience** |

* **Lemon Tree Hotels, Port Blair**

**Executive Chef**

**March 2020 till now**

Working as Executive Chef for Lemon Tree Hotels Port Blair, ANDAMAN & NICOBAR.

* Support and work with all Head of Departments in all aspects of running smooth operation.
* Ensure the premises are in operative condition as per category of the unit to receive & serve the guests.
* Ensure SOP implementation in all departments and check the same during routine operational checks.
* Monitor the purchase requisitions of each department, the accounts receivable (collection from debtors) and the accounts payable (payable to the vendors / suppliers etc).
* Inspecting all departments for SOP implementation.
* Monitor the co-ordination between all departments for smooth & efficient operations.
* Assessing and reviewing customer satisfaction and service recovery process.
* Identifying staff learning needs and assisting with development
* Providing timely and constructive feedback to all direct reports as and when required either formally or informally.
* Monitor and maintain operation & overhead cost in order to maintain maximum revenue to the organization.
* **Key Hotels, Port Blair**

**Executive Chef**

**June 2017 –Feb 2020**

Working as Executive Chef for pre-opening of Keys Group of Hotel (LEMON TREE) in Port Blair, ANDAMAN & NICOBAR.

* **Deccan Serai, Hyderabad, India**

**Head Chef**

**April 2016 -May 2017**

Worked as Head chef and taking care of Continantal & Indian cuisine ,ala carte as well as banquets.

* **OLHUVELI BEACH SPA & RESORT,** Maldives

**Sous chef**

**November 2015 to Feb 2016**

Was working in Lagoon restaurant as a chef in charge and Indian specialty chef

* **BURJ -Al –ARAB,** Dubai

**Chef de partie**

**August 2014 to August 2015**

Was working in al Muntana restaurant of burj al Arab in 27 floors. Specialty restaurant of modern European cuisine

* **ASIAN FUSION SEAFOOD & BAR**, Seychelles

**Sous chef**

**June 2013 - July 2014**

Worked as a Kitchen in Charge in pre-opening specialty restaurant of Indian & Asiancuisine

* **GRAND MOUNT RESORT,** Coimbatore

**Sous chef**

**Sep 2012–April2013**

Worked as in pre-opening resort as a chef in charge, taking charge of manning, budgeting, costing, Hygiene, setting of the kitchen, Menu planning &designing….

* **ALILA HOTELS & RESORTS**, Bangalore

**Chef de partie**

**Dec2010 – Sep 2012**

Worked with the Singapore base company Alila hotel, Bangalore as a cdp as a pre-opening team Leading a team of 5 chefs Indian cuisine.

* **TAJ MANJARUN**, Mangalore

**Commie I**

**March 2007-July2010**

Worked as a Commie I in Indian kitchen

* **TAJ RESIDENCY,** Bangalore

**IRS TRAINING November2004 - March2005**

Worked as a trainee in Taj Residency Bangalore giving more emphasis to kitchen.

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| **Educational Certificate** |

B.sc in Hotel Management from **IHM Chennai 2003-2006** batch.

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| **PERSONAL INFORMATION** |

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| Father’s Name | : | B.G Manohar (late) |
| Date of Birth | : | 16 Apr 1985 |
| Marital Status | : | Bachelor |
| Language Known | : | Hindi, English, Tamil, Telugu |

NAME : DATE :  
  
PLACE :