



ARUL LEO THOMAS A



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An aspiring culinary artist with 12+ years of experience in Food & Beverage Production, Kitchen Operations and People Management in the Hospitality industry. Deft in conserving HACCP and USPH Standards while cooking and storing food. Comes with flair for maintaining professionalism in kitchen management and consistently delivering delicious food. Possess extensive experience in directing and managing large kitchens catering to a wide variety of cuisines. Adept in developing procedures, service standards and operational policies as per international standards while planning & implementing effective control measures for cost efficiency. Holds diverse expertise in enhancing the production operations, optimizing resource & capacity utilization and escalating productivity & operational efficiencies.

CORE SKILLS

- Specialized in Continental, Italian, American, Mediterranean and Asian Cooking
- Kitchen Management
- Menu Development
- Maintaining Standards of Food Production
- Food Cost and Quality Control
- Expertise in Cooking Methods
- Time Management
- Supervision of Kitchen Set - Up and Line Preparation.

OPERATIONAL SKILLS

- Pre – Opening
- Cooking
- Food Aesthetics
- Menu Costing
- Banquet Operations
- Portion Standardization
- Supervision of Food Preparation
- Supervising Quality of Ingredients
- Implementation of Customer Feedback.

PASSPORT & CDC DETAILS

- PASSPORT NO: N1870154
- PLACE OF ISSUE: KUWAIT
- DATE OF ISSUE: 24.01.2016
- DATE OF EXPIRTY: 23.01.2026
- CDC NO: 120750
- PLACE OF ISSUE: KOLKATA, INDIA
- DATE OF ISSUE: 20.01.2020
- DATE OF EXPIRY: 19.01.2030
- INDOS NO: 19ZN4194



VALUE ADDITION

- Adeptly handled the entire kitchen management from monitoring food production to supervising aesthetic presentation of food.
- Ability to designate duties within the kitchen by identifying the right person for the task.
- Recognized for expertise in detailed menu planning in harmony with the theme of the restaurant, inventory and regional ingredients.
- Spearhead hygiene inspections and consistently ensured that the sensitive information is conveyed to the personnel or department concerned.
- Responsible for the supervision of all stewards and their activities within the culinary department.

CRITICAL AREAS OF IMPACT

FOOD & BEVERAGE PRODUCTION

- Ensure that all food expenses are properly recorded against the appropriate budget, and the variations from the budgeted amounts are properly documented.
- Handle menu planning for expansive repertoire of menus, along with portion standardization & effective supervision of food preparation.
- Interact with production staff for proper quantity and quality of food for day to day requirements.
- Check on provisions, educating the staff on wastage, over production, proper storage of food, FIFO procedure and maintaining the quality of food & standards of the company.
- Maintain quality and consistency of food for enhancing satisfaction amongst customers.

OPERATIONS MANAGEMENT

- Supervise buffet production areas & service lines to maintain the standard, hygiene and smooth flow of lines.
- Assure proper cleanliness and sanitation of galley and food storage areas and equipment in all such area, according to the standards established by the authorities.
- Maintain hygiene environment according to the regulations.
- Ensure cleanliness in the kitchen work area & that it is in order prior to commencement of food preparation.
- Maintain the quality, quantity and standards of food including hygiene and safety of the areas responsible.
- Strive to upgrade food quality and presentation and establish the necessary controls to assure a high level of quality and consistency.

SCOPE OF WORK

- Interact with guests to obtain feedback on product quality and service levels.
- Recommend to the Executive Chef regarding succession planning.
- Develop creative menu planning and correct food preparation for each outlet including banquets.
- Work in close conjunction with the Food and Beverage Manager and respective & teams, to create a yearly marketing Plan for the outlet.
- Be aware of new items, which are introduced onto the market and maintain the product trends.
- Understand the market needs and desires for each outlet and ensure that the menus are developed to reflect those needs.
- Initiate relevant maintenance reports and work orders supported by the respective follow up of those items actioned.
- Manage associates fairly and take a personal interest in knowing all culinary associates.
- Frequently verify that only the highest quality products are used in food preparation.
- Ensure that,
 - All food preparation equipment is being used safely and correctly and that it is cleaned and maintained.
 - Food stock levels within the culinary department areas are of sufficient quantity and quality in relevance to the hotel occupancy and function forecasts.
 - Food items are prepared as per standard recipe cards whilst maintaining portion control and minimizing waste.
 - Chefs are always in clean tidy uniforms and are always presentable to be in guest view.
 - Meetings are well planned and results-orientated.

WORK EXPERIENCE

Nov 18, 2021 – Present

Head chef @ ACCURO SPECIALIST AND SUPPORT SERVICES, DUBAI

Specific KRA

- Developed and updated restaurant menus to reflect culinary vision and customer preferences.
- Implemented efficient resource allocation and workflow to optimize kitchen operations.
- Maintained consistently high food quality and presentation standards.
- Effectively managed food and labor costs to maximize profitability.

July 2019 – November 2021

Own Business

- Took care of my own restaurant business

December 2017 – June 2019

Sous Chef @ ALI ALAGANIM AND SON'S GROUP OF RESTURANTS, KUWAIT

Specific KRA

- Produce high quality plates both design and taste wise.
- Make recommendations to the Executive Chef regarding succession planning.
- Manage and train kitchen staff, establish working schedule and assess staff's performance.
- Oversee and organize kitchen stock and ingredients.
- Ensure that all food items are prepared as per standard recipe cards whilst maintaining portion control and minimizing waste.

December 2015 – April 2017

Chef de parte @ CAFÉ BATEEL, KUWAIT

Specific KRA

- Prepare basic components of each dish on the menu using proven recipes.
- Memorize and utilize serving portion sizes and all basic meal prep procedures used in the kitchen.
- Ensure that the kitchen, all food prep areas and all food storage areas meet restaurant cleaning standards.
- Work with team of chefs to do portion prep work for other shifts when needed.

September 2012 – December 2015

THE SULTHAN CENTER, KUWAIT

Specific KRA

- Preparation, cook and present Continental dishes.
- Support the Head Chef in the introduction of new seasonal dishes.



Continental Chef

PAST EXPERIENCE

- July 2011 to September 2012 - Principal - MOTHER TERASA CATERING COLLEGE, PUDUKOTAI.
- November 2007 to March 2010 - Commis - CARNIVAL CRUISLINERS. THE UNITED STATES OF AMERICA.
- Aug 2006 to Aug 2007 - Job Tanning - GOLDEN PALM HOTEL & SPA (7 STAR HOTEL), BANGALORE.



RECOGNITIONS

January 2009 **Best Employee** – Carnival Cruise line U.S.
May 2017 **Best Employee** – Bateel International Kuwait.

ACADEMICS & CERTIFICATIONS

2007 **Bachelor of Science (Hospitality & Hotel Administration)** – SreeBalajee College of Hotel Management & Catering Technology, Tamil Nadu Open University. Trichy.
2006 **D.H.M.C.T.** – SreeBalajee College of Hotel Management & Catering Technology – Trichy.
2003 **HSC** – Model Higher Secondary School – Port Blair.

2007 Advance Culinary course in Continental Cuisine – Indus Institute of Shipping Corporation, Bangalore
IELTS (Band score – 6.5)

PERSONAL DETAILS

Date of Birth: 27.06.1980.
Address: 60/4, Masthan Street, Manaparai, Trichy (Dt) - 621306, Tamil Nadu, India.