

**CHEF RAGHAV MENON**

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Location: India

**SUMMARY**

Executive Chef with 12+ years of experience in restaurant operations, menu engineering, kitchen management, vendor coordination, budgeting, and culinary innovation. Expert in forecasting, strategic planning, multi-project execution, food cost optimization, and leading large kitchen teams. Recognized for delivering high-quality cuisine, maintaining profitability, and creating extraordinary dining experiences.

**EXPERIENCE****Executive Chef – Gourmet Haven Group (2014 – Present)**

- Led kitchen operations for a multi-outlet restaurant chain serving 1,000+ daily customers.
- Designed seasonal menus, engineered cost-effective recipes, and optimized food margins.
- Managed purchasing, supplier negotiations, budgeting, payroll, and compliance.
- Trained and supervised a team of 40+ chefs, commis, and kitchen staff.
- Oversaw food safety audits, hygiene standards, and operational SOPs.

**ACHIEVEMENTS**

- Increased annual revenue by 28% through menu redesign and cost strategies.
- Won “Best Culinary Innovation Award – 2022”.

**EDUCATION**

Bachelor of Culinary Management

Advanced Diploma in Food Production

**SKILLS**

Menu Engineering, Budgeting, Forecasting, Vendor Management, Food Cost Control, Leadership, Team Training, Strategic Planning

**DECLARATION**

I certify that the above information is correct.