

**KARTHIK REDDY**

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Location: India

**SUMMARY**

Chef with 3+ years of experience in hot kitchen operations, menu execution, inventory handling, and team coordination. Strong expertise in multi-cuisine preparation, plating, costing support, and maintaining high kitchen standards. Known for creativity, discipline, and efficient coordination during high-volume service hours.

**EXPERIENCE****Line Chef – UrbanSpice Restaurant (2021 – Present)**

- Prepared daily mise en place for starters, mains, and sides.
- Executed dishes according to chef's specifications during peak service hours.
- Maintained inventory levels, cross-checked supplier delivery, and ensured FIFO compliance.
- Assisted Head Chef in menu trials, recipe writing, and cost estimation.
- Trained commis chefs in hygiene, cutting skills, and preparation techniques.

**ACHIEVEMENTS**

- Contributed to menu revamp that increased customer ratings by 20%.
- Awarded "Employee of the Month" twice.

**SKILLS**

Multi-Cuisine Prep, Plating, Inventory Handling, Food Safety, Recipe Costing, Team Coordination, Problem Solving

**DECLARATION**

I hereby declare the information provided is accurate.