



# M SRIDHAR

EXECUTIVE CHEF

## CONTACT

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📍 Chennai

in SRIDHAR M

## SKILLS

### ADMINISTRATIVE SKILLS

### ADAPTABILITY

### COMMUNICATION

### PROCUREMENT SKILLS

### COMPUTER

## LANGUAGES

ENGLISH ● ● ● ● ●

TAMIL ● ● ● ● ●

HINDI ● ● ● ● ●

FRENCH ● ● ● ● ●

## SUMMARY

I have been working as Executive Chef for most of the popular hotels in the city.

I hold an experience of 20+ years effectively managing all tasks and leading the food department to the best of my abilities.

To lead the food production department for a challenging assignment being result oriented and enterprising.

## EXPERIENCE

### Executive Chef JP HOTEL

Dec 2013 - Aug 2021

With an overall experience of 7 years at JP hotel, I have successfully carried out the below projects.

ISO 9001:2015 for JP hotel kitchen, Chennai

ISO 22000 for JP hotel kitchen, Chennai

Food festivals

Major banqueting in JP hotels Chennai with turnover of food sales upto 11-12 cr per year

Operations of the Kitchens

Assisted in the opening of the Roof Top restaurant "Rajputana"

Solely responsible for the recruitment of Kitchen staff.

Procurement of consistent quality of materials required for the Purchase department.

Provided innovative and artistically superior and cost efficient food and beverage products that enhance the reputation of all the food outlets at the same time meeting the established quality and presentation standard

Developed system and procedures that achieve higher cost efficiency and guest satisfaction.

Devised methods for optimal use of raw material and fuel and maintain the budgeted food cost.

Worked in association with the F&B Manager in the area of promotion of food festivals menu planning, pricing.

Thorough knowledge of different cuisines their cooking styles, hygiene and safety standards.

Techniques in quality food production and dispensing.

Reviewed the monthly reports and developed work plan.

Coordinated with Chief Engineer for preventive maintenance ,procurement of new equipment,energy consumption etc.

Ensured through regular monitoring of guest feedback prompt efficient and accurate service to all guests along with best of quality products.

Staffing and schedule staff in order to optimize manpower done.

Established quality and quantity standards of food preparations and presentations.

Developed and standardized new recipes in order to add variety to the F&B outlets.

**Executive Chef**  
**E Hotel [Express Avenue]**

**2013 - 2014**

Involved in setup /preopening of Banquet kitchen at E Hotel Chennai.

Conducted food festivals at Entrée restaurant, E Hotel Chennai

**Executive Chef**  
**Raj Park Hotels**

**2011 - 2012**

Actively involved in the reclassification to four star of RajPark Hotel, Chennai

Conducted weekend food festivals

**Corporate Executive Chef**  
**Poppys Hotels, Thiruppur**

**2007 - Mar 2011**

Overall Work Experience at Poppy Hotel, Thiuppur

2007 - 2011 / 1996 - 2000

Multi Cuisine Menu Engineering done twice @ Poppys Hotel, Tirupur.

Conducted various food festivals.

Conducted cookery demonstration in batch for two days

Designed,organized and executed Christmas and New year menus/buffet spreads.

Catered to India Knit Fair, Tirupur from 1997 to1999 - winter and summer fair.2007-2011

**Executive Chef**  
**Best Western Pleasant Days Hotel ,Chennai**

**2001 - 2005**

Inaugurated Kitchen operations at Best Western Pleasant Days Hotel.

Main functions include indenting, menu planning,Staffing, maintaining the quality and consistency of food and Day to day operations of the kitchen.

Inaugurated and operated 3 fast food restaurants at Queensland amusement park Chennai-Affiliated to Pleasant Days Hotel. Caters to a crowd of 750 -1000 pax daily.

**Sous Chef**  
**Savera Hotels**

**1995 - 1996**

**Chef De Partie**  
**Gulf Hotels[Gulf Air]**

**1992 - 1993**

## **EDUCATION**

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### **IHMCTAN**

**1988**

**Institute of Hotel Management, Catering Technology and Applied Nutrition. Taramani**

Diploma in Hotel Management and Catering technology

### **Bachelor of Arts [B.A] - Economics**

**1988**

**University of Madras**

## **PROJECTS**

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### **FOOD DEPARTMENT - PROJECTS**

#### **Executive Chef**

ISO 9001:2015 & ISO 22000 for JP hotel kitchen, Chennai.

Assisted in the opening of the Roof Top restaurant "Rajputana" - JP Hotel

Involved in setup /preopening of Banquet kitchen at E Hotel Chennai.

Multi Cuisine Menu Engineering done twice @ Poppys Hotel, Tirupur.

Actively involved in the reclassification to four star of RajPark Hotel.

Inaugurated and operated 3 fast food restaurants at Queensland amusement parkChennai-Affiliated to Pleasant Days Hotel.