

NAGA MALLESWARA RAO VEMULA

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Dedicated and highly motivated Culinary Arts student with a comprehensive foundation in professional kitchen operations and food safety. Currently pursuing a B.Sc. in Culinary Arts, demonstrating a strong command of knife skills, menu planning, and inventory management.

Beyond the kitchen, I possess a unique background in digital marketing, allowing me to approach culinary presentation and brand promotion with a creative, modern lens. Proven ability to thrive in high-pressure environments, whether coordinating large-scale community events or managing prep in a fast-paced soup kitchen. Seeking a challenging role to contribute to a world-class culinary team while continuing to grow professionally.

AREA OF EXPERTISE

Culinary & Technical Skills

- Precision Knife Skills: Proficient in standard cuts including Julienne, Batonnet, Brunoise, and Chiffonade.
- Professional Cooking: Advanced understanding of heat control, seasoning, and texture development across various cuisines.
- Kitchen Operations: Hands-on experience with inventory management, portion control, and waste reduction.
- Safety & Hygiene: Strict adherence to Food Safety standards and sanitation protocols.
- Menu Engineering: Assisting in menu planning with a focus on seasonal ingredients and dish aesthetics.

Professional Soft Skills

- Adaptability: Ability to pivot quickly in high-intensity, "rush" environments.
- Team Leadership: Experience coordinating volunteers and managing group workflows during events.
- Communication: Fluent in three languages, enabling effective coordination in diverse kitchen staff environments.
- Customer Relations: Strong focus on customer service and guest satisfaction.

PROFFESIONAL EXPERIENCE

MANAV RACHNA UNIVERSITY | Faridabad, Haryana

Lead Culinary Volunteer & Community Organizer | Nov 2024 – Mar 2025

* Large-Scale Event Coordination: Acted as a primary organizer for university-affiliated community events, successfully managing logistics and flow for over 200 attendees.

* High-Volume Food Preparation: Volunteered extensively in a soup kitchen environment, performing high-volume prep work while maintaining rigorous sanitation standards.

* Culinary Program Leadership: Participated in specialized culinary arts modules, gaining practical experience in kitchen management, line stations, and front-of-house/back-of-house coordination.

EDUCATION

Manav Rachna International Institute of Research and Science | Faridabad, Haryana Bachelor of Science (B.Sc.) in Culinary Arts | Jun 2024 – Present * Key Courses: Food Production Operations, Bakery & Confectionery, Nutrition, and Food Safety Management.

Narayana Junior College | Khammam, Telangana 12th Class (Intermediate - MPC/BIPC) | Jun 2022 – Apr 2024
New Vision School | Khammam, Telangana 10th Class (SSC) | Jun 2021 – Apr 2022