



Subramanian Athmanathan

Executive Chef

From Hyatt Groups

SUMMARY

Highly Proactive Executive Chef with 17 years of experience in leadership Teams in the Hotels, Restaurants, and Hospitality industries. Background front/back-of-the house operations, Italian Restaurant, American Cuisine, Buffet, Special events & Banqueting and Outdoor Catering, staff development and training, recruitment, and vendor negotiations.

AREAS OF EXPERTISE

Excellent Knowledge of Food and Beverage Operation

True & Strong Leadership

Implementing Recipes

Menu Development

Time Management Skills

Cost Analysis

Outdoor Catering

HACCP Trainer

Meeting the Targeted Budget

Creating SOP

Staff Supervision

Special diets

PROFESSIONAL

Trained FSMS

Internal Auditor

ISO 22000

Certificated

First Aider

Internal Auditor

PERSONAL SKILLS

Creative flair

Self-motivated

Determined to learn

Good communicator

A calm, pleasant, helpful and highly organized individual who has a passion for great food and who enjoys cooking mouthwatering dishes. Chef Subra gets a real buzz out of working in a busy kitchen, and great pleasure out of seeing happy faces enjoying a good meal that he has cooked. Delivering positive customer engagement with Extreme accountability and ownership also initiative driven to collaborate, delegate tasks, but is also able to reliably carry out orders as well. As an experienced Chef he has a proven track record of making great food that will entice diners and leave them wanting more. He loves the freedom of expression that cooking gives him and is willing to work hard to build a career in the culinary world. Right now, he is looking for a suitable position with a company that wants to recruit talented and enthusiastic individuals.

CAREER HISTORY

Executive Chef

Quince Restaurant L.L.C

July 2022 – Till Date

Operational responsibilities:

- ☐ To ensuring all operations are carried on in an appropriate, cost – effective way.
- ☐ Improving operational management system, right processes and best practices across the organization.
- ☐ Helping the organization's processes remain legally compliant.
- ☐ Formulating strategy, improving performance, procuring material and resources and securing compliance, efficient and profitable during the course of business.
- ☐ Mentoring the team members, find ways to increase quality of customer service and implement best practices across all levels.
- ☐ Examine financial data and use them to improve profitability.
- ☐ Manage budget and forecast based on perform and quality controls and monitor production KPIs.
- ☐ Making sure that kitchen staff always wears appropriate clothing and head wear in accordance with HACCP And relevant FSMS guidelines.
- ☐ Negotiating with sales representatives on the price of contract & orders and supplies.
- ☐ Maintaining the correct level of fresh, frozen and dried foods in the store room.
- ☐ Conducting regular performance appraisals.
- ☐ Purchasing ingredients are appropriate quality at the most competitive price and oversee warehouse efficiency.
- ☐ Effectively coordinating the operations to maximum service, quality of products and profitability in my departments.
- ☐ Cooking up tasty, nutritious and well-balanced meals for customers.
- ☐ Deciding on the quantities of food to be cooked and size of portions to be served.

ACHIEVEMENT

- Italian Food Promotion
- Australian Mulwarra Lamb Promotion
- Wine Dinner
- Cooking Class
- Pre Opening Skills
- Street Food Festivals
- Corporate Events
- Big Weeding Catering
- Candle Light Dinner
- Steak Promotion
- Seafood Fair
- 3 Different Cuisine Restaurant Launched

PERSONAL DETAILS

Subramanian Athmanathan
Corniche
Abu Dhabi
UAE
M: +971 568708879
E: Mrchefsubra@gmail.com
Driving license: Yes
Nationality: Indian

Languages

- Tamil (Mother language)
- English (Fluent / business)
- German (Learning)
- Hindi (Basic)

Computer Skills

- Microsoft Office
- Iscala
- Micros
- Opera
- Triton
- Resort Hotel Software
- Inversion

REFERENCES

Thomas Angier

Massimiliano Paulette

Roberto Zorzalia

Chef Maro Ferrari

Contact Number on Request

- ☐ Minimizing expenses including outsources and hiring.
- ☐ Monitoring duty roaster and annual leave planner.
- ☐ Motivating, training and assisting F & B operation in all access of the operation.
- ☐ Creating dishes for clients with special dietary or cultural needs.
- ☐ Exceptional leadership skill, including motivation and goal – setting.

Executive Chef

Rosewater Hospitality Pvt Ltd

Sep 2019 – June 2022

Hyatt Regency

Ched De Tauranant , Chef De Cuisine

May 2015 – Aug 2019

Maritim Hotel Mauritius (Turtle Bay, Terre Rouge, Mauritius)

Chef de cuisine

June 2014 – Feb 2015

Hyatt Regency (356 Anna Salai, Teynampet, Chennai, India)

Sous chef

April 2011 – June 2014

The Park (Luxury Boutique Hotel, Nungambakkam, Chennai)

Chef de partie

Aug 2009 – April 2011

Royal Moven Pick Hotel (Kuwait)

Chef de partie

November 2007 – July 2009

Hotel Savera (Four Star Hotel Mylapore, Chennai)

Commis - II

December 2005 – November 2007

Industrial Training

April 2005 – October 2005

ACADEMIC QUALIFICATIONS

BSc, Hotel management & Tourism (Graduation) Annamalai University

Hotel Management & Catering Technology (Diploma) Annamalai University

Food production & patisserie (Diploma) Madras institute of hotel management

KEY SKILLS AND COMPETENCIES

Culinary attributes

2005 - 2008

- ☐ Strong desire to instill good practice and procedures in those working with you. (Hons)
- ☐ Mentoring, training and supporting junior chefs.

2003 - 2005

- ☐ Ability to bring creative and commercially viable new lines to the market before any competitors do.
- ☐ Physically fit and able to lift heavy goods and stand for long periods of time.
- ☐ Able to communicate well with both superiors and subordinates.
- ☐ Can accurately estimate food and labor costs.
- ☐ Enforcing strict health and hygiene standards in the cooking & food preparation area.

Yours's sincerely

(Subramanian. A)

COVER LETTER

Greetings for the day!

I am writing to apply for the position of Executive Chef.

I strongly believe in my true leadership skill from Hyatt Family. I can lead from the front and build on the culture of being the best and growing the team to be a positive environment. I have enclosed my CV to support my application, it shows what I would bring to the position, and I would enjoy having the opportunity to talk with you more about this position.

Thank you for considering my application. I look forward to hearing from you soon.

Yours Sincerely.

Subramanian
+971 568708879