



Ramesh Nakkadasari

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Dubai, U.A.E

Career Objective

A Highly motivated and energetic Professional with 3 years of Food Beverage Experience in Nando's Uae LLC, Uae, working within various concepts which include Fine dining, Back of House Experience in Managing large volume operation with high end and Demanding Silently with focus on strong customer Relations and regular guest recognition actively reviewing Product offerings and implementing positive changes to ensure a high end and memorable guest experience



Professional Experience:

Company: NANDO'S UAE LLC, DUBAI

Role : Buddy Trainer

Tenure : Jan2020 - Dec2020

Responsibilities:

- ❖ Inventory management and Order purchasing
- ❖ Following up with suppliers
- ❖ Receive items from suppliers, checking the Production and expiry and arranging FIFO
- ❖ Supplier variance chicken checking
- ❖ Checking wastages of items and entering into system
- ❖ Provide the good training to new or untrained employees and handling the day wise Duty Roaster
- ❖ Maintaining a clean and organized working environment
- ❖ Checking food on the hour for correct temperature and product quality
- ❖ Making labels, checking expired Food items and daily making follow up expired items
- ❖ Doing morning & night check list
- ❖ Updating maintenance issues reporting to the management



Professional Experience:

Company: NANDO'S UAE LLC, DUBAI

Role : Commi Chef

Tenure: Jan 2018 – Dec 2019

Responsibilities:

- ❖ Performs preparatory work such as cutting meat, skewering meat, mixing sauces
- ❖ Wash vegetables and chopping vegetable prepare Salad, and making vegetable garnish
- ❖ Arrange prepare food item in an aesthetic manner
- ❖ Cooking food according to recipes, quality standards, and presentation standards
- ❖ Planning work on orders so that items served together are finished at the same time
- ❖ Responsible for checking food items and make sure following the SOP
- ❖ Used various recipes, methods and portions to prepare food
- ❖ Season and prepare food items for grilling

- ❖ Cooking and package batches of food, such as hamburgers and fried chicken, which are prepared to order or kept warm until sold
- ❖ Taking orders from customers and cook foods requiring short preparation times, according to customer requirement
- ❖ Grill requested Food items in accordance to customer's specification and preset recipes
- ❖ Regulate temperature of broilers, grills and roasters
- ❖ Taste and evaluate food and items before serving
- ❖ Ensure that all supplied items are of good quality and accurate quantity
- ❖ Ensure refrigeration and rotation of food items, Label food items appropriately
- ❖ Discard any expired or near expiry food items
- ❖ Check and recheck equipment temperature ensure accuracy of order
- ❖ Maintain work area by cleaning and sanitizing constantly
- ❖ Clean and sanitize grilling and broiling equipment after use
- ❖ Ensure preventative and general maintenance of grilling equipment
- ❖ Make sure that food items are appropriately thawed before using
- ❖ Cool food items to standard temperatures before serving

Professional Experience:

Company: Sitara Restaurant, Sircilla

Role : Chef

Tenure: Oct 2015-Sep2017

Responsibilities:

- ❖ Prepare awesome Biryani and Noodles and Indian Chinese, Indian curry's, meals for our customers.
- ❖ Weigh, measure, mix and prep ingredients according to recipes.
- ❖ Steam, grill, boil, bake or fry meats, fish, vegetables, and other ingredients.
- ❖ Check food and ingredients for freshness.
- ❖ Arrange and garnish dishes.
- ❖ Work well under pressure and within the time limit.
- ❖ Ensure that kitchen area, equipment and utensils are cleaned.
- ❖ Ensure the Safety and hygiene of the kitchen
- ❖ Ensure compliance with the health safety regulations
- ❖ Experiment with new recipes
- ❖ Help lead and inspire our kitchen staff with the restaurant manager.
- ❖ Wow our guests with amazing dishes

Profile Summary:

- ❖ Total 5 years' Professional experience of inventory management, and purchasing order, Prepare the Hygiene food, cooking items Quality and presentation standard, Checking food on the hour for correct temperature and product quality

Key Skills:

- ❖ Manage inventory of food supplies
- ❖ A dynamic individual determined to work in the Food & Beverages
- ❖ Cooking food according to recipes, quality standards, and presentation standards
- ❖ Fast learner, Quick decision making ability
- ❖ Used various recipes, methods and portions to prepare food



Educational Qualification:

- ❖ Electronics Communication of Engineering (B. Tech) Jawaharlal Nehru Technology of University, Hyderabad (India)

Computer Skills:

- ❖ Operating Systems: MS DOS, Window XP, Windows 7, Windows 8
- ❖ MS-Office: MS- Excel, Word, Power Point, Access



Achievements

- ❖ Worked as Buddy trainer as a training new staff, daily food inventory and Month End Inventory, Daily Purchase orders, Check the temperature checklist
- ❖ Successfully completed all tasks given by Managers
- ❖ Appreciated and awarded Employee of the month DEC 2018 in Nando's Uae LLC, Dubai
- ❖ Appreciated and awarded Employee of the month August 2019 in Nando's Uae LLC, Dubai
- ❖ Participated with passion at the Nando's National Griller's Challenge 2018, UAE
- ❖ Participated with passion at the Nando's National Griller's Challenge 2019, UAE

Interests:

To be a part of a successful and dynamic Organization where I can implement my knowledge, skills and experience in best effective manner



Personal Details

Name	:	Ramesh Nakkadasari
Date of Birth	:	11- Aug -1993
Marital Status	:	Married
Nationality	:	Indian
Languages Known	:	English, Hindi & Telugu
Visa Status	:	Visit Visa
Available	:	Immediately

Declaration

I hereby declare that the information furnished above is true to the best of my knowledge and belief

Date:

Place: Dubai

(Ramesh Nakkadasari)