SUBRAMANIAN NAGARAJAN

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Personal Summary

Accomplished and results-driven Senior Sous Chef with 19 years of progressive experience in high-volume, fine-dining, and luxury hotel environments. Expert in Continental cuisine, including French, Italian, and Mediterranean techniques, with a proven track record of elevating menu offerings and ensuring consistency in food quality. Adept at leading large culinary teams, mentoring junior staff, and managing operational costs to maximize profitability. Strong expertise in inventory management, health and safety regulations (FSSAI/HACCP), and innovative menu development.

WORK EXPERIENCE

Sr.Sous Chef Currently Working as an - Urvashi Residency Hotel in T. Nagar, Chennai in India 1st Jan 2024

- Extensive knowledge of varied cooking techniques (sautéing, roasting, grilling, sous-vide) and ability to execute dishes across all stations.
- Leading the brigade during Breakfast & lunch or dinner, coordinating food service to ensure quality, presentation, and speed
- Enforces strict health, sanitation, and allergen policies, ensuring all food items are prepared to company specifications and safety standards.

Sous Chef for Bind Ltd., operators of Tuk Tuk Multi Cuisine Restaurant, Qormi in Malta in Europe on 26 May 2022 - 10 December 2023.

- Deep understanding of classical and modern sauce-making (saucier skills
- Conducting kitchen walkthroughs to check equipment, safety, and hygiene standards.
- Tracking inventory levels, managing stock rotation (FIFO), and ordering supplies from vendors

Chef De Parties in BKR Grand Hotel T. Nagar, Chennai, in India1st NOV 2018 to 21 Apr 2022

- Set up the workstation with necessary ingredients and equipment before service, ensuring, as notes, that all tools are operational
- Cooking dishes to standard, ensuring correct seasoning, portion control, and presentation

Demi chef De parties in Carnival Cruise Lines in Untied States of America, 11 Nov 2011- 04 Aug 2018

- Maintaining a clean, organized, and sanitized work area, adhering to food hygiene regulations and ensuring proper storage and labeling of items (FIFO).
- Setting up the assigned workstation, preparing ingredients (chopping, marinating), and ensuring all necessary equipment and food items are ready before service.

Cook II in TAJ SATS Chennai in India October 2006 – October 2011

- Setting up, managing, and closing a specific station (grill, sauté, pastry, etc.), ensuring all equipment is clean and food is served timely.
- Monitoring food quality (taste, temperature, presentation) and adhering to strict sanitation and health safety standards

TRAINING EXPERIENCE

- **Job Training** For Food Production at Comfort Inn Hotel Chennai from 16July2005 to 20 Sep 2005.

- **Winter Training** in Food Production Department at Breeze Hotel, Chennai from 20 Dec 2002 to 25 Jan 2003.

- **Industrial Exposure Training** in Food Production at Radha Park Inn, Chennai from 2 May 2003 to 31 July 2003

CERTIFICATIONS & AWARDS

• Food Handling Training Certificate Level B in Malta Europe Valid till June 2027
• HACCP Certificate 21st April 2026 Malta in Europe
• Security Awareness Training Carnival Cruise Line 2014.
• Crowd Management Course Carnival Cruise 2/18/2012 - 2/18/2017.
• Halal Total Compliances Training Certified By Department In Flight Services. Malaysia Airlines. 16th April 2008
• Kitchen Foundation Module Certified In Taj Flight Kitchen. March-April 2008
• PASSION TO BECOME A CHEF National Seminar Certified by (IFCA) 29th Jan 2005

EDUCATION

- Diploma in Hotel Management & Catering Technology In Madras Institute Of Hotel Management & Catering Technology 2002– 2005