

NIKHIL NALLAGONDA

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CARRIER OBJECTIVE:-

To excel in the field of hotel industry, being self determined and achievement oriented ,I want to reach an enviable position in the corporate leader of the preferred organization, my objective is to continuously add value to my place of work and also in my chosen field

EDUACTIONAL QUALIFIACTION

Completed 3 years BCT&CA(BACHELORS OF CATERING TECHNOLOGY AND CULINARY ARTS) from Osmania university in the year 2002-2005.

Completed intermediate (10+2) from board of intermediate education Andhra Pradesh in the year 1999-2001.

Completed S.S.C(secondary school certificate) from board of Andhra Pradesh in the year 1999.

ACHIEVEMENTS

worked as an acting head chef for wagamama Bahrain city centre(a prestigious group of wagamama uk franchise) from pre-opening for 6 months.

Stand as a top grosser of all 40 restaurants in al azzam group in the year 2015 for last 10 months.

Handled the exclusive kitchen with 26 number of staff by following the international food shelf life guidelines for all the food which come from uk.

Successfully proven 93% score in all corporate audits.

Attended international operations training from wagamama Qatar for 2 months

Completed level 2 basic in food safety principles and practices from Reza health tech in the year 16 Th. July 2014.

completed good food safety practices, cross contamination and Reza chemical usage in the year 9 Th. November 2015.

completed FAA level 2 in emergency first aid at work from nucor training in the year 30 Th. January 2016.

WORK EXPERIENCE

COMPANY: MC GETTIGANS RESTAURANT (BMMI)

POSITION:- SOUS CHEF

PLACE:- MANAMA KINGDOM OF BAHRAIN

DURATION:- CURRENTLY WORKING

FROM :- OCTOBER - 2018

TO:- OCTOBER -2020

Teach and mentor kitchen staff on protocols in the kitchen and proper assistance.

Prepare large quantity of dishes, very quickly, with tight timelines while maintaining exceptional standards of quality.

Trained and experienced in multiple cooking techniques with expertise in different cuisine.

Assist with food preparation and serving when necessary.

Create menus for restaurants including different menus for lunches, dinners and catering.

Design unique culinary menu items using a variety of techniques.

Recognized for building a health conscious, low calorie lunch menu while still maintaining great flavors.

Plan and coordinate large catering projects, holiday parties, corporate meetings and special events.

Manage portions and quantities to maintain proper cost control while ensuring restaurant doesn't run out of items on the menu.

Oversee food inventory with full responsibility for planning and ordering foods while maintaining freshness of ingredients.

WORK EXPERIENCE

COMPANY: I HOP RESTAURANT (AL SHAYA GROUP)

POSITION:- SOUS CHEF

PLACE:- MANAMA KINGDOM OF BAHRAIN

DURATION:- CURRENTLY WORKING

FROM :- SEPTEMBER 2017

TO:- OCTOBER - 2018

Manage the day to day operation of the kitchen, whilst working the line and monitoring quality and production

Lead the kitchen team and ensures consistency and production of orders

Provide direct supervision to all kitchen employees including objective setting, performance management, motivating, as well as training and coaching

Analyze business volumes to optimize Inventory levels

Menu engineering

Analyzes fast and slow sellers and guest preferences

Set up PAR Level and analyses sales to ensure PAR levels are accurate

Work with Principles on new menu ideas to propose for the local market and special promotions

Execute the recipes as per brand standards

Analyze the Competitors landscape and derive a plan of action

Monitor new trends to propose new product ideas

Develop and design all new brand kitchens and act as the culinary project manager on new location

Ensure the food safety and HACCP standards applies at all time in the kitchen

Interact with customers in the restaurant and ensuring their satisfaction with the food

WORK EXPERIENCE

COMPANY:- WAGAMAMA RESTAURANT (AL AZZAM GROUP)

POSITION:- SOUS CHEF

PLACE:- MANAMA KINGDOM OF BAHRAIN

DURATION:-2 YEARS

FROM :- SEPTEMBER 2015

TO:- SEPTEMBER 2017

Assist the executive chef to plan, organize, direct and control all culinary operations.

Supervise, coach, and coordinate culinary staff.

Responsible for inventory functions, requisitioning, product costing.

Plan, coordinate and supervise menu planning and implementation

Ensure compliance with standards of operation, sanitation, and safety

Ensure all dishes are of exceptional quality to maintain the guest satisfaction.

.Checks the quality of raw and cooked food products to ensure that standards are met.

Conducts training when appropriate.

Monitors employee's progress towards performance expectations.

•Participates in department meetings and continually communicates a clear and consistent message regarding the departmental goals to produce desired results.

WORK EXPERIENCE

COMPANY :- PASTARITO RESTAURANT (AI AZAAM GROUP)

POSITION :- ASSISTANT CHEF

PLACE:- MANAMA, KINGDOM OF BAHRAIN

DURATION:- 2 YEARS

FROM :- MARCH 2013

TO:- SEPTEMBER 2015

Ensured to have staff motivated and supervised overtime.

Conducted training for employees to assist them attaining higher goal.

Monitored waste and excess food production and ensure appropriate utilization of leftovers.

Ensured appropriate rotation of food preparation and executed quality control

Supervised food pricing for outlets and placed food item orders.

Maintained cleanliness at food outlet.

Ensured all equipments at the outlet were cleaned and well maintained.

Provided assistance in administering kitchen routine operations.

WORK EXPERIENCE:-

COMPANY :- LA MAISON DU CAFE(FK INTERANATIONAL)

POSITION :- CHEF DE PARTIE

PLACE:- MANAMA, KINGDOM OF BAHRAIN

DURATION:- 8 MONTHS

FROM :- APRIL 2012

TO:- JAN 2013

Knowledge and practice of all the stations in the kitchen.

Assure that all recipe standards are maintained.
Maintain the staff guide in the area
Constantly taste and test the production in the restaurant
Organize the daily production schedule
Fill out the maintenance request for the area
Making sure that the products and materials are properly rotated.
Proper maintenance of hygiene and sanitation in the kitchen.
Make sure that the all left over are properly utilized.
Do the contact shoulder- to-shoulder on the job training of the line staff.
Make sure that kitchen staff report to work clean, shaved with a clean uniform and name tag displayed.
Fill out any requested form or reports according to the policies and procedures of the company.
Making the inventory of the kitchen at end of the month
Balancing the food cost control in the kitchen.

WORK EXPERIENCE:-

COMPANY :-FRANGIPANI RESTAURANT(FK INTERNATIONAL)
POSITION :- CHEF DE PARTIE
PLACE:- MANAMA, KINGDOM OF BAHRAIN
DURATION:- 5 YEARS 4 months
FROM :- JAN2007
TO:- April 2012

Knowledge and practice of all the stations in the kitchen.
Assure that all recipe standards are maintained.
Maintain the staff guide in the area.
constantly taste and test the production in the restaurant.
Organize the daily production schedule.
Fill out the maintenance request for the area.
Making sure that the products and materials are properly rotated.
Proper maintenance of hygiene and sanitation in the kitchen.
Make sure that the all left over are properly utilized.
Do the contact shoulder- to-shoulder on the job training of the line staff.
Make sure that kitchen staff report to work clean, shaved with a clean uniform and name tag displayed.
Fill out any requested form or reports according to the policies and procedures of the company.
Making the inventory of the kitchen at end of the month.

TRAINING EXPERIENCE

COMPANY:- THE GRAND NEW DELHI(BEFORE GRAND HYAAT)
POSITION:- O.T(OPERATINAL TRAINEE)
PLACE :- NEW DELHI, INDIA

**DURATION:- 1 YEAR
FROM:- DECEMBER 2005
TO:- DECEMBER 2006**

Stocking all the goods inside the store.

Handling the salad section in Brix restaurant(Italian cuisine) and responsible for making dressings.

Writing the vegetables and goods requisition every day.

Discussing the things which learned new at time of operation with the head chef.

Cross training with the line cooks at operation time.

Checking all the products are in good condition.

Making the ala carte orders and garnishing the dishes.

Interacting with sous chef at food pick up time.

Writing the vegetables requisition every day.

Fill out the maintenance request for the area.

Making the stocks for the operation time.

COMPANY :-ITC KAKATIYA HOTEL SHERATON & TOWERS,

POSITION :- I.T(industrial trainee)

Place :- Hyderabad

Duration:- 6 monthsCollecting all the requisition from the store.

Arranging the the goods in the store.

Helping chefs at time time of mis-en-place

Ensuring that all the utensils are ready for the operation time

Making stocks for the operation time.

Writing the MRD(manufacture ready and discard) stickers.

Making the food at live counter at the time banquet parties.

PERSONAL PROFILE

Name : N.NIKHIL

Fathers name : N.SURESH

Date of birth : 06-07-1984

Marital status : Single

Driving license number : 840720530

Languages known : English, Hindi, Telugu

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