Suresh Babu (Executive Chef)

As an Accredited Judge of the World Association of Chefs Societies
(Level - B, License No: 13025, Year 2013)

WORLD ASSOCIATION OF CHEFS SOCIETIES

A SENIOR MEMBER OF EMIRATES CULINARY GUILD
A MEMBER OF WORLD ASSOCIATION OF CHEF SOCIETY
A MEMBER OF SOUTH INDIA CULINARY ASSOCIATION

PRESENT ADDRESS

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Dubai, U.A.E.
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PERMANENT ADDRESS

Malakunnel House
Pongamthanam, P.O.
Vakathanam.
Kottayam: 686538
Kerala. India
Phone: +91 481 2465041
Mobile: + 919497584699

CAREER OBJECTIVE:

Pursue career development through working in a professional organization where in integrating resources of hands-on work experience, expertise and skills to assist the company in growth.

RANGE OF EXPERIENCE

21 Years experience in Dubai and India as a Chef. Having knowledge of all kind of cooking particularly in Continental, Bakery, Cold Kitchen, Indian and South Indian dishes.

EDUCATION

1	**Ayurvedic Diet**	:Kerala Ayurveda Academy , ALUVA, Kerala, INDIA (2015)
2	**HACCP AWARENESS**	:**BSS WORLD** Quality Consultants, **UAE (2014)**
3	**HACCP** (Level 3 Award in Supervising HACCP for catering)	:From **H.A.B.C** (Highfield awarding body for compliance) **U.K (2011)**
4	Computer	:Ms office and usage of Internet **(2011)**
5	**Advance Food Hygiene (level 3)**	: Level 3 Award in Supervising Food Safety in catering from **CHARTERED INSTITUTE OF ENVIRONMENTAL HEALTH. U.K (2010)**
6	**Person In Charge Food Safety** (food control department of Dubai municipality)	:From **H.A.B.C** (Highfield awarding body for compliance) **U.K (2010)**
7	**Intermediate Food Hygiene Level 3**	:**BSS World** Quality Consultants, **UAE (2010)**
8	CRT 3025 **Culinary Sanitation And Safety**	:From **American Culinary Federation** certification **(2010)**
9	CRT 9032 **Intro to Food Service Management**	:From **American Culinary Federation** certification **(2010)**
10	CRT 2016 **Culinary Nutrition**	:From **American Culinary Federation** certification **(2010)**
11	**Certification For Culinary Educator**	:From **American Culinary Federation** certification **(2010)**
12	**Basic Food Hygiene**	: Passed Basic Food Hygiene from **RWTUV,** Dubai**, UAE (2005)**
13	**Hotel Management**	: Consult Inn Institute of Hotel management, Kottayam, Kerala, India **(1993)**
14	Intermediate	: Government College, Kottayam. Kerala, **India (1992)**
15	School	: J.M.H.S. Vakathanam. Kerala, **India (1990)**

ACHIEVEMENTS

1. Attended the **Cook and Chill & Raw Fish Cooked Differently seminar in ICCA** – Electrolux Innovation Centre Dubai 2016
2. Attended the **Cook and Chill & Banqueting seminar in ICCA** – Electrolux Innovation Centre Dubai 2014
3. Attended the **36th WACS CONGRESS** in **Stavanger Norway** 2014
4. Attended the **U.S CHEESE CULINARY CONFERENCE** *(DUBAI) 2014*
5. The Emirates Culinary Guild (ECG) **MARSHALLING** for Salon culinaire 2011, 2012,2013 & 2014
6. Participated in setting new **Guinness world record** for **"World's Largest Gathering of Chefs"** Dubai 2013
7. Attended the **TEXAS BEEF MASTER CHEF** Seminar 2013
8. Attended the ***Health Talk (Diabetes & Low GI) 2013***
9. Attended the ***U.S. POULTRY WORKSHOP*** 2013
10. Participated in the seventh Dubai international food safety conference and **IAFP's** First middle east Food safety symposium held on February 2012
11. Attended the **35th WACS CONGRESS** in Korea 2012

CULINARY JUDGE

- Emirates Salon Culinaire (WACS) 2015
- Sharjah Food Festival 2015
- Dubai World Hospitality Championship(WACS) 2014
- East Coast Competition(WACS) Fujairah – UAE 2014 & 2015
- Dubai Marine & Heritage Festival 2013 & 2014
- BurJuman Young Chef of the Year.UAE.2013
- Dubai World Hospitality Championship(WACS) 2013
- Dubai Inter College Young Chef Competition 2013

EXPERIENCE DETAILS

No.	Position held	Name of Organization	Duration	Period
1	**Exe. Chef**	**Landmark Hotel Riqqa. (****)** **Landmark Hotel (***)** **Landmark Plaza and (***)** **www.landmarkhotels.net** Dubai, U. A. E	**55 Months**	**June 2010 to Till date**
2	**Exe. Chef**	**Landmark Hotel and Landmark Plaza (Landmark Group)** Dubai, U.A.E.	**48 Months**	**May 2006 to May 2010**
3	**Sous-Chef**	**Landmark Plaza Hotel (Landmark Group)** Dubai, U.A.E.(***)	**34 Months**	July 2003 to April 2006
4	**Chef-De-Partie**	**Landmark Hotel.(***)** Dubai, U. A .E	**50 Months**	24th May 1999 – 30th June 2003
5	**Demi Chef-De-Partie**	**Comfort Inn Woodbridge. (***)** Hyderabad, A.P., India	**23 Months**	June 1997 – April 1999
6	**Commi-I**	**Hotel Ritz.(****)** Hyderabad, A.P., India	**17 Months**	January 1996 – May 1997
7	**Commi-II**	**Hotel Vice Roy. (*****)** Hyderabad, A.P., India	**12 Months**	January 1995 December 1995
8	**Commi-II**	**Hotel Taj Banjara. (*****)** Hyderabad, A.P., India	**6 Months**	Jun 1994 – January 1995
9	**Trainee**	**Hotel Ritz.(****)** Hyderabad, A.P. India	**4 Months**	March 1994 – June 1994

SKILLS

- Effectively communicate direction, commit people to action, and convey complex information in easily understood formats.
- Managing work teams effectively while maximizing resources for greatest impact.
- Networking with suppliers for optimum product flexibility and research-oriented approach
- Managing recipe development, menu planning, and menu design functions for special events, which encompassed determining quality, hygiene, nutritional value, palatability, and cost for each serving.
- Handling all aspects of food service management including food costing, pricing, inventory management, and vendor relationship management. Supervise and train restaurant staff.
- Introducing cost control initiatives, which significantly reduced operating expenses.
- Increase customer satisfaction levels through exceptional relationship management skills.
- Cost control expert, able to significantly reduce operating expenditures through application of restructuring techniques and change management.
- Efficient organizing, activating, controlling and decision-making, towards turning around the underperforming units into performing ones.
- Recruit, develop and manage staff with the competencies required to achieve budgetary and business plan targets.
- Establishing a solid, positive and productive working environment by understanding the role and needs of the staff members, while developing a skill-based team willing to practice a consistent and proactive approach towards continuous improvement on assigned areas.
- Implementation of systems to motivate both management and staff members in order to facilitate/enhance their individual performances to achieve corporate objectives

PERSONAL DETAILS

Father's name	: Paramasivan
Nationality	: Indian
Date of birth	: 04-02-1974
Passport Number	:G 1346357
Driving License No	:2087384
Issued from	: Dubai. valid up to 12-06-2017
Religion	: Hindu
Marital status	: Married
Languages known	: Good command in **English**, **Hindi** and some other regional languages. Moderate in Arabic and Russian.

HOBBIES

Playing keyboard, listening music

REFERENCES

On request

Place: Dubai
Date: 19.01.2016 **Signature:**