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**AKHIL MOHANAN**

MANIMANDIRAM HOUSE

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**CAREER EXPOSURE** About 11 years experience in hospitality industry in multi cuisine with hands- on experience in kitchen management, menu planning and professional experience, knowledge in food hygiene practices, health and standards for this industry. Can effectively manage team members with good co-ordination. Worked in top brands in this industry both a la carte and banquet kitchens

**PROFESSIONAL EXPERIENCE 1. Presently working in Carnoustie Wellness and Ayurveda resort as a Senior Sous Chef (12.12.2014 to till date)**

Carnoustie wellness and Ayurveda resort is a luxury resort located near to the Marari beach having 35 huge individual villas especially for the high profile customers. Operating two outlets includes a multi speciality restaurant and a seafood restaurant.

Leading the whole team as a chef In-charge according to the Luxury five star standards.

**2. Worked as a sous chef at Ramada Alleppey (01/01/2014 to 11.12.2014)**

Introduction:-Ramada Alleppey is a Business class hotel with 123 fully equipped rooms on the shore of beautiful Vembanad lake near to the famous Nehru trophy boat race finishing point and having four outlets includes Both ala carte and banquet facilities.

Worked as a second in command from the pre opening stage of Ramada Alleppey and done all paper works, Major banquets, Training for juniors, etc.

**3. Worked as as a JUNIOR SOUS CHEF at Ramada Alleppey (from 23/08/2013 to 31/12/2013)**

 **4. Worked as a SOUS CHEF at Carnoustie wellness and Ayurveda resort Alappuzha (22/02/2012 to 05/08/2013)**

 5**. Worked as a CHEF DE PARTIE at the Raviz Resort and Spa Kollam (13/06/2011 to 21/02/2012)**

 The Raviz is a five star deluxe hotel located near to the Ashtamudi Lake and having 93 rooms and banquet facilities. Operating 5 outlets includes both Ala carte and banquet facilities.

 Worked as section head from the pre opening stage for both south Indian and Banquet kitchen and lead the sections with effective leadership and achievements.

 **6. Worked as a DEMI CHEF DE PARTIE at Holiday Inn Cochin (From 17/01/2011 to 1/06/2011)**

 Holiday inn is located in Cochin and it is the nearest hotel to the Cochin international airport having 212 rooms and Running 4 outlets Both Ala carte and banquet facilities.

 Worked as an outlet in charge from the preopening stage and handled easily without any failure under the supervision of the Sous chef.

**7. Worked as a CHEF DE PARTIE at TAJ GARDEN RETREAT KUMARAKOM (VIVANTA BY TAJ KUMARAKOM) Kottayam, Kerala (05/11/2010to till 10/01/2011)**

Vivanta taj Kumarakom is a heritage resort in Kumarakom having 28 rooms and 2 outlets. Providing all facilities to the customers in Taj standards.

Worked as a third in command for western section for 6 years and run the section with full responsibility as per the Taj standards.

**Worked As a DEMI-CHEF DE PARTIE at TAJ GARDEN RETREAT, KUMARAKOM (VIVANTA BY TAJ KUMARAKOM), Kottayam Kerala (05/11/2008 to 04/11/2010)**

 **Worked as a COOK ON CONTRACT at TAJ GARDEN RETREAT KUMARAKOM (05/11/2007 to 04/11/2008)**

**PROFESSIONAL TRAINING Three Year Apprenticeship (as per the Government of India apprenticeship act 1961) From TAJ GARDEN RETREAT KUMARAKOM (08/09/2004 to 07/09/2007)**

 **Industrial Training at TAJ GARDEN RETREAT KUMARAKOM (Period of six months) (06/03/2004 to 08/09/2004)**

**SPECIALIZATION** Indian, South Indian and Western Cuisines

**JOB RESPONSIBILITIES** Looking kitchen operation after the executive chef, planning menus, maintaining kitchen records and planning duty schedules

**LANGUAGES**  ENGLISH, HINDI, MALAYAM

**ACHIEVEMENTS:**

* Team leader of **hosting Her Excellency Mrs. Pratibha Devisingh Patil, (honorable former President of India)** who stayed in The Raviz Resort and Spa Kollam for three days (august 2011)
* Achieved certificate of training in **codex general principles of food hygiene and awareness in HACCP**
* Team leader of **hosting Her Excellency Mrs. Pratibha Devisingh Patil, (honorable former President of India)** who stayed in Taj Kumarakom for three days (August 2010)
* Team member of **best performance in guest satisfaction Taj premium hotels**

 (April 2009-March2010)

* Team member of **best performance in hotel Turnaround Taj premium hotels**

 (April 2009-March2010)

* Team member of Taj for kottayam food festival and won the **Second prize** for best stall and **first prize** in terms of cleanliness and hygiene (February 2007)
* Team member of Taj for Kottayam food festival and won the **first** **Prize** for best stall (February 2006)
* Successfully Completed **Kitchen Foundation and Advanced Hospitality Modules**

**SUMMARY OF EDUCATION Professional cookery** course from Indian Institute of Management Studies Cochin (2003-2004 with “A” grade)

 **PLUS-TWO** from Kerala Higher Secondary Board (march2003 with 58% from Government Higher secondary school Kulasekharamangalam)

**PERSONAL DETAILS** DATE OF BIRTH: 10/03/1986

 RELEGION: Hindu

 NATIONALITY: Indian

 MARTIAL STATUS: Married

**PASSPORT DETAILS** PASSPORT NO : G73073945

 PLACE OF ISSUE: Cochin

 DATE OF ISSUE: 07/06/2007

 DATE OF EXPIRY: 06/06/2017

**REFERENCE**

**Sonu Koithara**

Executive Chef

Umaid bhavan palace

Taj luxury hotels

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Rajasthan

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RanjithMenon

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**Declaration**

 I hereby declare that, all statements made above are true, correct and complete to the best of my knowledge and belief.

**PLACE**: Vaikom (**AKHIL MOHANAN)**

**DATE**: