



**LAKSHMI.P**

[lakswin@rediffmail.com](mailto:lakswin@rediffmail.com)

+91-96051-58385 India

+97-150-1411384 UAE

## CAREER OBJECTIVE

Aim to be associated with an organization that provides me with an opportunity to use my skills & to further improve upon them by being associated with a dynamic team that will give me scope to widen my horizons and attain job satisfaction, all the time keeping in view the growth of the organization.

## CURRENT EMPLOYER K12 Techno Services Private Limited, Bangalore India

- PREVIOUS 1 **TABLEZ FOOD COMPANY** as a Corporate - Manager – Cost Controller – **INDIA & UAE**  
(Lulu Group of Companies, Cochin - Kerala - India & UAE) From July 2017 to Nov 2022.
- PREVIOUS 2 **THE LALIT ASHOK, Bangalore** - (THE LALIT SURI Hospitality Group  
- BHARAT HOTEL'S PVT LTD – I.T.D.C)  
Worked as a Corporate F & B Controller, from May 2013 to July 2017.
- PREVIOUS 3 **RAMASHREE CALIFORNIA RESORT, YELAHANKA**  
Worked as a Corporate F & B Controller, from Oct 2011 to May 2013
- PREVIOUS 4 **PAN INDIA FOOD SOLUTIONS PVT LTD, - A Future Group Company**  
Worked as a Regional F & B Controller – South, from Sept 2007 to Oct 2011.

UNDER GRADUATIONPOST GRADUATION	<u>Bachelor of Development &amp; Information Technology (DE).</u> Year of Passed: 2000- 2003. Percentage : 80%. College : Annamalai University	
	MBA – Finance (DE) Percentage – 72% Year Of Passed: 2004 – 2006  College : SSR College, Bangalore	
SKILLS		
PERSONAL SKILLS	<div>➤ Ability to lead a team.</div> <div>➤ I am young and dynamic and also desirous to achieve very good name in the field</div>	
PREVIOUS		
EMPLOYER DESIGNATION PERIOD	<div>➤ The ATRIA HOTEL, BANGALORE</div> <div>➤ Worked as Food &amp; Beverage Cost Controller</div> <div>➤ Oct 2003 to Nov 2004</div>	
PREVIOUS		
EMPLOYER DESIGNATION	<div>➤ HOSPITALITY LINK @ RAMANASHREE HOTEL, MRG Group, Bangalore</div> <div>➤ Worked as a Food &amp; Beverage Cost Controller,NOV 2004 to AUG 2006</div>	

PREVIOUS	
EMPLOYER	➤ IBC HOTELS & RESORTS PVT LTD., DIAMOND DISTRICT, AIRPORT ROAD, Bangalore
DESIGNATION	➤ Food & Beverage Cost Controller. IBC HOTELS
PERIOD	➤ Aug 2006 to SEP 2007
PERSONAL INFORMATION	
CONTACT ADDRESS	D/o Dr. E. Panneer Selvam, India : "Amaravathy" SRA – 24, Haji Abdul Rahiman, Vazhakkala ,Thirukkakara, Cochin – 682021. Dubai : Ewans Residency,Building No 63, DIP2, Dubai.
MARITAL STATUS	Married
Date of Birth	02 – 06 –1977
Profession Details	<ul style="list-style-type: none"> <li>➤ <i>Surprise Internal / External Audit · P&amp;L Management · Pre-opening · Recipe Development · Budgeting · Data Management · Internal Controls · Analytical Skills · Data Analysis · Cost Reduction · Cost Management · Cost Planning · Cost Engineering · Cost Reporting · Cost-Benefit Analysis · Cost Savings · Food Cost Management · SAP / MS - Dynamic Products · Menu Costing · Target Costing · Food Cost Analysis</i></li> <li>➤ Senior professional with verifiable year after year and around <b>23 years' experience</b> in different areas such as <b>Admin - Operation, Credit Control, F &amp; B Control and operational audit</b> etc.</li> <li>➤ Proficient in mapping the business requirements with proven ability in designing &amp; implementing systems to achieve cost control &amp; financial discipline and enhancing the overall efficiency of the organization.</li> <li>➤ Pursuing <b>HACCP</b> course for developing knowledge about <b>ideal food storage</b>, which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.</li> <li>➤ Standardizing the product (recipe base) in consultation with chef, F&amp;B managers, purchase manager, unit head and finally fixing the unit cost.</li> <li>➤ Developing and implementing key procurement strategies / purchase schedules from the vendors and ensuring alignment with organizational objectives.</li> <li>➤ Checking &amp; verifying the store related material (normally the perishable product) for quality control, cost price, weight(as per specification) etc. to get the best yield of any product.</li> <li>➤ Observing minimum wastage (portion control), abnormal indenting and stocking/ storage, low selling price, cost effective purchase, etc.</li> <li>➤ Introducing new cost effective and control systems with consultation with the seniors.</li> <li>➤ Ensuring effective analysis of foods costs by commenting on variances between potential and actual food costs, analyzing recipes, regularly observing yields and portioning and recommending corrective steps</li> <li>➤ Making COGS MIS as well as p/l statement and budgetary analysis.</li> </ul>
DECLARATION	
<p>I hereby declare that the above particulars are true and correct to the best of my knowledge and belief.</p> <p>Date : 16-01-2023</p> <p>Place : Cochin, Kerala.</p> <p style="text-align: right;">L A K S H M I. P</p>	