



Vinod K R | Chef de Partie

971567931800 Deira, Dubai vinodkr233@gmail.com
www.linkedin.com/in/vinod-krishnan-kutty-4b8ab1195

Personal information

- Nationality: Indian
- Passport: T8765990
- Gender: Male
- Date of birth: 28/04/1992

Skills

Continental cuisine expertise

Kitchen leadership and section supervision

Pre-opening and branch launch experience

Menu development and recipe innovation

Quality control and consistency assurance

Staff training and team development

HACCP and food safety compliance

Inventory management and cost control

High-volume kitchen operations

EN Language

- Hindi
- English
- Malayalam
- Tamil

Objective

Dedicated and results-driven Chef de Partie with over 11 years of progressive culinary experience, including a strong tenure at Gastronomica in Kuwait. Skilled in continental cuisine with a proven track record of maintaining high culinary standards in fast-paced, high-volume kitchens. Successfully played a key role in the pre-opening and operational launch of Akali's new branch in Qatar, showcasing expertise in kitchen setup, team coordination, and menu execution. Now seeking to contribute my culinary expertise and leadership to a dynamic kitchen team in the UAE.

Experience

Kitchen In-Charge – Pre-Opening & Launch Operations

April 2024 - August 2024

Akali, Qatar

- Spearheaded the successful pre-opening and operational launch of Akali's new branch in Qatar, managing all kitchen-related aspects from concept execution to day-to-day readiness.
- Led end-to-end kitchen setup including equipment layout, supplier coordination, stock planning, and workflow optimization to ensure operational efficiency from day one.
- Collaborated with the culinary team and management to develop, test, and standardize new recipes, aligning with brand identity and local market preferences.
- Conducted comprehensive menu trials and tasting sessions to fine-tune flavor profiles, plating aesthetics, and portion control while ensuring adherence to brand standards.
- Recruited, trained, and supervised new kitchen staff, instilling company values, food safety protocols, and consistent cooking techniques to deliver exceptional guest experiences.
- Implemented HACCP-compliant food safety and hygiene procedures, maintained kitchen discipline, and ensured compliance with local health regulations.
- Played a strategic role in establishing a strong kitchen culture, driving team performance, and setting a foundation for long-term operational success.

Chef De Partie (2019–2023) | Demi Chef De Partie (2016–2019)

August 2012 - August 2023

Gastronomica. me, Kuwait

- Delivered high-quality dishes in line with brand standards, specializing in continental cuisine, and consistently meeting customer expectations

Awards

4-time "Best Employee Award" winner for excellence in menu development, ingredient selection, and food quality

Education

Institute of Culinary Arts and Management Studies *2011-12*
Diploma in Hotel Management

Visa Status

On Visit Visa

in fast-paced, high-volume environments.

- Took initiative in developing and refining new menu items, accommodating special dietary requirements, and maintaining consistency in taste, presentation, and portioning.
- Led and trained junior kitchen staff, fostering a culture of teamwork, efficiency, and attention to detail; ensured knowledge transfer of culinary techniques and hygiene practices.
- Managed daily mise en place, ensured timely preparation and plating, and maintained cleanliness and safety across workstations in adherence to HACCP guidelines.
- Oversaw kitchen section operations, coordinated with other chefs to ensure seamless service during peak hours, and contributed to smooth kitchen workflow.
- Maintained accurate inventory, monitored stock levels, and collaborated with procurement to minimize waste and control food costs without compromising quality.
- Participated in menu engineering based on customer feedback, seasonal availability, and cost-efficiency, improving both guest satisfaction and kitchen performance
- Played a key role in supporting the brand's expansion initiatives, bringing operational excellence and culinary consistency to newly opened branches.