



KRISHNADAS RAVINDRAN

R&D Executive / Operation Manager/ Executive Chef

Contact Details

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Summary

Experienced R&D Executive and Culinary Specialist with over 17 years in the food and hospitality industry, combining deep expertise in recipe development, food innovation, and kitchen operations. Currently contributing to product innovation at Al Kabeer Group, UAE, with a focus on frozen and ready-to-eat food segments. Adept at cross-functional collaboration, competitor benchmarking, and overseeing factory trials to bring quality, compliant, and market-relevant products to launch. Proven leadership in both R&D and operational roles across international restaurant chains, catering services, and food manufacturing environments.

Professional Experience

R & D Executive Sep 2,2024 to Present	<u>Al-Kabeer Group</u> Cascade Marine Foods LLC. Post box 1954, Sharjah, UAE
Operation Manager Nov 1, 2023 to Aug 2023	<u>Kaveri Group</u> Kaveri Restaurant Kaveri Café Kaveri Caterings Chinakathoor, Palappuram, Kerala 679301
Operation Head Feb 19, 2022 to Oct 18, 2023	<u>The Eggbreak. Sa</u> 39th street, Almadinah, Buqayq 33261.
Executive Chef Oct 13, 2018 to Sep 12, 2021	<u>Chocoloco Café</u> Chocoloco Café CA Santa Monica Al Qatif city mall, P.O. Box – 31911/14801 Riyad Road Ash Shati – 32617.
Sous Chef Apr 10, 2016 to May 06, 2018	<u>Jamal Faraj Restaurants</u> AJ's Pancakes and Grills PO Box 228, CR 205 200 2568, Damaam, Saudi Arabia
Head Chef Jun 10, 2015 to Jan 10, 2016	<u>Claysys Hospitality</u> Curry Meen Restaurant Athulya Building, Infopark, Kochi, Kerala 682030.
Chef de Partie, Demi Chef de Partie, Commis, Assistant Cook Lido Feb19, 2012 to Mar 3, 2015	<u>Carnival Corporation</u> Carnival Cruise Line 3655 N.W. 87 TH Avenue, Miami, Florida 33178-2428. Carnival Miracle, Carnival Destiny Carnival Freedom, Carnival, Legend, Carnival Inspiration
Kitchen Commi Oct 25, 2011 to Feb 02, 2012	<u>Oberoï Group</u> Oberoï Airport Services Cochin International Airport, Domestic Terminal, Kochi, Kerala 683111.
3rd Commi Chef Feb 28, 2010 to Aug 18, 2011	<u>Qatar Airways</u> Qatar Airport Catering Company Doha, Qatar P.O. Box 22383.
Kitchen Commi Third, Trainee Mar 1, 2007 to Jan 31, 2010	<u>Oberoï Group</u> Oberoï Airport Services Anna International Airport, Chennai 600027 Cochin International Airport, Kerala 683111. Oberoï Flight Services Oberoï Flight Services Pallavaram, Chennai - 600043
Industrial Trainee August 24, 2006 to February 27, 2007	<u>Ayurvedic Resorts</u> Beach and Lake Ayurvedic Resort Pozhikkara beach, Trivandrum, Kerala, 678027.

Areas of Expertise

R & D Executive:

- Collaborated with different departments to develop and launch new food products
- Analyzed competitor products and conducted taste tests to ensure high quality.
- Supported product trials while managing risks and ensuring compliance with standards.

Operational Manager:

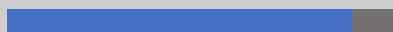
- Strategic planning and decision-making
- Project management and coordination
- Budgeting and financial management
- Team leadership and supervision
- Process improvement and optimization
- Risk management and compliance
- Supply chain management
- Performance evaluation and goal setting

Executive Chef:

- Culinary creativity and menu development
- Food preparation and presentation
- Kitchen management and organization
- Ingredient sourcing and inventory management
- Staff training and supervision
- Food safety and sanitation standards
- Menu costing and pricing
- Customer service and satisfaction

Skills

Teamwork



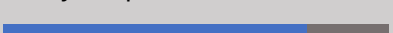
Leadership



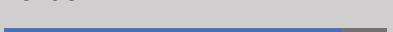
Communication skills



Easily adaptable



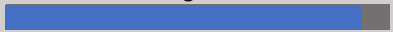
Tender



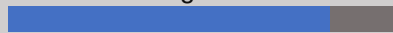
Positivity



Decision Making



Problem solving



Educational Qualification

- Professional Upgradation Course in Continental Cuisine passed with 75% at 2011.
- Food Craft Certificate Course in Food Production passed with 52% at 2006.
- Higher Secondary Examination (Humanities Group) passed with 58% at March 2004.
- SSLC Certification Examination passed with 56% at March 2002.

Certification

- **SALAMA Training Institute(UAE)**
Health and Safety Awareness
EID: 784198627087970
- **Ministry of Health (Saudi Arabia)**
Food Handling Certificate (Baladiya) Id no: 2461725653
- **Certificate of Training (STCW)**
Crowd Management course Id no: 447285
- **Certificate of Training (STCW)** Security
Awareness Training Course Id no: 447285
- **Certificate of Training (STCW)**
Fire Safety Course Id no: 447285
- **Certificate in Hospitality and Culinary Arts**
Professional Upgradation course in Continental Cuisine Indus Institute
- **Certificate in Hospitality and Culinary Arts**
Course in Communication Skills Indus Institute
- **Marlins English Language for Cruise Ship Certificate**
Certification in Communication Skills
- **Department of Technical Education**
Craft certificate in food production

Languages

- English
- Malayalam
- Tamil
- Hindi
- Arabic

Personal Details

Date of Birth:

05-11-1986

Gender:

Male

Mother Tongue:

Malayalam

Vaccination:

Fully vaccinated (Pfizer)

Marital status:

Married

Hometown:

Palakkad, Kerala

Duties and responsibility

- **Staff Management:** Hiring, training, and scheduling employees.
- **Inventory Control:** Ordering supplies, monitoring stock levels, and minimizing waste.
- **Quality Assurance:** Ensuring cleanliness, food safety, and excellent customer service.
- **Financial Management:** Budgeting, cost control, and revenue forecasting.
- **Compliance:** Ensuring the restaurant meets all legal and safety regulations.
- **Marketing and Promotion:** Developing marketing strategies and promotions to attract customers.
- **Vendor Relations:** Negotiating contracts with suppliers and maintaining vendor relationships.
- **Menu Development:** Creating and updating the restaurant's menu based on customer preferences and seasonal ingredients.
- **Kitchen Management:** Managing kitchen staff, workflow, and equipment maintenance.
- **Health and Safety Compliance:** Ensuring compliance with food safety and hygiene standards.
- **Training and Development:** Training kitchen staff on cooking techniques and safety procedures.
- **Menu Creation:** Designing and developing menu items.
- **Recipe Development:** Creating and refining recipes for consistency and taste.
- **Food Quality Control:** Ensuring dishes meet quality standards and are presented well.
- **Cost Control:** Monitoring food costs and minimizing waste in the kitchen.
- **Creativity:** Bringing innovation and creativity to the menu and kitchen operations.
- **Menu Execution:** Ensuring dishes are prepared correctly and on time during service.
- **Cleaning and Sanitation:** Maintaining cleanliness and sanitation standards in the kitchen.
- **Recipe Creation:** Developing and refining recipes to meet quality and taste standards
- **Kitchen Leadership:** Leading and managing kitchen staff, including hiring and training.
- **Ingredient Sourcing:** Sourcing and selecting high-quality ingredients from suppliers

Declaration

I hereby declare that the above furnished information is true and correct to the best of my knowledge and belief.

KRISHNADAS R