

# Daniel Krishnan

Sous Chef

Accomplished chef with over 13 years of comprehensive experience working in the food service industry. Adept at strictly monitoring kitchen activities and meeting health code standards. Specialties in International Cuisine Asian, Indian & Tandoori and Continental cuisine. Strong organizational, leadership and management skills. Ready for new challenges.



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## Education

### Kamaraj University, Ka

Bachelor Degree - Hotel Management & Catering Science, CGPA: 79.28%  
Madurai, Tamil Nadu, India

Jul 2017

### All India Society for Business Education Research

Diploma - Hotel Management & Catering Science, CGPA: 73.25%  
Ooty, Tamil Nadu, India

Jul 2011

### Sai Institute

Diploma in Higher Education: United States Public Health  
Chennai, Tamil Nadu, India

Sep 2020

These are rules and regulations defining safe and acceptable sanitation and hygiene practices and Procedures for the purpose of safe guarding the health of the public.



## Experience

### Kondody Hotels & Resorts Limited

Sous Chef  
Munnar, Kerala

Apr 2024 - Present

- Fill in for with the Executive Chef in planning and directing food preparation when necessary.
- Resourcefully solve any issues that arise and seize control of any problematic situation.
- Manage and train kitchen staff, establish working schedule and assess staff's performance.
- Order supplies to stock inventory appropriately.
- Oversees and supervises the kitchen staff.
- Assists with menu planning, inventory, and supply management.
- Keeps stations clean and complies with food safety standards.
- Monitors and maintains kitchen equipment.

### Hotel Maru Maru

Head Chef  
Zanzibar, Tanzania

Mar 2022 - Mar 2024

- Food Safety Regulations.
- Operated Stoves, Ovens, Grills, Fryers, Vegetable Cutting Machine.
- Assisted the Executive Chef in Daily Kitchen Operations.

- ♦ Planned Breakfast Lunch, Dinner Menus for in House Special Events and Banquets.
- ♦ Menu Creation, Maintaining Quality and Controlling Food Costs.
- ♦ Checks Periodically Expiry Dates and Proper Storage of Food Items in the Department.
- ♦ Supervised staff providing direction in preparing Speciality items, including desserts and mains.
- ♦ Directed quality, presentation and proper quantities of plated food from line activities.
- ♦ Monitored quality, presentation and quantities of plated food across line.
- ♦ Negotiated with suppliers to secure high-quality and excellent value produce.
- ♦ Taught kitchen staff about proper nutrition, food allergies and dietary issues.
- ♦ Monitored kitchen area and staff to ensure overall safety and use of proper food handling techniques.

### **Mahindra Holidays Resorts Limited**

Chef De Partie

Munnar, Kerala

Dec 2020 - Mar 2022

### **GRT Great Trails**

Chef De Partie

Kodaikanal, Tamil Nadu

Jan 2020 - Dec 2020

### **Sterling Holidays Resorts Limited**

Demi Chef De Partie

Anaikatti, Kerala

Sep 2018 - Nov 2019

### **Hotel Plum Judy**

Demi Chef De Partie

Munnar, Kerala

Oct 2015 - Mar 2018

### **Fort Munnar**

Commis I

MUNNAR, Kerala

Sep 2014 - Sep 2015

### **Mahindra Holidays Resorts Limited**

Commis II

Ooty, Tamil Nadu

Oct 2013 - Sep 2014

### **Mahindra Holidays Resorts Limited**

Kitchen Trainee

Ooty, Tamil Nadu

Sep 2011 - Sep 2012



### **Language**

Tamil

English

Malayalam



### **Skills**

Menu Development

Cost Control

Plating and Presentation

HACCP Training

Team Leadership

Food Safety and Sanitation

Kitchen Management

Knife Skills

Handheld computers



### **Personal Information**

DOB: 02/06/1993.

Passport Details.No.C8600804, Issue: 03/02/2025 - Expiry: 02/02/2035.