

KUMARAN CHANDIRAN



✉ kavikumarreddy@gmail.com | 📞 +91-9025978787 (Mobile / WhatsApp)
🌐 Currently in Somaliland | Willing to Relocate | 22+ Years of F&B Leadership

SENIOR F&B LEADER | TEAM BUILDER | PRE-OPENING EXPERT | BUDGET & OPERATIONS STRATEGIST

Dynamic and results-driven Food & Beverage Manager with 22+ years of progressive experience across luxury hotels and international hospitality chains. Adept in leading pre-opening operations, budgeting, procurement, and team development. Demonstrated expertise in both front-of-house and back-of-house F&B operations, with 6+ years of overseas exposure in Singapore & UAE.

CORE COMPETENCIES:

Pre-Opening & Launch Operations, Budgeting & Cost Control, Menu Engineering & Planning, Vendor & Procurement Management, HACCP & Food Safety Compliance, Staff Hiring, Training & Development, Customer Experience & Complaint Handling, Event Planning & Sales Coordination, POS Systems (IDS, Micros, Raptor)

ORGANIZATIONAL EXPERIENCE:

Aug' 24 – Present, Safari Resort & Convention Center by Xanadu Somaliland as Food & Beverage Manager.

- Leading a team of 26 members including 03 Managers, 02 Executives, 06 Captains and 15 GSAs
- Created SOPs, designed menus with Chef, and established food safety protocols
- Planned the Budget for the F&B Department
- Recruited and trained team members, improving service quality and efficiency
- Oversaw procurement and cost controls to stay within budget
- Responsible for smooth running of day-to-day F&B operations under budgeted guidelines

PREVIOUS EXPERIENCE

June'22 – July'24, Fairfield by Marriott Chennai as Food & Beverage Manager.
Sep'21 - May'22 Bonjour Bonheur Ocean spray Pondicherry as Food & Beverage Manager.
DEC'19 - Sep'20, Southend by TGI Bangalore as Food & Beverage Manager
Apr'18-DEC'19, ITC Hotels Chennai as Assistant Manager F&B
OCT'16-Apr'18, ITC Hotels Chennai as Senior Executive F&B
SEP'15-AUG'16 Foodland's" Dubai as F & B Supervisor
SEP'10-Jul'12 Ras The Essence of India" Singapore as Restaurant Captain
Feb'09-Aug'10 Radisson GRT" Chennai India as F & B Supervisor
Oct'05-Nov'08 Hilton Fujairah" UAE as Waiter
Jun'02-Sep'05 Le Royal Meridian" Chennai India as F & B Attendant

TRAININGS:

- Undergone Job Training in Club Mahindra, Goa. Food & Beverage Service. (Oct'2001 to Jan'2002).
- Undergone Industrial Training in Club Mahindra, Goa. Food & Beverage Service & House Keeping. (Nov'2000 to Jan'2001).
- Undergone Vocational training in Hotel Sun Village, Goa. Food & Beverage Service. (Nov'99 to Jan'2000)

ACADEMIC DETAILS

2019	MBA (Hotel Operations Management) from NIBM Chennai.
2001	B.Sc. (Hotel and Catering Management) from MGR Arts & Science College, Hosur, Periyar University
1995	Diploma in Multimedia

CERTIFICATES:

2023	Food Safety Supervisor provided by FSSAI
2016	HACCP Level 3 Merit Certificate holder provided by Dubai Municipality and Highfield UK
2008	F & B departmental Trainer by GRT Radisson Group Chennai

IT SKILLS:

POS Systems:	Customized Hotel Management Systems like IDS, Micros, Raptor, Cheers, Djubo
Other Software:	MS Office (Word, Excel, PowerPoint & Publisher), Photoshop, Premiere.

PERSONAL DETAILS:

Date of Birth:	10th Apr 1980
Languages Known:	English, Hindi, Tamil, Telugu & Malayalam
Address:	88-D3, Annai Appartments, Ashtalakshmi Nagar, Gudalur, Maraimalai Nagar Chennai 603209.