



# ARJUN NAMBOODIRI

## CHEF

ACCOMPLISHED CULINARY PROFESSIONAL WITH OVER 8 YEARS OF HANDS-ON EXPERIENCE ACROSS LUXURY HOSPITALITY AND HIGH-VOLUME RESTAURANT ENVIRONMENTS. PROVEN EXPERTISE IN LEADING KITCHEN OPERATIONS, STANDARDIZING PROCEDURES, MANAGING PROCUREMENT, AND OPTIMIZING FOOD COSTS. ADEPT AT DEVELOPING TEAMS, IMPLEMENTING SYSTEMS, AND ALIGNING CULINARY EXCELLENCE WITH BUSINESS GOALS. PASSIONATE ABOUT CONSISTENCY, INNOVATION, AND DRIVING BRAND IDENTITY THROUGH FOOD.

## CORE COMPETENCIES

- CULINARY TEAM LEADERSHIP & DEVELOPMENT
- SYSTEM IMPLEMENTATION & SOP CREATION
- SUPPLIER NEGOTIATION & PROCUREMENT
- STANDARD RECIPE PROCEDURES (SRPS)
- KITCHEN OPERATIONS & COST CONTROL
- MENU ENGINEERING & PRODUCT OPTIMIZATION
- HACCP & FOOD SAFETY COMPLIANCE
- CROSS-CUISINE EXPERTISE: ITALIAN, FRENCH, WESTERN, INDIAN

## PROJECTS & ENTREPRENEURIAL WORK

- BAEWICH (START-UP CONSULTANT): DEVELOPED MENU OUTLINES, CALCULATED FOOD COSTS, AND BUILT VENDOR STRATEGIES.
- TRUFFLE TRAILS (CULINARY BLOG): PERSONAL PLATFORM SHOWCASING CULINARY EXPLORATION, RECIPE DEVELOPMENT, AND REVIEWS.

## COURSES

- Food & Beverage Management - Università Bocconi
- Integrated Marketing Communications - IE Business School
- U.S. Food System - Johns Hopkins University
- Weight Management - Emory University
- Entrepreneurship - Chinese University of Hong Kong

## EDUCATION

Bachelor of Arts in Culinary Arts  
Welcomgroup Graduate School of Hotel Administration -  
2020  
CGPA: 7.63

## CONTACT

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## EXPERIENCE

### DEMI CHEF DE PARTIE

RENAISSANCE BUSINESS BAY | MAY 2024 - MARCH 2025

- - Led operations in the fine dining Italian outlet "Bella," enhancing service standards and menu quality.
- - Managed food costing and streamlined procurement with purchasing teams.
- - Played a key role in the property's rebranding from Grand Millennium to Renaissance by Marriott.
- - Mentored junior chefs and aligned food execution with luxury brand standards.
- - Hosted and assisted Michelin-level guest chefs during special pop-up events.

### DEMI CHEF DE PARTIE

THE LEELA PALACE, BANGALORE | JUL 2023 - MAY 24

- Worked in one of the leading Italian kitchens in Bangalore – the esteemed Italian and French fine dining restaurant Le Cirque Signature at The Leela Palace. Collaborated with internationally acclaimed chefs, including Chef Alvaro Clavijo of El Chato and Chef Varun Totlani of Masque Restaurant, during exclusive pop-up dinners hosted at the property.

### COMMIS- WESTERN SECTION

THE HILTON BANGALORE | APR 2022 - JUL 2023

- Responsible for setting up à la carte services and menu development.
- Coordination of morning breakfast service for both the Garde manger and western sections.
- Oversight of inventory management for dry goods and perishable items.
- Supervision and training of new staff members.

### PREVIOUS ROLES

- Cuebabar Smokehouse, Goa – Commis Chef (Western & Smokehouse)
- Hyatt Regency, Mumbai – Industrial Trainee (American Cuisine)
- The Oberoi, Bangalore – Culinary Intern
- Flambé Foods, Bangalore – Line Cook

### REFERENCES

AVAILABLE ON REQUEST | NOTABLE MENTORS INCLUDE:

- Chef Shubham | +91 79865 52147
- Chef Chiranjeevi | +91 95917 62950
- Chef Babuji Panikar | +971 50 838 4539