

Narendra Singh Karki Jr. Sous Chef Indian Cuisine Tandoor & Curry Specialist

CONTACT

Present address - 📍 Riyadh, Saudi Arabia
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SKILLS

MICHELIN-STAR KITCHEN EXPERIENCE – Trained in Professional Fine-Dining Standards & Presentation

INDIAN CUISINE – Strong Knowledge of Authentic Indian Cooking Techniques

TANDOOR SPECIALIST – Expert in Traditional & Contemporary Tandoor Operations

FINE DINING FOOD PLATING – Strong Knowledge of Modern Presentation & Professional Food Plating

KITCHEN OPERATIONS – Mise-en-Place, Service Coordination & High-Volume Food Production

FOOD SAFETY & HYGIENE – Knowledge of HACCP, Food Safety, Sanitation & Kitchen Hygiene

FOOD COST & WASTE CONTROL – Portion Control, Stock Awareness & Reduction of Food Wastage

FOOD QUALITY & CONSISTENCY – Strong Control Over Taste, Texture, Portion & Presentation

TEAM LEADERSHIP – Effective Coordination, Section Management & Training Support

OBJECTIVE

Jr. Sous Chef with 11+ years of experience in Indian Fine Dining, high-volume kitchens, and large-scale operations. Expert in Tandoor, Indian Curry, Biryani & Desserts, with training under Michelin-starred Chef Vineet Bhatia. Strong in modern Indian techniques, precision plating, HACCP compliance, kitchen operations, and food-cost control, consistently delivering high-quality culinary standards.

EXPERIENCE

■ **AlKuzama Trading Co. – Mysore, Indian Fine Dining Restaurant | Riyadh, KSA** -
Jr. Sous Chef | March 2025 - till now
Indian cuisine tandoor & Curry

Oversee daily kitchen operations and workflow Ensure smooth coordination between BOH teams Maintain discipline, hygiene, and safety standards

Managing daily supply management, and duty schedules to maintain budgeted food costs.

Manage mise-en-place, portion control, inventory and food cost awareness; support team

Maintained taste consistency, portion control and kitchen hygiene.

Plan, design, and update menus as per season & concept Ensure food quality, taste, presentation, and consistency Standardize recipes and portion control

■ **AlKuzama Trading Co. – Mysore. Indian Fine Dining Restaurant | Riyadh, KSA** -

Chef de Partie (Pre-opening) March 2024 – March 2025
Indian cuisine Tandoor & curry

Expert in preparing a wide range of premium Kebabs, Tikkas, Curry / Biryani & traditional Indian breads ensured timely dish execution during peak hours.

Supported menu planning, equipment care, stock control and kitchen coordination.

Ensuring food safety, hygiene, kitchen cleanliness and proper raw

CERTIFICATE & AWARDS

■ Certificate Of Appreciation HACCP food safety Feb 2026 | Training And Development Of The Alkuzama trading.Co Company's Employees.

■ Time-Out Award: Best Indian Food (Winner 2022 & 2023 | During my tenure, we at Maharaj East by Vineet indian restaurant received the Time-Out Award for Best Indian Food twice in 2022, 2023

■ CULINARY ART TRENING CERTIFICATION / 2023

■ FOOD SAFETY AND HYGIENE TRENING / 2023

■ Multi-Cuisine Cook Certification: Sahara Star Hospitality (2018) | Course provided by Sahara Star Hospitality, Rustomjee Academy Under PMKVY

■ Best Employee of the Month: Namak Kitchen (Nov 2018). SAHARA STAR HOSPITALITY MUMBAI MAHARASHTRA

LANGUAGES

■ Hindi – Native ■ English – Basic Communication

COMPUTER KNOWLEDGE

■ Computer diploma - 2012

■ Used software - 2024 to present |Software: Oracle, NetSuite (Inventory & Supply Chain), and Core Accounting

material management.

■ **Management by Movanpic hotel / Maharaja East by Vineet (Michelin Star Chef Restaurant) | KSA** -
Demi Chef de Partie | July 2022 – February 2024
Indian cuisine Tandoor & curry

Prepared Indian curry and kebab preparations with strong consistency in taste and quality.

Mastered modern Indian food plating and traditional dishes under Chef Vineet Bhatia guidelines

Tandoor Expert: Masters the art of making Roomali , naan, kulcha, and various tandoori kebabs

•Supported mise-en-place, service preparation, hygiene and stock control.

■ **Management by Movanpic hotel / Maharaja East by Vineet (Michelin Star Chef Restaurant) | KSA** -
COMMI 1 - January 2020 - July 2022
Indian cuisine Tandoor section

Operated the tandoor section independent and managed orders daily.

Improved solid culinary skills and methods by working under the guidance Michelin star Chef restaurant.

• Developed marinades and spice blends for kebabs; supported stock control and wastereduction.

■ **THE LAIT HOTEL Baluchi Kitchen NEAR AIRPORT MUMBAI MAHARASHTRA** -
Commi 1 - February 2019 - December 2019
Indian cuisine Tandoor & curry

Handled tandoor and curry-section preparation, à-la-carte orders and special-event support

Managed the kebab area for one shift and prepared premium kebabs and Bread ,

Assisting with the preparation of gravies in the curry section.

■ **HOTEL SAHARA STAR | Namak Kitchen | Mumbai Maharashtra india** -
Commi 1 - November 2017 - February 2019
Indian cuisine Tandoor & curry

• Learned traditional kebabs under the supervision of Masterchef at Namak Kitchen

Followed precise recipe cards and food preparation procedures,

Learning how to control and minimise food wastage,

• Built strong practical knowledge of kebabs . Tandoori marination

preparation and kitchen discipline

■ **IBIS HOTEL - Mumbai Maharashtra** -
Commi - 2 December 2016 - October 2017
Indian cuisine tandoor section

Responsible for mise-en-place and kitchen preparation.

Prepared authentic kebab. Marination. Condiments & bread

Assisted senior chef in daily kitchen operations.

■ **NOVOTEL HOTEL JUHU ,Mumbai Maharashtra** -
APPRENTICESHIP - January 2014 - October 2016
Food production

• Completed mise-en-place within required time and prepared buffet appetizers under chef instructions.

• Collected and arranged ingredients, maintained kitchen cleanliness and learned cooking techniques.

EDUCATION

■ **High secondary school** 2012
Government inter college kande-kiroly berinag

PERSONAL INFORMATION

■ Permanent address

Nationality: Indian
Passport: S4639788
Valid until: 17 / 07 / 2028
Permanent Location: Pithoragarh uttarakhand India.

■ Availability : Immediate Joining.

■ I hereby declare that the information furnished here is true to the best of my knowledge.

Regards .... NARENDRA SINGH KARKI