

Vikram Nair

HEAD CHEF

+91 98765 43210 · vikram.nair@email.com · Kochi, India · instagram.com/chefvikram

SUMMARY

Head chef cooking modern coastal food rooted in Kerala home kitchens. Twelve years across fine dining, hotels and a busy seafood house; I build menus around the day's catch, run a calm and fair kitchen, and keep food cost where the owners need it.

EXPERIENCE

Head Chef

2020 — now

Tidewater Seafood House, Kochi

- Run a 120-cover kitchen and a brigade of 18 across two services a day.
- Rewrote the menu around local catch and seasonal produce; food cost fell from 36% to 29%.
- Launched a tasting menu that now fills every weekend.

Sous Chef

2016 — 2020

Palm Shore Resort, Goa

- Ran banquets for up to 600 guests and a 24-hour room-service kitchen.
- Trained 25 commis cooks on knife skills, hygiene and plating.
- Set up FSSAI-ready HACCP logs and stock rotation.

Chef de Partie

2013 — 2016

Saffron Table, Mumbai

- Ran the fish and grill section in a fine-dining kitchen.
- Developed four dishes that stayed on the menu for three seasons.

Commis

2011 — 2013

Harbour View Hotel, Chennai

- Rotated through pastry, garde manger and the tandoor.

EDUCATION

Diploma, Culinary Arts

2008 — 2011

Institute of Hotel Management, Kovalam · Gold medal for practical cookery.

SKILLS

Menu design · Seafood · Team leadership · Food costing · Fermentation · Kitchen hygiene
· Vendor sourcing

RECOGNITION

- Chef of the Year, Coastal Food Awards (2023)
- Guest chef, Monsoon Food Festival, Fort Kochi (2022)
- Workshop lead, "Cooking with the catch" for culinary students

LANGUAGES & CERTIFICATIONS

Languages: Malayalam, English, Hindi, Konkani

Certifications: FSSAI Food Safety Supervisor, Advanced Food Hygiene, Level 3