



## **G.SENTHIL KUMAR**

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### **WORKING EXPERIENCE**

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**NAME OF THE HOTEL :** GRT GRAND, Chennai.  
**DEPARTMENT :** Food and Beverage Service & Food Production.  
**DESIGNATION :** HOT  
**PERIOD :** January 1998 to March 2001 (3 Years & 1 month)

**NAME OF THE HOTEL :** GRT GRAND, Chennai.  
**DEPARTMENT :** Food and Beverage Service & Multi skilled (handled kitchen)  
**DESIGNATION :** Captain (supervisor)  
**PERIOD :** 20<sup>th</sup> January 1998 to 17<sup>th</sup> March 2005 (7 Years & 2 months)

**INSTITUTION :** Shevaroy's College of Catering and Hotel Administration.  
**DEPARTMENT :** Food and Beverage Service & Food production  
**DESIGNATION :** Senior Lecturer  
**PERIOD :** 4<sup>th</sup> July 2005 to 23<sup>rd</sup> March 2008 (3 Years & 8 months)

**INSTITUTION :** Shevaroy's College of Catering and Hotel Administration.  
**DEPARTMENT :** Food and Beverage Service & Food production  
**DESIGNATION :** Principal.  
**PERIOD :** 24<sup>th</sup> March 2008 to 31<sup>st</sup> JULY 2013. (5years 4 months)

**INSTITUTION :** AXUM UNIVERSITY, ETHIOPIA, AFRICA  
**DESIGNATION :** Lecturer-Food Production  
**PERIOD :** 28<sup>TH</sup> September 2013 to July 2015

**INSTITUTION :** SRM UNIVERSITY- DELHI -NCR  
**DESIGNATION :** Principal - FP & Bakery  
**PERIOD :** 6<sup>TH</sup> September 2015 TO MAY -2018

**INSTITUTION :** PGP COLLEGE OF HOTEL MANAGEMENT  
**DESIGNATION :** Head-Assistant Profess- FP & Bakery  
**PERIOD :** 2<sup>nd</sup> June 2018 TO 14.12.2023

**INSTITUTION :** G.T.N. ARTS COLLEGE

**DESIGNATION** : Assistant Profess- FP & Bakery  
**PERIOD** : 2<sup>nd</sup> June 2018 TO 14.12.2023

## **ACADEMIC DETAILS**

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- **MASTER OF SCIENCE**  
**DISCIPLINE** : HOTEL MANAGEMENT  
**INSTITUTION** : Annamalai University in Distance Education, Salem  
**UNIVERSITY** : Annamalai University  
**PERIOD** : 2007-2009  
**% OBTAINED** : 70 %
- **DIPLOMA IN HOTEL MANAGEMENT**  
**DISCIPLINE** : CATERING TECHNOLOGY & HOTEL MANAGEMENT  
**INSTITUTION** : Shevaroy's College of Catering and Hotel Administration, Yercaud.  
**UNIVERSITY** : All India Council of Technical Education. (A.I.C.T.E)  
**PERIOD** : 1994-1997  
**% OBTAINED** : 65 %
- HSC Passed in First class (75.58%) in March 1994
- SSLC Passed in First class (64.20%) in March 1992

## **DUTIES PERFORMED IN HOTEL**

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- Conducting food production practical's for all Ist , IInd & IIIrd year batches .
- Conducting themes lunch based on syllabus as well special festivals.
- Made Bread, tea cake, muffins & puffs for the canteen as well for the hostel. As conduct bakery practical's for the students.
- Preparing & maintaining various reports like Sales Report, food cost & material registers.
- NAAC co-coordinator.

## **CONFERENCE/ WORKSHOP ATTENDED**

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- Presented paper on "HOW TO REACH THE PEAK MANAGEMENT" organized by Shevaroy's College, Yercaud, Salem District, Tamil nadu.
- 22 Weeks Industrial Exposure Training (I.E.T) in the entire operation department.

**Hotel** : Savera **Place** : Chennai.

### **Department**

- ✓ Food Production
- ✓ Food and Beverage Service

- ✓ **Front Office**
- ✓ **Housekeeping**
- **One month Vocational Training at Hotel Savera in Food and Beverage Service. Chennai.**
- **Organized in the AWARENESS PROGRAMME on “WORLD DIABETICS DAY”**  
**Conducted at Government Mohan Kumarmangalam Hospital, Salem**
- **Organized in the Blood Donation Camp held at “Gokulam Hospital” in One Day workshop on”**  
**conducted at Shevaroy's College of Catering and Hotel Administration, Salem.**
- **Undergone several outdoor catering during as well as profession.**

### **SUBJECTS HANDLED**

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- **Advanced Food and Beverage Management.**
- **Basic Food and Beverage Service.**
- **Food Production & Patisserie.**
- **Facilities management (MBA)**
- **Sales and marketing(MBA)**
- **Quantity food production**
- **Advanced food production**
- **Beverage service**
- **Human resource management(MBA)**

### **PROJECT WORK**

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**TITLE : FOOD AND BEVERAGE CONTROLS.**

**UNIVERSITY : Annamalai University- Salem**