

# RAJAN.K.G

**OBJECTIVE**

# CURRICULUM VITAE

Tel No. (M) +91- 98435 01588, E-mail : [kgrajan.siva999@gmail.com](mailto:kgrajan.siva999@gmail.com)



To be a part of an establishment which provides a high quality of work, through challenging Opportunities and a meaningful career growth.

## AREA OF SPECALIZATION

* Food production department (Indian, Chinese, Continental and Tandoori)
* Bakery and Confectionary
* Specialized in CARVING (Vegetable, Ice and Butter)

## ACADEMIC CHRONICLE

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| --- | --- | --- | --- |
| **Degree** | **University/College/School** | **Year of Passing** | **Class** |
| B.H.M., (Bachelor of Hotel  Management) | J.J. College of Arts & Science, Bharathidasan University, Pudukkottai. | 2001 | I Class |

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| M.T.M., (Master of Tourism  Management) | DDE, Madurai Kamaraj University | 2007 | II Class |
| M.Phil in Hotel Management &  Tourism | Bharath College of Science and management | 2016 | I Class |

**EMPLOYMENT RECORD AND EXPERIENCE**

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| --- | --- | --- |
| **Designation** | **Institution & Place of posting** | **Period** |
| **Assistant Professor** | **Jamal Mohamed College, Trichy** | **June 2019 – till date** |
| Asst Prof and Head of the Dept. | Pavender Bharathidasan College of Arts & Science,  Trichy | Aug, 2003 to Aug,2019 |
| Commis de cuisine | Quality Inn Residency,  Hyderabad | Mar, 2002 to Feb,2003 |
| Commis de cuisine | Taj Fisherman’s Cove,  Chennai | Oct,2001 to Feb,2002 |
| Commis de cuisine | Best Western Ramanashree,  Mysore | Jun,2001 to Sep,2001 |

## PROFESSIONAL EXPERIENCE

1. **Courses Handles – BSc. (Hotel Management & Catering Technology)**
   * Importance of Food Safety and Hygiene
   * Tutored Basic Food Production
   * Bakery and Confectionary (Theory & Practical)
   * Impart Food and Berverage Service
   * Front Office Management

## Workshop Organized and attended

* + Integral part of the team that conceptualized and produced the “Food Festival” Organized at Pavender Bharathidasan College of Arts & Science, Trichy-2003 to 2009.
  + Participated and presented the oral paper on “Development of functional bakery products for food security in India” in INCOFTEC Edition II – 2010 at IICPT, Thanjavur

## External Evaluation – BSc. (Hotel Management & Catering Technology)

* + Bharathidasan University
  + SRM University
  + MGR University

## Additional Responsiblities

* + Academic Coordinator
  + Students Welfare Coordinator

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## PROFESSIONAL TRAINING EXPERIENCE

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| --- | --- | --- | --- |
| **S.No** | **Organization** | **Duration** | **Details of Training** |
| 1. | Hotel Sangam, Thanjavur | 20th May 1999 to 20th July 1999 | Industrial Training on Food Products  Production |
| 2. | King’s Park Chennai | 15th Dec 1999 to 25th Jan 2000 | Industrial Training on Bakery and  Confectionery |
| 3. | The Central Court Hotel, Hyderabad | 15th Dec 2001 to 15th Jan 2002 | Industrial Training on  Food Products Production |
| 4. | Certificate course | 1998 | Diploma course in  Computer Application |

**PERSONAL DETAILS**

Name : RAJAN.K.G

Father’s Name : Gunasekaran.K

Date of Birth : 10.06.1980

Gender : Male

Marital Status : Married

Nationality : Indian

Language Known : Tamil & English Address for Communication : Vallathirakottai,

Alangudi TK, Pudukkottai Dt – 622 303, Tamilnadu, India.

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## DECLARATION

I hereby declare that all the statements made in this Curriculum Vitae are true and complete to the best of my knowledge. I assure that I shall discharge my duties perfectly and honestly to the entire satisfaction of my superiors in case I am appointed in Your esteemed institution. I shall also abide by the rules and regulations of your institution.

Station : Pudukkottai

Date : Yours Sincerely,

(RAJAN.K.G)