

Narendra Singh

CHIEF BAKER CANDIDATE | LUXURY HOTEL BAKERY OPERATIONS | TEAM LEADERSHIP

Abu Dhabi, United Arab Emirates | chefnarendrasingh.com | [linkedin.com/in/narendra-singh-187a69115](https://www.linkedin.com/in/narendra-singh-187a69115)

EXECUTIVE PROFILE

Luxury hotel bakery operations leader with experience across the UAE and India, currently serving as Sous Chef (Baker) at Conrad Abu Dhabi Etihad Towers. Combines artisan bakery knowledge with high-volume production, team leadership, multi-outlet coordination, banqueting, inventory awareness, food-cost discipline and HACCP-led standards. Proven career progression includes leading 12 bakers, supporting 14 outlets in a 1,608-room hotel and earning four promotions in five years. Prepared for a Chief Baker opportunity in a luxury hotel, resort or large hospitality operation.

12 BAKERS LED	14 OUTLETS SUPPORTED	1,608 ROOM HOTEL OPERATION	400+ STUDENTS TRAINED
-------------------------	--------------------------------	--------------------------------------	---------------------------------

CORE LEADERSHIP CAPABILITIES

- Chief Baker readiness and bakery brigade leadership
- Multi-outlet, banquet and 24/7 operational support
- Menu planning and new bread development
- Food-cost awareness and waste-conscious planning
- Luxury hotel and high-volume bakery production
- Duty scheduling, recruitment, training and supervision
- Inventory, ordering, requisitions and stock utilisation
- HACCP, food safety, sanitation and temperature control

PROFESSIONAL EXPERIENCE

Sous Chef (Baker)	9 Dec 2021 - Present
Conrad Abu Dhabi Etihad Towers, UAE	
• Support bakery menu planning for restaurants and special events, including preparation methods and ingredient requirements. • Maintain ingredient inventory awareness and coordinate supply requirements to support continuous operations. • Train and supervise staff in food handling, equipment care, safety, sanitation and correct storage temperatures. • Support recruitment, duty assignment and daily supervision while contributing to stock utilisation and food-cost control.	
Assistant Lecturer	17 Oct 2019 - 12 Nov 2021
Institute of Hotel Management Gwalior, India	
• Delivered practical and theory instruction in bakery and pastry, food safety, quality and hygiene. • Conducted practical examinations, webinars, workshops and institutional activities; served as an external examiner. • More than 400 students benefited from bakery, pastry and food-safety teaching.	

PROFESSIONAL EXPERIENCE CONTINUED

Assistant Chief Baker

May 2014 - Oct 2019

JW Marriott Marquis Dubai, UAE

- Led a 12-person bakery team, prepared duty schedules and supported smooth breakfast, lunch and dinner production.
- Coordinated breads and breakfast bakery for 14 outlets, banquets, in-room dining and a 24/7 French restaurant.
- Worked within a 1,608-room luxury hotel operation and developed new breads for outlet and banquet requirements.
- Earned four promotions during five years, reflecting sustained performance, reliability and leadership growth.

Commis - Bakery and Pastry Chef

Apr 2011 - Mar 2013

Radisson Blu GRT Chennai, India

- Produced breads, breakfast rolls and desserts for a 101-room hotel, banquets and the in-house pastry shop.
- Prepared daily requisitions and maintained hygiene standards across bakery and allocated production areas.
- Supported Middle Eastern kitchen mise en place, wood-fired pizza and live-counter operations.

Hospitality Intern

Oct 2009 - Mar 2010

The Park Chennai, India

- Completed operational exposure across food production, food service and housekeeping.
- Supported mise en place, store pickup, buffet setup and guest-room operations.

RECOGNITION

Master Baker Chef of the Year 2020	Indian Culinary Forum
Silver Medal - Fruit & Vegetable Carving	South India Culinary Association

CERTIFICATIONS & EDUCATION

HACCP training

Food safety and critical-control standards

Person in Charge certification

Kitchen leadership and compliance

MBA, International Hotel Management

INLEAD, Gurgaon | 2013 - 2014

B.Sc., Hotel Management, Catering Technology and Tourism

Heritage Institute of Hotel & Tourism, Agra | 2008 - 2011

Portfolio and selected bakery work: chefnarendrasingh.com