

RAGHUVARMA UDAYAGIRI

PIZZA CHEF | PIZZAIOLO | CHEF DE PARTIE | COOK

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PROFESSIONAL PROFILE

Experienced Pizza Chef, Pizzaiolo and Cook with professional restaurant and hotel experience in Croatia and India. Currently working as Head of Department at Karaka Restaurant in Osijek, responsible for kitchen operations, food quality, team coordination and high-volume service. Strong hands-on skills in pizza dough preparation, sauces, toppings, baking, menu development and general kitchen production. Also experienced in pasta, rice dishes, salads, soups and South Indian cuisine. Seeking a professional kitchen opportunity in Germany.

CORE SKILLS

Pizza preparation	Dough preparation & fermentation	Pizza sauces & toppings
Pizza baking	Italian-style cuisine	Pasta & spaghetti
Menu development	Food safety & hygiene	Kitchen leadership
Inventory & stock	Supplier coordination	High-volume service

PROFESSIONAL EXPERIENCE

HEAD OF DEPARTMENT

Karaka Restaurant — Osijek, Croatia | Jan 2025 – Present

- Manage daily kitchen operations and coordinate food preparation during service.
- Prepare pizza, spaghetti, rice dishes, salads and soups to consistent quality standards.
- Coordinate kitchen staff and support efficient service during busy periods.
- Maintain food quality, hygiene, presentation and safe food-handling standards.
- Support menu development, recipe improvement, stock planning and supplier coordination.

PIZZA MASTER

Aminess Hotel — Novigrad, Croatia | Jul 2024 – Jan 2025

- Prepared pizza dough, sauces and toppings from preparation through final baking.
- Produced consistent, visually appealing pizzas during high-volume service.
- Maintained an organized pizza station and strong food-safety standards.
- Supported training and supervision of kitchen staff.

PIZZA MASTER

Realto Restaurant — Poreč, Croatia | Jun 2023 – Feb 2024

- Prepared a variety of pizzas and pizza ingredients to restaurant standards.
- Developed pizza recipes and ingredient combinations for menu variety.
- Coordinated with suppliers for fresh, high-quality ingredients.
- Supported ingredient control, food-cost awareness and consistent service quality.

SOUTH INDIAN CHEF

The Carlton Hotel — Kodaikanal, India | Dec 2018 – Nov 2022

- Prepared South Indian dishes including dosa, idli, sambar and chutneys.
- Maintained consistent taste, quality and presentation in a professional hotel kitchen.
- Supported menu development and recipe improvement according to guest preferences.
- Maintained professional hygiene, organization and food-safety standards.

EDUCATION

Bachelor of Hotel Management and Catering Technology

Osmania University, Hyderabad, India | 2013–2016

LANGUAGES

English: Advanced • Croatian: Intermediate • Italian: Currently learning • German: Currently learning

ADDITIONAL INFORMATION

Current location: Osijek, Croatia | **Target:** Relocation to Germany | **Nationality:** Indian

References: Available upon request