

Name: Srinivas Srirangam
Mobile: +1 437 235 1424
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Summary

- 3 decades of experience in Hotel Management/operations, Hotel opening management, culinary, teaching & operating own catering business.
- Marriott, Executive Excellence, Operational excellence, Accor General development program, Revenue Management certification & Advanced management program certificate from Ryerson university, Toronto
- Development of restaurant concept, experience in opening of hotels & restaurants, Owner of one stop shop catering business & event management company "chef in motion" in Toronto
- Teaching experience at George Brown collage & chef school, Instructor & teacher for continuous education program at the George Brown hotel & chef school, Toronto.
- Nominated-best GM 2016 by hotelier India, winner of best hotel at HICSA-16, winner of best integrated resort 2016 by Lonely planet, Winner- Bronze medal- emirates culinary guild competition & instrumental in achieving many awards for the Novotel Kolkata & Hyderabad airport.
- Felicitated as General Manager of the year by Hospitality India for 2016.

Employment History

Jan 2023 - Present

General Manager– Marriott, Kingston (Easton's Group of Hotels)

- Complete renovation & rebranding of hotel from select service to full service premium brand- Marriott hotel; Opened the hotel as Marriott Brand hotel, positioning as premium upscale brand in Eastern Ontario.
- Complete overhaul of procedures, systems, building the hotel team & setting up of the entire hotel; Project & ID coordination, OSE & FFE procurement.
- Rebranding of fully operational hotel while managing renovations, project & working along with City as well as stake holders.

July 2022- Jan 2023

Vice President Operations– Absolute Hospitality group (LD hospitality)

San Antonio, Texas

- Asset management & business development, positioning of all Marriott brand hotels in the portfolio in their Texas markets.
- Training & developing performing teams, setting up of policies & procedures & performance markers.
- Achieving goals & objectives based on the company vision & mission
- Leading the company to establish Absolute HG as a premier Hospitality management company.

Feb 2019- June 2022

General Manager – Dual Brands, Toronto, Ontario, Canada

Courtyard & Towne Place Suites Oshawa, Harmony Events Centre

- Successfully opened the 214 rooms & Suites -Dual branded hotel with a convention Centre.
- Lead the 2 brands to be the leader in market performance in the Durham region with consistent 90% occupancy for 2021 during the pandemic.
- Maintenance of Asset, developing a performing team, maximizing revenues through smart revenue & sales strategies
- 96% in BSA audits, high Empower- guest experience index, implanting strong policies & procedures
- Optimizing profitability & ROI owners

Interim General Manager – Radisson Toronto Airport

216 all-suites hotels, adjacent to Toronto Congress Centre

09/2014 – Jan 2019

General Manager – Novotel, Imagica, Khopoli, Mumbai

Winner of best new hotel at HICSA for South Asia 2016 &

Best integrated resort by lonely planet

287 rooms located at Imagica/Aqua Imagica theme park

- Successfully opened the hotel & played a pivotal role in getting numerous awards & recognition with best guest reviews, financial performance & high occupancies /RevPAR within 6 months of operations.
- Working with the ownership team to support them with business development of hotel & theme parks
- Developing fun activities & animation themes in tandem with the theme park.
- Engaging local communities & sustainable programs for green field hotel

08/2013 – 09/2014

Resident Manager/ General Manager – Novotel Kolkata, hotel & residences

350 rooms & service apartments, opening

- Opening of the hotel- from project stage.
- Coordination for installation of hotel software, P&p & operational procedures.
- Becoming ECO friendly hotel “Planet 21”, played a lead role in taking forward the LEED process

01/2007 – 07/2013

F&B Director/ Operations manager–NOVOTEL Hyderabad Airport,

305

Rooms - 290 employees

- As part of the executive committee of the hotel, actively participates in managing hotel operations, influence strategic decisions & responsible for playing a strategic role to support the general manager.
- Besides heading the f&b operations & catering sales, also managing Rooms division, Engineering, Purchase & actively involved in sales, revenue management & f&b marketing.

10/2012 – 11/2012

Shadow Resident manager – Grand Sukhumvit, Bangkok

420 rooms & suites - 5 Stars hotel -380

employees

- Shadowing GM/RM for daily operations, sales & marketing reviews, revenue meetings & monthly financial reviews..
- Developing strategies to capitalize on Indian, Middle Eastern, Korean, Taiwanese & Chinese in bound series, establishing with relationship with TA & Tour operators.

01/2004 – 11/2007

Executive chef/Service Manager – NOVOTEL Toronto Centre

262 rooms - 4 Stars hotel – 110 employees

- Instrumental in achieving record revenues for the hotel in food & beverage
- Lead guest quality scores & employee opinion scores to top spot in the Novotel network in North America.
- Highest guest satisfaction (Medallia survey) for the year 2006 in terms of quality of food & beverage, value for money & best GOP for food & beverage for Novotel across North America.

02/2004– 10/2007:

Part time chef instructor, George Brown Collage (Chef School), Toronto.

- Top hospitality collage in Canada, 1200 students internationally
Teaching Continuous education classes (vegetarian & Indian cuisine).
- Achieved highest ratings (excellent rated) as a continuous education teacher by student survey

02/2005– 10/2007

DIRECTOR-CHEF IN MOTION

- Owner operator of “chef in Motion” a catering & events company
- A one stop shop catering business serving across the large multi-ethnic communities in Toronto. Catered to Important clients like Rogers, Inuksuk charity foundation & major wedding & banqueting facilities in Greater Toronto area.

Various Chef Positions-

Fairmont Hamilton princess, Bermuda- Aug 2002- Jan 2004

(RED SEA HOTELS), Hurghada, EGYPT -Executive Sous chef - Dec2001-Aug2002

550 room hotel, 30 villas & 3 restaurants

Carnival cruise lines, Miami, U.S.A - Sous chef March2001-Dec2001

Aug1999- March2001 Sands hotel (Holiday inn) Abu Dhabi, U.A.E. Sous chef

AL-Bustan palace hotel (intercontinental hotels), Muscat, Oman- Dec 1997-Aug 1999

Hilton, Delhi, INDIA - Jan1996-Dec1997

Hilton, world trade Centre, Dubai, U.A.E - chef Sep1993-Sep1995

Leela Kempinski (Lufthansa hotels), Mumbai, INDIA- Trainee chef May 1992-Sep1993

Education & Training Courses

- Marriott Executive Excellence program, operational excellence certification.
- Accor GM development program- 2012-13
- 3 Year Hotel management catering technology & applied nutrition. – 1989 - 92
- Advance hotel management training (hotel finance) – 2005 RYERSON university, Toronto
- Franklin Covey's 7 Habits- 2009, Hyderabad
- Emotional intelligence training- 2006, Toronto
- Various Leadership & personality development programs
- Revenue management for all 3 brands

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Employment History

June 2025- present

General Manager– Opening Hyatt Place Toronto Airport

- Pre-Opening GM for Hyatt Place Toronto Airport; lead the opening activities from start.
- Ordering of OSE, Project co-ordination, Hyatt brand standards, set up the team, operations & open the hotel.

Jan 2023 – June 2025

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