



GARIKAPATI ANIL KUMAR

Finance Manager
F&B Cost Control | Cloud Kitchen |
Ex Swiggy

CONTACT

+91 99168 28144
nilmar12345@gmail.com
Hyderabad, India
Open — Pan India

CORE SKILLS

- F&B Cost Control & Analysis
- Recipe & Sub-Recipe Costing
- COGS Forecasting & Mgmt
- Cloud Kitchen P&L
- Instamart / Quick Commerce
- Inventory & ABC Categorization
- MIS & Financial Reporting
- Vendor Negotiation
- ERP: Tally / Supplynote
- Internal Controls & Audit
- Month-End Close & GL Review
- Menu Engineering & APC

INDUSTRY EXPOSURE

- Cloud Kitchen & Food tech
- Quick Commerce (Instamart)
- QSR & Multi-Brand Restaurant
- B2B Food · HORECA Supply
- Hospitality & Luxury Hotels

EDUCATION

MBA.
AM University · 2006
B.Com.
SRM University · 2004

LANGUAGES

English · Hindi · Telugu

REFERENCES

Available on request

PROFESSIONAL PROFILE

Senior finance professional with **15+ years of specialized experience** in F&B cost control, recipe management, and cloud kitchen finance across QSR, quick commerce, and hospitality. Proven track record of **reducing COGS, eliminating inventory leakage, and building finance functions** at scale. Experienced managing large SKU portfolios, automating financial reporting, and delivering investor-ready P&L frameworks.

15+ Yrs Finance Experience	₹144 Cr Annual Turnover Managed	50,000+ SKUs Audited Instamart	43%→38% COGS Reduced at Swiggy	126 Sites Locations Overseen
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PROFESSIONAL EXPERIENCE

Assistant General Manager – Finance Dolci Cafe Pvt. Ltd.

Oct 2024 – Present
Bengaluru

- Prepared** comprehensive costing models for B2B operations ensuring accurate pricing and profitability.
- Developed** MIS reports, budgeting frameworks, and financial forecasting models.
- Led** price negotiations with B2B clients — Marriott, Taj, ITC, Hilton, Cha Point — establishing a 60% minimum overhead threshold at SKU level.
- Managed** 1,200-SKU inventory using ABC categorization; integrated Supply note ERP with Tally to automate data flows.

Key Achievements

- Recipe Costing at Scale:** Mapped and costed 1,300 recipes + 1,000 sub-recipes in 8 months; identified yield losses, SKU mismatches, and high-cost dishes immediately.
- Cost Savings:** Saved ₹25 Lakhs in 8 months by optimising manpower within the production unit — zero new hires.
- Loss Reduction:** Reduced monthly losses from ₹42 Lakhs to ₹36 Lakhs through client-wise B2B P&L tracking.
- Budgetary Accuracy:** Achieved 95% accuracy between budgeted vs. actual financial performance.

Finance Manager Swiggy (Bundl Technologies Pvt. Ltd.)

Aug 2017 – Sep 2024
Bengaluru & Hyderabad

Cloud Kitchen Finance

- Verified and authorized GRNs prior to accounting; ensured strict contract pricing compliance across ₹60 Cr total procurement.
- Tracked F&B costs across 126 locations; calculated and dynamically adjusted recipe costs vs. raw material fluctuations.
- Led month-end financial closures, reconciliations, and automation of operational reporting.

Instamart Operations

- Prepared daily/weekly cycle count reports across Instamart fulfilment centers — 50,000+ SKUs across 3,000+ storage bins.
- Led warehouse meetings to review inventory variances and leakages; generated automated liquidation reports.
- Ensured e-invoice and e-way bill compliance; led audit closures with structured documentation.

Key Achievements

- Scale of Operations:** Managed finance across 126 locations — ₹12 Cr monthly / ₹144 Cr annual turnover.
- COGS Optimisation:** Reduced COGS from 43% to 38% by eliminating wastage, over-portioning, and unauthorised purchases. Honoured with an award in recognition of my contributions
- SKU Management:** Oversaw 3,000 active cloud kitchen SKUs; audited 50,000+ Instamart SKUs during cycle counts.
- Sourcing Savings:** Negotiated raw material contracts — 2% savings, ₹20 Lakhs annualised bottom-line impact.
- Leakage Recovery:** Recovered ₹10 Lakhs by identifying duplicate invoices and short supplies.

Senior Executive – Cost Controls Rajdhani Group (Mirah Hospitality)

Jul 2015 – Aug 2017
Multi-city

- Managed** cost control across 28 flagship locations — Rajdhani, Mad Over Donuts, Social, Café Mangi, Hitchki, and Rasovara.
- Generated** outlet-wise monthly cost tracking, CCGL inventory loss, and liquor variance reports.
- Formulated** menu engineering, APC (Average Price per Customer), and popularity analysis on monthly/quarterly basis.

Executive Cost Controller Ohris Group Hotels Pvt. Ltd.

Mar 2010 – Jun 2015
Hyderabad

- Prepared** outlet-wise cost analysis reports; maintained monthly CCGL inventory loss framework.
- Executed** menu engineering studies and product popularity matrices to optimise menu layout and margins.
- Audited** open-to-close physical inventory counts; tracked beverage and liquor variances across outlets.