

Rekha Upadhyay

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Summary — Enthusiastic baker set to graduate in **April 2025** with a **Diploma in Bakery and Patisserie Skill** from Symbiosis School of Culinary Arts. Experienced in preparing a wide variety of baked goods, including **artisan breads, pastries, cakes, tarts, and cookies**. Strong foundational knowledge in **bakery theory, practical baking techniques, and food safety standards**. Skilled in **food costing, recipe development**, and maintaining bakery equipment. Highly motivated to apply creativity, attention to detail, and time management in a professional bakery setting. Seeking an entry-level baker position to further develop skills and contribute to a dynamic team.

Skills

Bakery & Patisserie Theory: Deep understanding of ingredients, processes, and techniques for baking various goods.

Bakery & Patisserie Practical: Hands-on experience in preparing breads, pastries, cakes, and other baked products.

Food Safety and Hygiene : Knowledge of food safety practices and maintaining a clean, hygienic kitchen environment.

Food Costing : Capable of calculating costs for ingredients and managing recipe budgets efficiently. Capable of calculating costs for ingredients and managing recipe budgets efficiently. .

Equipment, Maintenance, and Services : Skilled in using and maintaining bakery equipment like ovens, mixers, and more.

Attention to Detail: : Accurate in recipe execution and decoration techniques.

Time Management : Able to work under pressure and meet deadlines in a fast-paced kitchen environment.

Education

Diploma in Bakery and Patisserie Skill

Expected Graduation: April 2025

Symbiosis School of Culinary Arts

Bakery & Patisserie Theory and Practical Baking

- Gained a strong understanding of the science behind baking, ingredient interactions, and various baking techniques. Hands-on experience in preparing a wide range of baked goods including artisan breads, pastries, cakes, and savory items.

Food Safety, Hygiene, and Equipment Maintenance

- Trained in food safety standards and maintaining a clean, efficient kitchen. Proficient in the operation and upkeep of bakery equipment like ovens and mixers, ensuring optimal performance and safety compliance .

Food Costing and Recipe Development

- Acquired skills in managing food costs, portion control, and optimizing recipes for both quality and cost-efficiency, while also developing creative new baked goods to meet customer preferences. .

B.Tech in Electronics & Telecommunications

July 2014 - April 2017

Shri Shankaracharya Institute of Professional Management and Technology, Raipur