Yogendra Dutt

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Professional Summary

Results-driven and passionate professional with two years of experience in the restaurant industry. Designed appetisers to add to the menu that increased restaurant sales by 8% in the first two months. Seeking a Chef position at Fine Dinnertime Restaurant to apply leadership and interpersonal communication skills and expertise in food chemistry.

Education

Bachelor of Hotel Management, Culinary Arts |May 2020

TN Saha Scholar University

Work Experience

Chef, May 2020–Current

Bistro Feast and Food, RK Puram, New Delhi

Prepare signature dishes, such as butter chicken, fish curry and chickpea stew

Oversee food presentations for marketing campaigns to increase restaurant traffic

Spearhead recruitment to attract talented food service members to the bistro

Perform extensive sanitation procedures in the workstation and kitchen

Update ingredients list to maintain productivity in the kitchen

Chef, January 2019–May 2020

Yum Tummy Restaurant, RK Puram, New Delhi

Tested ingredients and presentation designs to improve menu

Conducted inventory of cookware and cleaning supplies

Created a cooking schedule that decreased restaurant waste by 12%

Skills

Cookware management | Menu design | Food presentation | Time management