

# DWARIKA NAGARKOTI

Line Cook

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Over 7 years of expertise in the hospitality industry, excelling in crafting exceptional culinary experiences and leading high-performing kitchen teams. Renowned for innovation, precision, and a relentless commitment to quality and guest satisfaction in demanding environments.

## Work Experience

### Line Cook

Aug 2023 - Present

*Manaswi Hotel | Phidim, Province 1, NPL*

Decreased food costs by 15% within the first three months by implementing portion control techniques and optimizing inventory management. Improved kitchen efficiency by 20% by streamlining prep processes and organizing kitchen workflows, leading to faster service times.

- Plan menus, determine portion sizes, and estimate food requirements and costs, ensuring efficient use of resources and customer satisfaction.
- Trained and mentored kitchen staff in food preparation, cooking techniques, and safe food handling procedures, ensuring a skilled and efficient team.
- Supervised kitchen staff and assistants, ensuring all tasks were completed efficiently, meeting high standards of quality and safety.
- Recruited, hired, and onboarded new kitchen staff, effectively building a strong and cohesive team.
- Placed orders for supplies and equipment, maintaining optimal stock levels and ensuring kitchen operations ran smoothly.
- Oversaw daily kitchen operations, including food preparation, cooking, and adherence to safety standards.
- Managed inventory and kept accurate records of food, supplies, and equipment, optimizing stock levels and reducing waste.
- Prepared and cooked complete meals and individual dishes, consistently meeting quality and presentation standards.

### Line Cook

Apr 2021 - Jul 2023

*Sprocket Cafe The Farmhouse Cafe | Dehradun, India*

Improved customer satisfaction by 15% through feedback-driven menu changes. Increased revenue by 12% with successful seasonal specials and promotions. Minimized waste by 10% through effective inventory management and storage. Achieved zero health violations over two years by maintaining a clean and safe kitchen.

- Prepared dishes for customers with food allergies or intolerances, customizing recipes to meet dietary needs without compromising flavor.
- Planned and managed buffets and banquets, ensuring a high level of service and customer satisfaction.
- Prepared delicious meals, consistently receiving positive feedback from customers.
- Modified recipes according to customer preferences, such as reducing salt or removing dairy, to meet specific dietary needs.
- Identified and addressed potential hazards in the kitchen, ensuring a safe working environment.
- Adhered to strict kitchen and hygiene standards, maintaining a spotless and sanitary kitchen.
- Ensured the quality and quantity of served food items met customer expectations and company standards.

### Second Cook

Feb 2013 - Aug 2013

*Rose Valley Marigold Hotel | Panjim Goa, India*

- Followed all food health and safety requirements, including proper food handling, sanitation, and food storage procedures.
- Ensured all cooking utensils and equipment were clean and ready for use, maintaining a high level of hygiene.
- Assisted other cooks during peak hours to ensure timely completion of food orders.

### Third Cook

Nov 2011 - Aug 2012

*Cafe Royal 'C Tandoori Kitchen | Nepalgunj Lumbini, Nepal*

- Ensured meals were fresh and hot at the time of serving, enhancing the dining experience.
- Checked food and ingredients for freshness before use, maintaining high-quality standards.
- Food Storage and ingredients properly, adhering to safety and freshness guidelines.
- Managed leftover storage, following established standards to minimize waste.

### Third Cook

Aug 2010 - Sep 2011

*Mom's Kitchen | Kathmandu*

- Maintained a clean and organized kitchen environment, ensuring compliance with hygiene and sanitation standards.
- Inspected kitchen and food service areas to ensure cleanliness, safety, and compliance with health regulations.
- Physical Stamina: Physically capable of engaging in repetitive hand movements and handling heavy loads, ensuring smooth kitchen operations.
- Standing for Long Periods: Willing and able to stand for extended periods, maintaining focus and energy throughout shifts.

## Volunteer Experience

### Leading Role

Apr 2008 - Present

*Red cross society*

- Disaster Response and Relief,
- First Aid and Health Services,
- Blood Donor Recruitment and Support,
- Community Outreach and Education,
- Youth Programs,
- Community Disaster Preparedness,
- Disaster Recovery and Rehabilitation

### Leading Role

May 2009 - Jun 2024

*Triveni Youth Club*

- Organizing Recreational Activities,
- Youth Mentorship, Educational Support,
- Community Service Projects,
- Event Planning and Coordination,
- Helped in arranging food for the needy.

## Core Skills

Food Preparation and Handling, Client Focus and Customer Service Skills, Attention to Detail, Adaptability and Punctuality, Communication Skills, Team Player, Ability to Follow Recipes, Accountability, Authenticity and Dependability, Standing for Long Periods, Ability to Work Under Pressure, Critical Thinking and problem-solving, Quality Focus, Organizational skill, Flexible, Knives Skill, Multi-task skill, Decision making, Time management Skills

## Education

### Kathmandu Municipality

May 2024 - Jun 2024

**Fast Food Cook**

### Everest Manpower Training Center

Dec 2008 - Jan 2009

**Small Hotel Mangment course**

**Secondary school graduation certificate**  
GPA 67.63%

**Languages**

**English** *(fluent)*, **Hindi** *(fluent)*

**Awards**

**Employee of the Month**

Sep 2024

*Manaswi Hotel*

Recognized for exceptional performance and customer satisfaction at my previous organization

**Culinary Competition Winner**

Jul 2023

*Kathmadu Municipality*

Awarded first place in a regional Cooking competition for my innovative take on a class dish.

**Positive Feedback**

Consistently received excellent reviews from guest and event organizers for my exceptional service and delicious cuisine.