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**Yogendra**

\*\*\*CHEF DE PARTIE\*\*\*

[Yogendra.371421@2freemail.com](mailto:Yogendra.371421@2freemail.com)

SUMMARY

Indefatigable Chef who excels at leading team to produce the highest quality flavourful dishes in creative appealing presentations. Outstanding culinary techniques, inventory management, recipe development and health and safety adherence. Specialize in working with Sous Chef to manage a brigade of chefs and kitchen workers.

Consistently strived to work hard and be an asset the organization. I am artistically inclined and believe in the creation of food that appeals to the visual sense and the palette.

SKILLS N STRENGTH

* Inventory control.
* Special meals preparation.
* Exceptional organization.
* Proper portioning.
* High-end culinary and presentation skills.
* Quality monitoring.
* Advanced knife skills butchering techniques.
* Food logs maintenance.
* Regulating temperature.
* Assets protection.
* Proficient at all kitchen stations.
* Demonstrated ability to train new culinary staff.
* Great communicator and very good command in English language.

EDUCATION

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| **YEAR** | **COURSE** | **UNIVERSITY/SCHOOL** |
|  | Diploma in Food And Beverage –“Culinary” | Globnet College of Management & Technology, Dehradun. |
| 2008 | Intermediate | **T.B.P Inter college bhagirathi puram** |
| 2006 | High School | **T.B.P Inter college bhagirathi puram** |

**WORK EXPERIENCE**

**29TH October, 2016 – Present “Chef De Partie” Dubai Parks and Resorts, Dubai**

**RESPONSIBILITIES:**

* Preparing, cooking and presenting dishes within your speciality.
* Managing and training demi-chef de parties and commis working.
* Helping the sous chef and [head chef](https://www.caterer.com/search/head-chef-jobs) to develop new dishes and menus.
* Ensuring you and your team have high standards of food hygiene and follow the rules of health and safety.
* Monitoring portion and waste control to maintain profit margins.
* Preparing requistion for daily food prepration required.
* Always kept hygiene in the kitchen according to the company standard and policy.
* Documentation of food cooking logs, temperatures log and hygine report on daily basis.

**16th August,2014 – 22nd August,2016 “Chef De Partie” Vivanta by Taj, Bangalore**

**RESPONSIBILITIES :**

* Took care of daily food preparation and duties assigned through the superiors to meet the standard and the quality set by the Company.
* Estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met.
* Ensured that the production, preparation and presentation of food are of the highest quality at all times.
* Knowledge of all standard procedures and policies pertaining to food preparation, receiving, storage and sanitation.
* Ensure effective communication between staff by maintaining a secure and friendly working environment.
* Monitoring portion and waste control to maintain profit margins.
* Preparing requistion for daily food prepration required.
* Always kept hygine in the kitchen according to the company standard and policy.
* Documentation of food cooking logs, temperatures log and hygine report on daily basis.

**17th October,2012 – 14th august, 2014 “Commi II” Park Hyatt Resorts& Spa, Goa**

**RESPONSIBILITIES :**

* Receiving of all the local and imported equipment.
* Maintaining the record of all catalogues and manuals of equipment.
* Making sure of **ISO** audit followed up effectively.
* Requisitions for stores
* Work closely with standard recipes and plate presentation in order to maintain standards of quality in production and presentation.
* Abide to all hygiene/ safety procedures as per the hygiene program of the hotel.

**3rd August, 2009 – 3rd August, 2012 “Apprentice Cook” Park Hyatt Resorts& Spa, Goa**

**RESPONSIBILITIES :**

* Worked in all kitchen departments.
* Ala Carte order dispensing.
* How to make buffet and Ala Carte dessert.
* How to make buffet and Ala Carte all Type garnish.
* Temperature log maintaining, hygiene and sanitation maintaining.

# INDUSTRIAL TRAINING

1st January, 2009 – 5th June,2009 -- Completed Five Months Industrial Training from “Sayaji Hotels Ltd. Vijay nagar Indore (F & B Production).

**HOBBIES**

Playing Cricket and Football, Making new Friends, Cooking, Dancing and Travelling.

PERSONAL INFORMATION

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| Date of birth :  Sex : | 22/​06​/1989  Male |
| Category : | General |
| Nationality : | Indian |
| Language Known : | English, Hindi, Garhwali |
| Marital Status : | Unmarried |

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**DECLARATION:**

I confirm that the information provided by me is true to the best of my knowledge and

belief.