

Yogesh kumar choudhary



Personal details

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Skills

Culinary Techniques

Continental Cuisine

Food Safety

Team Collaboration

Food Presentation

Adaptability

Multitasking

Time Management

Quality Control

Ingredient Selection

Education

Bachelor degree in hospitality
Institute of hotel management Gwalior

2011 - 2015

Employment

Line Cook

Dec 2021

The Chocolate Bar, Kuwait City, Kuwait

- Prepared and cooked menu items according to standardized recipes and presentation guidelines to ensure consistency and quality.
- Monitored ingredient freshness and stock levels, assisting with inventory management and restocking as needed.
- Collaborated with kitchen staff to manage orders efficiently during peak service hours in a high-volume environment.
- Assisted in training new kitchen staff on proper cooking techniques and kitchen protocols to maintain team performance.

Commis chef

Dec 2018 - Oct 2021

Fio cook house and bar, New Delhi

- Assisted in the preparation and presentation of dishes under the supervision of senior chefs to ensure high-quality and timely service.
- Maintained cleanliness and organization of the kitchen area, including equipment sanitation and food storage compliance with health and safety standards.
- Monitored inventory levels and reported shortages to senior staff to ensure uninterrupted kitchen operations.

Commis chef

Feb 2018 - Dec 2018

THEOBROMA FOODS PRIVATE LIMITED, New Delhi

- Assisted senior chefs in the preparation and presentation of various dishes, ensuring adherence to quality and consistency standards.
- Maintained strict hygiene and sanitation protocols in the kitchen to comply with health and safety regulations.

Certificates

Food safety level 2

2022

- Proven skills in monitoring temperature controls and environmental conditions to ensure food safety.
- Demonstrated comprehensive understanding of food safety principles relating to contamination prevention and hygiene.
- Recognized competence in identifying potential food hazards in a kitchen environment and taking corrective actions.
- Confirmed knowledge of food storage protocols to minimize spoilage and cross-contamination risks.

Internships

The grand hotel, New delhi