

SOHAN LAL YOGI

Present Location: Dubai, (M) +971 - 523547370

Email: sohanyogi111@gmail.com



A skilled culinary professional recognized for a comprehensive knowledge of international cuisine over 12 years of progressive Experience in international Kitchen with expertise in preparing variety of cuisines like Indian Cuisine, Italian Cuisine with a special experience of Low Diet Cooking, especially for the health-conscious clients.

Core Competencies

Indian Head chef

Professional Experience

RSR RESTURENT & LLC –DUBAI – UAE - Nov 17th – 2023 - To – Present

INDIAN HEAD CHEF

- ✓ Successfully leading a team of 12 cooks for the operations in the Main Kitchen,
- ✓ Quality food to around 500 clients
- ✓ Assist the Executive Chef in planning, organizing, directing and managing all activities within the food preparation area of the kitchen, as well as implementing standards and maintaining them to company standards.
- ✓ Responsible for supervising the food production for the section.
- ✓ Ensure that all food items prepared are in accordance with the menu specification and Hygiene and Safety standards.
- ✓ Maintain & improve standard of service and operating standards, ensuring maximum guest satisfaction.
- ✓ Assist in the development and implementation of new dishes.
- ✓ Supervised catering for events accommodating up to 200 people.
- ✓ Conducted budgeting, marketing and financial/cost analyses.
- ✓ Training and development of Commis Chefs.
- ✓ Ensuring correct stock rotation & minimization of wastage.
- ✓ Assisting other areas of the kitchen when required.
- ✓ Full understanding of food controls & experience of ordering & menu pricing.
- ✓ Comply with the Company Occupational Health & Safety Policy.
- ✓ Implement and monitor departmental training & development plans via appraisal process.
- ✓ Managing the staff up to 30 Staff.

HOTEL POLO – INN \$ SUITES – A- HSB GROUP PRODUCT – JAIPUR- INDIA

DEMI CHEF DE PARTIE

20TH JULT 2020 TO 25TH AUG – 2022

- ✓ Menu designing and developing standard recipes which allow the restaurant to operate at budgeted food cost.
- ✓ Supervision of front and back of the house including supervising the staff and instructing the duties on daily basis.
- ✓ Ensuring the safety, sanitation and HACCP for the house and attending to the issues relating to it if any.
- ✓ Checking the inventory and ordering the materials well in advance to avoid shortfall.
- ✓ Controlling the cost of housing and initiating new ways to cut costs where possible.
- ✓ Conducting regular training sessions for the employees.
- ✓ Coordinating with the clients on daily basis and reporting to the Chef Office.



HOTEL DEVRAJ NIWAS - JAIPUR

1st Nov – 2019 – Aug – 2019
DEMI CHEF DE PARTIE

- ♦ I am handling the Indian kitchen section here.
- ♦ Taking care of store.
- ♦ Responsible for Mis-en- Place
- ♦ I am responsible to assist the chef in making menu.

HOTEL LAKHDATAR KHATU SHYAMJI

Jan 2018 to oct 2019



COMMIS I

- ♦ I handle the Indian kitchen section here.
- ♦ Taking care of lunch and dinner menu.
- ♦ Responsible for Mis-en- Place

Hotel Bella Casa Jaipur & Crimson park Jaipur



- ◆ I handle the breakfast in morning shift.
- ◆ I handle the starter and main course items of Indian food.
- ◆ Responsible to assist Chef de partie.



K K ROYAL DAYS

Jan 2015 to Jan 2016

Job Training in Kitchen

- ◆ I worked there is Indian kitchen and learn basic.
- ◆ I help Commis chef to prepare Indian breakfast.
- ◆ I bring store for kitchen.
- ◆ I learn how to prepare gravy

Education Qualifications

Diploma in Hotel Management from Konark College Sikar in 2013.

PROFESSIONAL & COMMUNITY ACTIVITIES

I am helping nature person. I like to take part in food seminars and love to cook new items.

PERSONAL Nationality – Indian, height 5'6", weight 63 kg,

Birthdate

Marital Status - Married,

No. of kids - 01.

Hobbies - Playing cricket and music Language Skills – English & Hind

Personal Details

NAME

SOHAN LAL YOGI

Date of birth : 07-01-1993
Place of birth : Rajasthan – Jaipur- India
Nationality : Indian
Marital status : Married
Religion : Hindu
Languages known : English, Hindi, Rajasthani

REFFRANCE IN DUBAI

Chef Shamir Ahmed sadekar.

Executive sous chef

RSR RESTURENT – DUBAI

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