

RAKHI J. SODHA

KITCHEN ASSISTANT | COOK (VEGETARIAN CUISINE) | CATERING & FOOD SERVICE
PROFESSIONAL

 **Mobile:** +91 96994 77747

 **Email:** rakhi.sodha@gmail.com

 **Location:** Mumbai, India

CAREER OBJECTIVE

Dedicated and hardworking food service professional with practical experience in vegetarian cooking, meal preparation, community kitchen operations, and home-based catering services. Seeking a suitable position as a Cook, Assistant Cook, Kitchen Assistant, Canteen Supervisor, or Food Service Associate with a reputed hotel, restaurant, institutional kitchen, hospital, school, college, corporate cafeteria, or industrial canteen where I can contribute my culinary skills, discipline, and commitment to quality food preparation.

PROFILE SUMMARY

- More than 10 years of practical experience in preparing high-quality vegetarian Indian cuisine.
- Founder and operator of "Rakhi's Kitchen" home-based tiffin and food service.
- Proven experience serving senior citizens, working professionals, and families with daily nutritional meal requirements.
- Highly skilled in the preparation of traditional Gujarati, Maharashtrian, North Indian, and selected Hyderabadi dishes.
- Extensive background in heavy bulk cooking through community kitchen and temple food service activities.
- Strong foundational knowledge of strict kitchen hygiene, food handling, safety, and ingredient optimization.
- Exceptional work ethic, punctuality, reliable teamwork, and a warm, customer-focused approach.

PROFESSIONAL EXPERIENCE

Proprietor & Lead Cook

Mumbai, MH

Rakhi's Kitchen — Home-Based Tiffin & Food Service

10+ Years Experience

- Prepared fresh, nutritious vegetarian meals daily for a dedicated and growing client base.
- Managed layout and menu planning, fresh ingredient procurement, budgeting, and final culinary execution.
- Maintained flawless cleanliness and high hygiene standards across the entire preparation process.
- Coordinated seamless meal packaging, timed local deliveries, and accommodated specific customer dietary adjustments.
- Handled cooking arrays for breakfast, lunch, snacks, and robust dinner menus.

Community Food Service Volunteer

Mumbai, MH

Various Community & Temple Food Initiatives

Ongoing / Periodic

- Assisted effectively in the grand-scale preparation of Langar Prasad and traditional community meals.
- Supported bulk production lines, rapid ingredient prep, and managed organized food distribution counters.
- Collaborated dynamically as part of high-energy kitchen teams during religious festivals and major social events.
- Ensured strict compliance with cleanliness rules, post-event sanitation, and orderly equipment management.

CULINARY SPECIALTIES

• Hyderabadi Biryani

• Paneer Lababdar

• Pav Bhaji

• Mutter Kachori

• Mixed Veg Khichdi

• Gujarati Dhokla

• Dal Fry & Jeera Rice

• Pulao Kadhi

• Gujarati Dal

• Vada Pav / Snacks

• Traditional Gujarati

• North Indian Cuisine

KEY SKILLS

• Vegetarian Cooking

• Bulk Meal Preparation

• Kitchen Assistance & Prep

• Food Plating & Assembly

• Menu Planning

• Ingredient Management

• Food Hygiene & Safety

EDUCATION & CERTIFICATIONS

Bachelor of Commerce (B.Com.)

University of Mumbai | Passing Year: 1996

IRDA Certified Insurance Advisor

Insurance Regulatory and Development Authority (IRDAI)

Prior Work History

Insurance Officer (2007–2008)

Reliance Life Insurance Company Ltd., Prabhadevi, Mumbai

PERSONAL DETAILS

Full Name:	Rakhi Jayesh Sodha	Date of Birth:	24 May 1975
Gender:	Female	Nationality:	Indian
Languages:	English, Hindi, Gujarati, Marathi	Marital Status:	Married

Declaration: I hereby declare that the above information is true and correct to the best of my knowledge and belief.

Place: Mumbai

Rakhi J. Sodha