



Sohrab

ANSARI

BAKERY COMMIS

WORK EXPERIENCE

COMMIS 1

TROFI (RIYADH - SAUDI ARABIA)

2026 - Current

Followed recipes meticulously, ensuring consistent dish quality.

Maintained high hygiene standards throughout kitchen operations.

COMMIS 2 & COMMIS 3

LSG SKY CHEFS (BENGALURU - INDIA)

2024 - 2026

Acquired expertise in day-to-day bakery operations, including bread, pastry, cake, and confectionery production. Gained hands-on experience in inventory management, portion control, and cost efficiency.

JOB TRAINEE

CROWNE PLAZA - AN IHG HOTEL (NOIDA-INDIA)

2023 - 2024

Worked with professional bakery equipment (mixers, ovens, sheeters, etc.).

Learned Basic recipes, HACCP.

Gained 5 star hotel experience.

EDUCATION

DIPLOMA IN BAKERY & CONFECTIONERY

Institute of Hotel Management - Lucknow

2022 - 2023

INTERMEDIATE

K.I.C MALUDDIH - Kushinagar

2020 - 2021

ABOUT ME

Dedicated Bakery & Confectionery professional with 6 month on job training and 3 years of staff experience, skilled in bread, baking, fermentation with expertise in maintaining quality, creativity, and customer satisfaction.

CONTACT



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Karmaini Premwaliya, Kushinagar,
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SKILLS

- Dough Mixing , Fermentation
- Sourdough, Artisan Bread
- Brioche Bread, Baking
- HACCP, Quick Learner

LANGUAGES

- Hindi
- English
- Arabic