

ANNIE

ZAMBIA

Professional Statement

I am customer focused professional with 2 year of experience in catering assistant in food preparation and steward duties. Experienced in supporting kitchen operations, maintaining hygiene standards, and assisting with the setting up and delivery of catering events. A strong team player, flexible, approachable person who thrives in fast-paced environments and consistently delivers high-quality service. My career goals are to keep evolving by learning and becoming a kitchen manager.

Experience

STEWARDED | MUMBWA COUNCIL REST HOUSE | MUMBWA

JAN 2016-DEC 2018

KITCHEN EXPERIENCE INTERN

- Helped with kitchen preparation and setting up the station
- Assisted the chef in food preparation for about 80 people per day
- Attended to customers' needs
- Cleaned and organized kitchen stations and kept them in an enjoyable and orderly place to work.
- Gained valuable knowledge of how kitchens are run and what competencies one needs to have to thrive in a kitchen environment.

EVENTS CATERING

- As a Catering Assistant, I supported the smooth delivery of food and beverage services for various professional workshops, training sessions, and business meetings, typically hosting up to 75 attendees. Working closely with the catering team, I helped ensure that all aspects of event catering were executed efficiently and to a high standard.

PASTRY EXPERIENCE

- Assisted in the preparation of doughs, fillings, frostings, glazes, other components of dishes in the pastry department of a higher hotel restaurant. Very confident in baking cakes and scores

Education

MOULOUD MAMMERI UNIVERSITY OF TIZI-OUZOU | ALGERIA

OCT 2012- JUL 2015

- Financial Economics and Banking

FAIRVIEW INSTITUTE | LUSAKA

JUL 2010- DEC 2010

- Certificate in General Hospitality
- Food and Beverages

Key Skills & Abilities

- Great custom service skills
- Great team player
- Safe food handling procedures
- Time Management
- Able to Multi-Task
- Attention to detail
- Able to assist in food preparation and steward duties

LANGUAGES SPOKEN

- Fluent in English
- Basic knowledge of French

LEADERSHIP

- **Shift Supervisor (Food Service)** – Oversaw kitchen operations during shifts, coordinated meal timing, managed inventory, and supported staff in high-pressure environments.
- **Head Steward Assistant** – Assisted the head steward in organizing storage areas, maintaining cleanliness standards, and training new stewards on proper food handling and sanitation protocols.

HOBBIES/INTERESTS

- Cooking
- Traveling
- Reading