

CATHERINE

KENYA

Professional Statement

Passionate and innovative culinary professional with expertise in gourmet food preparation, presentation, and quality assurance. Demonstrates adaptability, creativity, and a strong commitment to culinary excellence. Skilled in collaborating with diverse teams and consistently delivering high standards in fast-paced kitchen environments. Proficient in hygiene protocols, food safety management, and maintaining operational efficiency to meet key performance.

Experience

Commis 1 Chef | Radisson Blu Hotel & Residence, Nairobi Arboretum Jan 2024 – Jun 2024

- Prepared and presented buffet meals in the entremetier section, ensuring consistency in quality and taste.
- Coordinated mise en place preparation to optimize workflow and reduce downtime for subsequent shifts.
- Executed Sunday brunch setups, enhancing the dining experience for over 200 guests weekly.
- Delivered high-quality plating presentations at the pass, adhering to visual and culinary standards.
- Collaborated with team members to develop innovative recipes, boosting customer satisfaction ratings.
- Ensured compliance with hygiene and sanitation protocols, reducing food safety incidents to zero.
- Trained junior staff in food preparation techniques, improving team efficiency by 25%.
- Maintained accurate inventory records, reducing food wastage by 15%.
- Conducted audits to ensure adherence to quality control measures in the kitchen.

Commis 1 Chef (Casual Employment) | Radisson Blu Hotel and Residence Nairobi Arboretum Nov 2023 – Jan 2024

- Produced high-volume food preparations while maintaining attention to detail and consistency.
- Managed live carving stations during events, enhancing customer interaction and satisfaction.
- Assisted in the hot section, preparing sauces and accompaniments to complement main dishes.
- Monitored kitchen operations during peak hours, reducing order delays by 20%.
- Developed efficient workstations to improve kitchen operations, cutting prep time by 10%.
- Ensured adherence to food safety protocols, contributing to a 100% compliance rate in audits.
- Supported team members during service transitions, ensuring seamless kitchen operations.
- Enhanced food presentation at the pass, receiving positive feedback from senior chefs.

- Participated in menu development, incorporating seasonal ingredients to increase menu diversity.

**Commis 1 Chef (Training) Radisson Blu Hotel and Residence Nairobi Arboretum
Aug 2022 - Oct 2023**

- Assisted in mise en place for entremetrier and saucier sections, ensuring smooth kitchen workflows.
- Plated dishes during service, achieving a 98% accuracy rate in presentation standards.
- Prepared desserts and baked goods under the guidance of the pastry chef, expanding technical expertise.
- Supported cold kitchen operations, producing high-quality starters and salads for buffet service.
- Maintained workstation cleanliness, exceeding hygiene inspection requirements.
- Assisted in inventory checks, ensuring the availability of essential kitchen supplies.
- Collaborated with senior chefs to refine cooking techniques, enhancing skill proficiency.
- Participated in catering for special events, serving over 500 guests per event.
- Prepared recipes based on customer preferences, increasing satisfaction scores by 12%.

Commis 1 Chef Southern Palms Beach Resort, Diani Aug - Nov 2022

- Assisted pastry chefs in preparing desserts and baked goods, mastering various techniques.
- Supervised buffet stations during breakfast and lunch, ensuring timely service for over 150 guests daily.
- Supported cold kitchen operations, preparing salads, starters, and garnishes with precision.
- Plated meals during catering events, maintaining high presentation standards.
- Participated in food service during events, receiving positive feedback from guests and management.
- Ensured compliance with kitchen safety and hygiene protocols, reducing risks of cross-contamination.
- Contributed to menu testing and development, enhancing customer dining experiences.
- Maintained a clean and organized workstation, adhering to operational guidelines.
- Collaborated with team members to execute large-scale catering events successfully.

Education

Diploma in Culinary Arts |Boma International Hospitality College, Kenya Jan 2022–Nov 2023

Jan 2016–Jun 2020 - Stephjoy Christian Secondary School.

Jan2016-june 2020 - Kenya Certificate of Secondary Education

Jan 2007– Dec 2015 - Hospital Hill Primary School

Kenya Certificate of Primary Education

Key Skills & Abilities

LANGUAGES SPOKEN

Fluent in English (Spoken and written)

LEADERSHIP

Vice president-BOMA INTERNATIONAL HOSPITALITY COLLEGE

HOBBIES/INTERESTS

- Hicking
- Reading Novels