

ELSIE

NAIROBI, KENYA.

Professional Statement

Passionate culinary professional with a Bachelor of Science in Hospitality Management and over 5 years of experience in professional kitchens, including international work in the UAE. Skilled in preparing both hot dishes and pastries, maintaining high standards of hygiene, and supporting smooth kitchen operations. Adaptable and eager to grow further as a Commis Chef while contributing to a dynamic culinary team.

Experience

CAKE ARTIST AND BAKER | MOR. CAKES AND PASTRIES

NAIROBI, KENYA.

MAY 2025 – PRESENT

- Design and decorate custom cakes and pastries for client orders and special events.
- Specialize in fondant work, piping, tiered cakes, and artistic presentation.
- Collaborate with the team to develop new cake concepts and seasonal offerings.
- Ensure high standards of hygiene, food safety, and consistent product quality.
- Engage with customers to interpret their ideas into personalized edible designs.

COMMIS II | DOUBLE TREE BY HILTON SPA AND RESORT, MARJAN ISLAND RAS AL KHAIMAH, UAE.

MAY 2023 – JUN 2024

- Contributed to high-volume operations serving approximately 2,000 guests for breakfast and 800-900 for lunch and dinner daily.
- Trained and guided new staff in Hilton breakfast standards, ensuring they understood their stations and delivered consistent quality and presentation.
- Tracked and analyzed kitchen waste with digital systems, helping reduce excess production, control costs, and improve menu planning in line with Hilton sustainability practices.
- Recorded daily food and chiller temperatures, ensuring HACCP compliance and audit readiness.
- Completed kitchen documentation, including hygiene checklists for staff and stations, to support audit readiness and maintain Hilton quality standards.
- Handled daily requisitions and ordered items from the store to ensure sufficient stock levels and smooth kitchen operations

PIZZA CHEF | SIMBISA BRANDS LIMITED, PIZZA INN. NAIROBI, KENYA.

SEP 2021 – APR 2023

- Assisted in the preparation and assembly of 1000 pizzas per hour/shift during peak times.
- Handled dough stretching, topping assembly, and oven management.
- Maintained kitchen hygiene and adhered to food safety standards in line with company policies.
- Supported stock checks and ingredient preparation to ensure smooth workflow during service.

COMMIS III | FAIRMONT THE NORFOLK | NAIROBI, KENYA. JAN 2019 – MAR 2020

- Assisted in food preparation across various stations, supporting the hot kitchen during high-demand periods.
- Maintained workstation cleanliness and prepped ingredients for sauces, soups, and proteins.
- I received commendation for attention to detail and ability to work under pressure.

INTERN | EXECUTIVE RESIDENCY BY BEST WESTERN.

NAIROBI, KENYA

JAN 2018 – MAR 2018

- Trained in all the hotel departments, including the Front Office, Sales and Marketing, and the food and beverage department, learning to adapt to changes quickly.
- Disciplined in adhering to company quality constraints and industry best practices to ensure guest satisfaction.

Education

STRATHMORE UNIVERSITY | NAIROBI, KENYA.

JAN 2017 – SEP 2021

- Second Class - Lower Division.
- Bachelor of Science in Hospitality Management

FRANCIS RANG'LA GIRLS' HIGH SCHOOL | SIAYA, KENYA.

JAN 2012 – NOV 2016

- Grade C+ with 59 points
- Kenya Certificate of Secondary Education

Key Skills & Abilities

SKILLS.

- Mise en place and station setup.
- Plating and presentation.
- Team leadership and collaboration.
- Customer service awareness.
- Attention to detail and creativity.
- Adherence to kitchen safety and HACCP compliance.

LANGUAGES SPOKEN.

- English – Fluent.
- French – Beginner.