

ESTHER

KENYA

Professional Statement

As a dedicated and passionate Commis Chef, I am committed to developing my culinary skills and contributing effectively to a dynamic kitchen environment. With a good foundation in food preparation, hygiene standards, and team collaboration, I aim to support the senior kitchen team in delivering high-quality dishes that exceed guest expectations. Eager to learn and grow within the culinary industry, I am adaptable, detail-oriented, and committed to maintaining the highest standards of cleanliness and professionalism. I am seeking a challenging position in a dynamic organization where my strategic thinking, creativity, and analytical skills can contribute to achieving organization's objectives.

Experience

CHEF | O-ZONE RESORT | KIAMBU, KENYA

JAN 2025 UP TO DATE

- Assisting in food preparation and collaborating with other kitchen staff
- Supporting senior chefs in preparing ingredients, cooking, and plating dishes according to the restaurant's standards
- Assisting in setting up workstations, cleaning kitchen equipment, and helping with other tasks as assigned
- Adhering to standardized recipes and instructions from senior chefs to maintain consistency in food quality
- Ensuring that the food is high quality and that the kitchen is in good, clean and hygienic condition.
- Ensuring that dishes meet presentation standards and are prepared as per the specified quality

CHEF | PANESIC HOTEL | EMBU, KENYA

JAN 2023- SEPT 2024

- Ensuring compliance with food safety regulations (HACCP, health codes, etc.)
- Maintaining cost control by monitoring portion sizes and ingredient usage.
- Working with restaurant managers and waitstaff to ensure customer satisfaction.
- Occasionally interacting with guests for feedback and menu suggestions.

CHEF | DELICIOUS CUISINE CARTER | KIAMBU, KENYA JAN 2022 – APRIL 2022

- Prepared high-quality dishes while maintaining consistency and presentation.
- Ensured variety in menu options to cater to different tastes and dietary requirements.
- Maintained kitchen cleanliness, organization, and hygiene according to health regulations.
- Ensured compliance with food safety regulations

Education

CASCADE INSTITUTE OF HOSPITALITY | THIKA

SEPT 2021 – NOV 2023

Diploma in Culinary Skills

MOI GIRLS HIGH SCHOOL | KIKUYU

2016 - 2020

Kenya Certificate of Secondary Education

Key Skills & Abilities

Languages Spoken

- English – fluent
- Swahili – fluent

Hobbies/Interests

- Reading
- Travelling
- Listening
- Meditation