

FELISTUS

ZAMBIA

Professional Statement

Passionate and experienced Chef with experience in food production and catering. Skilled in creating diverse, high-quality dishes while maintaining excellent kitchen hygiene and efficiency. I bring creativity, reliability, and strong teamwork to every role. My goal is to grow into a senior chef or kitchen management position, contributing to innovation and the success of the organization.

Experience

Head Chef | Femesha Catering Services | Lusaka, Zambia Nov 2021 – Present

- Assisting in managing a small catering service, specializing in both traditional Zambian and modern cuisine
- Planning and executing customized menus for weddings, corporate events, and private gatherings.
- Overseeing food preparation, presentation, and service, ensuring customer satisfaction and repeat business
- Managing budgeting, inventory, and sourcing of fresh ingredients to maintain quality and control costs
- Training and supervising casual staff during events, ensuring high standards of hygiene and service
- Developing strong organizational, time management, and client relationship skills

Chef | Olympic Youth Development Center | Lusaka Jan 2012 – Dec 2018

- Prepared and cooked diverse meals for athletes, staff, and guests, ensuring consistent quality and taste.
- Developed menus that balance nutrition with flavor, meeting the dietary needs of athletes.
- Ensured compliance with food safety and hygiene standards, maintaining a clean and organized kitchen.
- Supervised and trained junior staff to enhance efficiency and teamwork in kitchen operations.
- Managed inventory monitored stock levels, and reduced food waste through effective planning.
- Supported large-scale events by delivering timely, high-quality catering services.

Education

FERN CATERING – TEVETA-ZAMBIA

Jan 2010 - December 2010

- Certificate in food production
- Food production

- Diploma
- Primary Teachers Diploma

Key Skills & Abilities

Languages Spoken

English

Leadership

I have served as Assistant Director at my Church, where I help coordinate programmes and guide members. In my catering career, I have also led small kitchen teams and currently manage operations as Head Chef at Femesha Catering Service

Hobbies/Interests

- Cooking and experimenting with new recipes
- Exploring international cuisine
- Food presentation and styling
- Volunteering in community food programmes
- Event planning