

LOUANGE

RWANDA

Professional Statement

A passionate and versatile hospitality professional with proven experience as both Waitress and Commis Chef specializing in Pastry and Bakery. I bring creativity, precision, and attention to detail to the kitchen while delivering exceptional service to create memorable dining experiences for guests. Skilled in teamwork, adaptable under pressure, and committed to excellence in both front-of-house and back-of-house operations.

Experience

COMMIS CHEF CASUAL | MARRIOTT KIGALI HOTEL | KIGALI CITY FEB 2023 – JAN 2024

- Contributed to high-profile events by preparing and presenting quality baked goods.
- Recognized for consistency and daily pastry and bakery production, including bread, cakes, and desserts.
- Maintained kitchen hygiene and followed strict food safety standards.
- Supported chefs in preparation, baking, and presentation of items.
- Managed time effectively to meet high-volume demands during assisted events and busy periods.

PROFESSIONAL WAITRESS | KULTURA FINE DNNING | KIGALI CITY MAR 2023 – JAN 2024

- Advised guests on menu selections and wine pairings.
- Ensured customer satisfaction through attentive and personalized service.

PROFESSIONAL WAITRESS | KŌZO KIGALI | KIGALI CITY - AUG 2024 – APR 2025

- Delivered high-standard service to guests in a busy upscale restaurant.
- Managed multiple tables while maintaining quality and attention to detail.
- Handled customer complaints calmly and professionally.

COMMIS CHEF-PASTRY AND BAKERY | KŌZO KIGALI | KIGALI CITY - APR – AUG 2025

- Prepared and baked pastries, bread, and desserts according to recipes and standards.
- Assisted in menu development for dessert offerings.
- Maintained cleanliness and organization in the pastry section.

Education

ERM HOPE TVET SCHOOL | KIGALI-RWANDA JUN 2024 – DEC 2022

- Certificate
- Major: culinary arts and Hospitality

FAWE GIRLS' SCHOOL | RWANDA 2017 – 2019

- Advanced Level Certificate
- MCE (Mathematics ,Computer science and Economics)

Key Skills & Abilities

Languages Spoken

- English — Fluent
- German — Basic (A2)

Leadership

- Assisted in leading the pastry prep team during peak service hours, ensuring all bakery items were ready on time.
- Trained and guided new kitchen assistants on proper pastry techniques and hygiene standards.
- Took responsibility for the bakery section when the Chef de Partie was unavailable, maintaining quality and consistency.

Hobbies/Interests

- Baking & Pastry – Creating Innovative Desserts
- Food Photography – showcasing dishes creatively
- Social interaction –enjoying meeting and helping people
- Food Blogs – staying updated on trends
- Travel & Food Culture – exploring international cuisines
- Team Sports – demonstrating teamwork and discipline
- Volunteering in Community Kitchens – serving others