

MOSES

KENYA

Professional Statement

I am a passionate and dedicated chef with a zeal for creating flavorful and well-presented dishes. I bring creativity, strong kitchen leadership, and a commitment to enhancing both team dynamics and guest experiences. My career goal is to grow as a culinary professional, refine my skills, and contribute to innovative dining experiences while advancing within the industry.

Experience

COMMIS II (HOT KITCHEN) DOUBLE TREE BY HILTON RESORT AND SPA - AUG 2023- MAY 2024

- Rotated between breakfast, cold and hot kitchen sections, preparing dishes for large scale buffets and a la carte service.
- Contributed to high volume operations serving approximately 2000 guests for breakfast and 800- 1000 for lunch and dinner.
- Executed pasta and pizza orders in a high - volume restaurant, consistently meeting customer expectations for taste and presentation.
- Prepared food items according to recipes and proportion guidelines.
- Collaborated with the kitchen team to deliver a seamless, memorable dining experience.

PIZZA CHEF PIZZA INN, SIMBISA BRANDS LIMITED, KENYA - JAN 2021- JUL 2023

- Operated and maintained pizza ovens, monitoring temperatures and cook time to achieve consistently perfect and delicious cooked pizzas.
- Prepared and handcrafted 1000 pizzas per hour/shift during peak times.
- Handled dough stretching, toppings assembling and food inventory
- Stayed up to date with industry, trends, techniques and new pizza styles continuously seeking for growth and improvement.
- Got a promotion to shift manager.
- Managed to oversee new branch opening as the shop manager.

ASSISTANT COOK(PART TIME) TIN TIN RESTAURANT KENYA - JAN 2019 - JAN 2021

- Assisted in food preparation across various stations, supporting the hot kitchen during high demand periods.
- Maintained workstation cleanliness and prepared ingredients for sauces and soups.

- Received commendation for attention to details and ability to work under pressure.
- Ensured the restaurant settings and equipment was in working order, reported any maintenance issue to the in charge.

COOK MAGWA FOOD CAFE, KENYA JAN 2018- DEC 2018

- Founded and managed small food bussines serving 50+ students anand locals daily within Kisumu polytechnic.
- Oversaw all aspects of operations including menu planning, food preparations and customer service Built strong customer realtion through quality service and consistent Product delivery.
- Gained hands on experince entrepreneurship, customer handling and operational management.

Education

KENYA CERTIFICATE OF SECONDARY EDUCATION. GOT AGULU SECONDARY SCHOOL, KENYA EBRUARY 2014- NOVEMBER 2017

Key Skills & Abilities

LANGUAGES SPOKEN

- ENGLISH- FLUENT
- FRENCH-BEGINER

LEADERSHIP

- Founder Magwa food cafe.
- Shift manager pizza Inn, Simbisa brands Limited.

HOBBIES/INTERESTS

- Creative writing
- Pastry Art.
- Zen Tea ceremony.
- Reading.