

NELLY

KENYA

Professional Statement

Driven and skilled Chef with years of experience in culinary arts, specializing in African and authentic Mexican dishes. Managed and supervised kitchen operations, ensuring high-quality food preparation and consistently meeting customer expectations. Led kitchen teams, optimizing workflow, improving food cost management, and ensuring food safety compliance. Demonstrated proficiency in managing food storage and inventory, minimizing waste while maintaining ingredient quality. Operated various kitchen equipment, including stoves, grills, and fryers, with precision, contributing to efficient and timely meal service. Experienced in remote collaboration with kitchen teams, ensuring consistent recipe adherence and operational efficiency. Looking to transfer culinary expertise and leadership skills into a Chef role in a dynamic foodservice environment.

Experience

CHEF | SAROVA WOODLANDS | NAKURU, KENYA

FEBRUARY - OCT 2020

- Efficiently prepared and cooked a wide range of authentic Mexican dishes, adhering strictly to recipes, and ensuring high-quality meals that consistently met customer satisfaction, enhancing the dining experience.
- Learned all aspects of hotel operations, rotating through various sections of the kitchen, gaining comprehensive knowledge and providing support wherever needed, contributing to an efficient and seamless kitchen workflow.
- Weighed and measured all ingredients with precision, ensuring consistent and accurate portioning for each dish, which led to improved food cost control and maintained high-quality food preparation standards.
- Operated stoves, grills, and fryers effectively, ensuring food was cooked to perfection while maintaining a clean and safe environment, which resulted in consistently high-quality meals served in a timely manner.
- Maintained a clean and sanitary kitchen and restaurant environment by supervising regular sanitation routines, which contributed to upholding food safety standards and ensuring a safe and pleasant dining experience.
- Supervised and mentored line cooks, fostering teamwork and improving kitchen efficiency, which enhanced food preparation and service times, ensuring smooth kitchen operations during peak hours and busy shifts.
- Washed and sanitized kitchen equipment, tables, utensils, and dishes promptly, ensuring all surfaces remained hygienic and food-safe, helping to maintain a sterile environment for food preparation and customer safety.

- Worked closely with the kitchen management team to address any operational issues or inefficiencies, helping to streamline processes and improve overall workflow, which increased kitchen productivity during peak times.
- Coordinated and collaborated with kitchen staff remotely when necessary, ensuring consistent communication and adherence to recipes and standards, leading to seamless operations and maintaining high-quality food preparation remotely.

CHEF | OLE-SERENI | NAIROBI, KENYA

FEB 2019 - JUNE 2019

- Expertly prepared a wide range of traditional Kenyan dishes, consistently delivering exceptional taste and presentation, earning praise from customers and maintaining high levels of satisfaction with every meal served.
- Completed the Control of Substances Hazardous to Health (COSHH) training and obtained certification, ensuring compliance with safety standards and proper handling of potentially hazardous substances in the kitchen environment.
- Maintained a clean, organized, and sanitary kitchen environment through daily sanitation checks, which contributed to the restaurant passing health inspections with zero violations and ensuring food safety for all customers.
- Trained and mentored junior kitchen staff on cooking techniques, kitchen safety procedures, and food handling, resulting in improved team efficiency, enhanced productivity, and better preparation of meals in the kitchen.
- Managed food storage and wrapping processes to ensure the longevity of fresh ingredients, minimizing food spoilage and waste, which contributed to more cost-effective kitchen operations and consistent food quality.
- Addressed customer complaints promptly and professionally, working to resolve issues with a focus on maintaining customer satisfaction, leading to improved guest experiences and better overall feedback on service.
- Operated stoves, fryers, grills, and other kitchen equipment with precision, ensuring all food was prepared to perfection while adhering to health and safety guidelines, resulting in timely and high-quality meals.

Education

VALENTINE CAKE HOUSE | NAIROBI, KENYA

FEB 2021 - FEB 2022

- Certificate in Pastry

BOMA INTERNATIONAL HOSPITALITY COLLEGE | LOCATION **JAN 2018 - DEC 2019**

- Diploma in Culinary Arts

Key Skills & Abilities

Languages Spoken

- English
- Kiswahili

Leadership

- Experienced in leading and mentoring kitchen staff, fostering teamwork and improving efficiency.

Time Management

- Efficient in managing kitchen operations, ensuring timely meal delivery during peak hours.

Hobbies/Interests

- I am a passionate cook who loves trying out new recipes and creating new dishes. I also love doing wine tasting and reading cookbooks.