

# DENIS

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## KENYA

### Professional Statement

I am a self-driven and motivated chef with a deep passion for creating meaningful experiences and lasting memories through food. Dedicated and hardworking, I constantly strive to grow both personally and professionally. I am always eager to learn new techniques and share my knowledge with others, fostering a collaborative and enriching environment in the kitchen.

### Experience

#### **PRIVATE CHEF | PRIVATE DINNING | NAIROBI, KENYA** **DEC 2024 - PRESENT**

- Tasked mainly to prepare meals exclusively for specific Clients or family, to the required taste.

#### **DEMI CHEF DE PARTIE [LEAD LINE COOK] | GURNEY'S RESORT AND SEA WATER SPA | NEW YORK, USA** **NOV 2022 - DEC 2023**

- Tasked with handling both the fish and meat station, making sure each order was up to the required restaurant standards following up with HACCAP standards as well.
- Obligated to take opening and closing stock of both stations and ensuring that there was enough stock to last the next day's shift.
- Tasked with helping out the Cold section and plating section on busy days.
- Served an average Pax of 450 and upwards depending on then day and occasion.

#### **COMMIS 1 | VILA ROSA KEMPINSKI | NAIROBI, KENYA** **JAN 2022 - OCT 2022**

- In-charge of the Balcony kitchen. Which is mainly an Ala'catre set up Kitchen.
- Tasked with producing any guests' orders to the later and on time. It also improved my knowledge of all the five kitchen sections, as it needed me to be an all round chef, as orders ranged from salads, to sushi, to main dishes I. E meats, their sauces and accompaniments.
- Tasked with stock taking, opening and closing of the kitchen with the help of my fellow chef-mates. This also increased my leadership and teamwork skills being essential skills which aid in the smooth running of the kitchen.
- Served a total of 80pax and upwards on a daily basis depending on the check ins and walk ins of the hotel.

#### **COMMIS 2 | CAFE JAVAS | KAMPALA, UGANDA** **SEP 2021 - DEC 2021**

- In-charge of the Grill station which entailed producing all main dishes and their sauces.
- Required to have knowledge and be able to man any other three stations. The said stations were Pans section which entailed preparation of all accompaniments of main dishes, Fryer section which entailed preparation of any dish that was to be deep fired, lastly pizza section which entailed preparation of all pizzas the establishment offered.

**COMMIS 2 | BEST WESTERN HOTEL | KISUMU, KENYA****FEB 2021 - MAY 2021**

- Focused on Breakfast Section which entailed live Egg and pancake station, plating of Ala'catre orders too.
- Also focused on cold kitchen mainly Gardemanger. Which entailed preparation of some cold dishes i.e. Appetizers, salads, cold soups etc.
- Served a total of 90pax and upwards depending on the occupancy of the hotel.

**COMMIS 3 | BOMA HOTEL | NAIROBI, KENYA****DEC 2019 - FEB 2020**

- Focused mainly on Ala'catre, Saucier and Butchery section.
- Obligated with producing dishes on time and as per the order. Platting skills and detailed presentation was of importance.
- Tasked with checking quality of meat items brought to the establishment, portioning and storing them as per the requirements with supervision of my Chef de partie.
- Tasked with manning the carving station whenever we had a live carving station.
- Served a total of 100pax and upwards depending on the season and occupancy of the hotel.

**COMMIS 3 | HEMINGWAYS COLLECTION | WATAMU, KENYA****FEB 2021 - MAY 2021**

- Focused mostly on saucier, Entremetie, Pastry and Pizzeria sections.
- Obligated to make Main dishes and the corresponding sauces and their accompaniments.
- Preparation of pizza dough was my obligation.
- Required to prepare pizzas as per the order and on time.
- Served a total of 45pax and upwards depending on the check ins and walk ins of the hotel.

**Education****EUROINNOVA BUSINESS SCHOOL - HOSPITALITY ACADEMY****| GRANADA, SPAIN****JUNE 2024 - PRESENT**

- Master diploma
- Master in Kitchen. Professional Kitchen Chef and Head Chef

**BOMA INTERNATIONAL HOSPITALITY COLLEGE****| NAIROBI, KENYA****MAY 2018 - NOV 2021**

- Diploma
- Diploma in Culinary Operations

**BOMA INTERNATIONAL HOSPITALITY COLLEGE****| NAIROBI, KENYA****JAN 2018 - APRIL 2018**

- Certificate
- International 'Cookery

## **Key Skills & Abilities**

### **LANGUAGES SPOKEN**

- English - Fluent
- Kiswahili - Fluent

### **LEADERSHIP**

- Demi Chef De Partie.
- Commis 1

### **HOBBIES/INTERESTS**

- Socializing.
- Travelling
- Cooking