

ESTHER

KENYA

Professional Statement

Experienced in crafting exquisite pastries and desserts, blending in flavors to create memorable dining experiences and to demonstrate talent in managing kitchen stations and collaborating with team members to ensure smooth service and maintaining high standards of presentation and quality.

Experience

PASTRY CHEF DE PARTIE | SENTRIM ELEMENTAITA RESORT | NAKURU (04/04/2024 - TO DATE)

- Baked pastries bread, pies and pastries for customers.
- Monitored cooking times for efficient use of ovens and other equipment.
- Maintained safe and sanitary area by checking food products' temperature and freshness.
- Conducted regular quality checks on ingredients and final products, maintaining the highest standards of taste and presentation.
- Inspected products for quality assurance before display.
- Measured, mixed and prepped raw materials to recipe specifications

PASTRY CHEF | VICARAGE RESORTS| EMBU

03/2023 - 03/2024

- Monitored cooking times for efficient use of ovens and other equipment.
- Monitored product appearance and temperature to determine baking times.
- Baked pastries bread, pies and pastries for customers.
- Designed new recipes based on trends and customer requests.
- Implemented strict hygiene and food safety standards in the pastry section, surpassing regulatory requirements.
- Conducted regular quality checks on ingredients and final products, maintaining the highest standards of taste and presentation.

COMMIS II| NOKRAS SILVER OAK | EMBU

08/2021- 02/2023

- Worked efficiently under pressure during peak dining hours, maintaining composure and delivering consistent quality.
- Mixed and prepared ingredients for line cooks ahead of busy periods.
- Maintained a high standard of kitchen hygiene, regularly cleaning work areas and equipment to meet health and safety regulations.
- Enforced health and safety standards for food storage, preparation and handling.
- Regularly conducted deep cleans of kitchen and storage areas to maintain hygiene.

KITCHEN TRAINEE |NOKRAS RIVERINE HOTEL AND SPA | SAGANA 02/2021– 07/2021

- Worked with the chef to produce daily food specials and other supplies
- Assisted the pastry team in preparing daily mis-en-plus
- Ensured all food storage areas are kept clean and tidy
- Attended job trainings on preparation of desserts and pastries so as to ensure that under supervision duties were performed correctly while maintaining consistency

Education

CASCADE HOSPITALITY COLLEGE | THIKA | KENYA

2018–2021

- DIPLOMA IN PROFESSIONAL COOKERY
- PASTRY AND BAKING

KAMACHARIA SECONDARY SCHOOL |MURANGA |KENYA

2014 – 2017

- KENYA CERTIFICATE OF SECONDARY EDUCATION

Key Skills & Abilities

- . Pastry-making processes
- . Cooking techniques
- . Recipe creation
- . Recipe improving
- . Inventing signature pastries
- . Methodical multitasker
- . Excellent time management
- . Exceptional cooking abilities
- . Kitchen safety
- . Computer literate
- . Excellent communication skills
- . Excellent presentation skills

LANGUAGES SPOKEN

- ENGLISH

LEADERSHIP

- Has led the pastry team in the absence of the group pastry chef, this included supervising and coordinating activities of cooks and food preparation

HOBBIES/INTERESTS

- Travelling and adventure