

Anuarithe

Dubai, UAE

Professional Statement

I am self-motivated and dedicated Commis Chef supporting the culinary team in delivering exceptional dining experiences for the guests. I assist in the preparation and presentation of a variety of dishes, ensuring adherence to the hotel's standards of quality, hygiene, and safety. I am eager to develop my culinary skills, work collaboratively with the team, and contribute to creating memorable meals that enhance our guests' satisfaction. I am keen on continuous learning and improvement to support the overall success of the culinary operation while enhancing our guests' overall experience.

Experience

COMMIS CHEF | TOP GOLF DUBAI

MAY 2025 – Ending in MAY 2026

- Assisted in preparing and presenting high-quality dishes under the supervision of senior chefs.
- Maintained kitchen hygiene and food safety standards in accordance with Dubai Municipality regulations.
- I have played a role in reducing food waste by following Haccp procedures and maintaining reputation of company
- I have attended training on food allergens awareness by focusing on customer safety

CHEF INTERN | JUMEIRAH GOLF ESTATE (DUBAI GOLF)

OCT 2023 -MAY 2024

Responsibilities:

- Assisted the head chef with meal preparation, maintaining food quality and presentation standards.
- Managed kitchen tasks like food storage, inventory, and cleanliness in line with safety guidelines.
- Participated in menu planning and sourcing ingredients.
- Supported the kitchen team during busy service times, ensuring timely and efficient dish delivery.

ROOM ATTENDANT| LIVING ADVENTURE | QATAR

JULY 2022 - JAN 2023

- Ensured guest rooms are clean, organized, and fully stocked with necessary supplies to maintain a high level of comfort.
- Conducted detailed inspections to identify any maintenance or repair needs, ensuring the room is in top condition.
- Efficiently managed room cleaning within set time limits and responding promptly to guest requests to enhance their overall experience.

COOK| VINCENZO APARTMENT| KIGALI-RWANDA

FEB – SEP 2022

- Gained strong skills in time management, knife handling, and working under pressure.
- Assisted the head chef with meal preparation, maintaining food quality and presentation standards.
- Practiced various cooking techniques and helped with plating and garnishing dishes.

WAITRESS| VINCENZO APARTMENT| KIGALI-RWANDA |

FEB - SEPT 2022

- Customer Service
- Order Management
- Handling Payments

TRAINEE | LEMIGO HOTEL | KIGALI-RWANDA

JAN – APRIL 2020

- Trainee in housekeeping

COOK | COCO BONGO MUSIC BAR AND BISTRO | RWANDA

JUNE - DEC 2019

- Gained strong skills in time management, knife handling, and working under pressure.
- Assisted the head chef with meal preparation, maintaining food quality and presentation standards.
- Practiced various cooking techniques and helped with plating and garnishing dishes.

TRAINEE | HILLTOP HOTEL| KIGALI-RWANDA

JAN - MAR 2019

- Maintained immaculately clean and tidy working areas in line with food Hygiene legislation.
- Prepared meats, fish and vegetables to support line cooking in fast-paced environment.

Education

UNIVERSITY OF TOURISM, TECHNOLOGY AND BUSINESS STUDIES (UTB) | KIGALI-RWANDA
2017–2022

Bachelor's degree in Hotel and Restaurant Management

UNIVERSITY OF TOURISM, TECHNOLOGY AND BUSINESS STUDIES (UTB) | RWANDA
2019-2020

Diploma in Culinary Arts

UNIVERSITY OF TOURISM, TECHNOLOGY AND BUSINESS STUDIES (UTB) | KIGALI-RWANDA
2017-2018

Certificate in Food Production

SAINT JOSEPH | KIGALI-RWANDA

2016-2018

A2 Certificate in hotel operations

Key Skills & Abilities

Customer service and attention to details

- Team player
- Languages Spoken : English and French
- Leadership: I was a leader in Young Ladies initiative club (YOLI)
- I was appointed as Room Supervisor at Vincenzo apartment

Hobbies/Interests

- Creating new things
- Serving people and assisting others
- Exploring and traveling