ADRIAN

KENYA

Professional Statement

Motivated culinary professional with international fine dining and luxury hotel experience. Skilled in high volume kitchen operations, mise en place, butchery, garde manger, banqueting, hot kitchen production and premium ingredient preparation. Experienced working across multiple stations in a fast-paced environment while maintaining exceptional quality, food safety and presentation standards.

Experience

LINE COOK II |BOURBON STEAK BY MICHEAL MINA |DELRAY BEACH, FLORIDA

AUG 2025-AUGUST 2026

- Worked across garde manger, hot appetizers, fish, meat, vegetables, shellfish and caviar stations
- Prepared and plated dishes to fine dining standards with consistent quality and presentation
- Prepared premium shellfish and caviar while following strict handling and food safety procedures
- Completed daily mise en place and maintained station readiness for dinner service
- Prepared proteins, seafood, vegetables, sauces and accompaniments according to the standardized recipes.
- Maintained quality and efficiency during high volume service while collaborating with chefs and fellow line cooks
- Followed HACCP standards, FIFO stock rotation, and proper labeling procedures.
- Assisted with inventory organization, stock replenishment and minimizing food waste
- Performed opening, closing and deep cleaning duties while maintaining a clean workstation
- Demonstrated flexibility by successfully working across multiple stations as required

INTERN | JW MARRIOTT NASHVILLE, TENNESSEE | **AUG 2023- AUG 2024**

- Garde manger production and display preparation
- Butchery including deboning, trimming and portioning
- Supported banquet production for large events and conferences

INTERN |PRIDEINN MOMBASA |MOMBASA, KENYA

SEPT 2022-NOV 2022

- Worked in entremetier, breakfast, pastry, banqueting, butchery, hot kitchen and garde manger

INTERN | EMARA OLE SERENI | NAIROBI, KENYA | MAR - MAY 22, 2022

- Rotated through garde manger, hot kitchen, butchery, breakfast, banqueting, pastry and entremetier

Education

BOMA INTERNATIONAL HOSPITALITY COLLEGE | NAIROBI, KENYA

JAN 2020 –NOV 2022

- Swiss Dual Diploma(merit)
- Culinary arts

KENYATTA HIGH SCHOOL MWATATE |MWATATE, KENYA 2015 -2018

- Certificate
- High school education

Key Skills & Abilities

LANGUAGES SPOKEN

- English and Kiswahili

HOBBIES

- Cooking
- Fitness
- Learning new things

INTERESTS

Fine dining, culinary innovation, international cuisine, meat and steak preparation, food safety, menu development and continuous professional development.