ELIS

KENYA

Professional Statement

Cooking is a creative skill, and I have a deep passion for bringing positive food experiences through enjoyable, healthy meals that leave lasting impressions.

A passionate and dedicated Commis Chef with a strong foundation in food preparation, kitchen operations, and culinary excellence. Skilled in preparing high-quality dishes while maintaining strict food safety, hygiene, and quality standards in fast-paced kitchen environments. Known for a strong work ethic, attention to detail, and a commitment to continuous learning and professional growth. Adept at working collaboratively with culinary teams to deliver exceptional dining experience while supporting efficient kitchen operations. Eager to contribute creativity, discipline, and enthusiasm to a dynamic hospitality organization committed to excellence.

Experience

COMMIS | SANKARA AUTOGRAPH COLLECTION| **22.10.2024 –TO DATE**

- Responsible for preparing and presenting high-quality dishes across kitchen sections, ensuring strict adherence to food safety, hygiene, and recipe standards, while managing the inventory portion control and waste reduction consistently contributes to smooth kitchen workflow through effective teamwork, adaptability in high-pressure environments, and maintaining consistency in food production and presentation

COMMIS| GOLDEN TULIP | NAIROBI **14.08.2023 – 01.01.2024**

- Responsible for breakfast service, including preparation and presentation of a diverse menu with a focus on egg cookery (poaching, frying, scrambling, and omelets) to high quality and efficiency standards; supported banqueting operations by preparing and presenting high-volume meals while maintaining consistency under pressure; performed butcher duties including meat cutting, deboning, and precise portioning; worked in the entremetier section preparing stocks, soups, and vegetable dishes with emphasis on flavor balance and consistency; specialized in saucier duties, producing a range of sauces and soups with proper seasoning, texture, and temperature control; developed Garde-manger skills in preparing cold dishes, salads, and appetizers with strong attention to presentation; and contributed to outside catering operations by ensuring high-quality food production, adaptability, and consistent guest satisfaction in off-site environment.

Education

BOMA HOSPITALITY COLLEGE | NAIROBI **JAN 2023 TO DEC 2024**

· Diploma in culinary arts

MUSINGU HIGH SCHOOL | KAKAMEGA **MAR 2016 TO DEC 2019**

· Kenya Certificate of Secondary Education

Key Skills & Abilities

Languages Spoken : English and Kiswahili

Skills

- Communication and interpersonal skills
- Culinary Excellence skills
- Food safety and hygiene skills
- Customer service skills
- Attention to details
- Communication skills

HOBBIES/INTERESTS

- Food photography and styling.