KEVIN

Nairobi, Kenya |

PROFESSIONAL PROFILE

Results-driven culinary professional with hands-on experience in restaurant, hotel and resort kitchens. Skilled in high-volume service, menu preparation, plating, butchery, inventory control and HACCP compliance. Known for dependable teamwork, organised mise en place and consistent quality under pressure.

PROFESSIONAL EXPERIENCE

COMMIS CHEF | Belvedere Restaurant | Nairobi — **DEC 2024 - PRESENT**

- Prepare and present dishes to recipe, quality and service-time standards while supporting daily mise en place and plating.
- Apply HACCP, sanitation and FIFO stock-control procedures to maintain safe, organised kitchen operations.
- Coordinate prep, plating and service support to maintain consistency across menu items during busy shifts.

CASUAL COMMIS | Sarova Panafric Hotel | Nairobi — **FEB 2026 - MAY 2026**

- Supported food preparation and ingredient organisation for efficient high-volume hotel service.
- Worked closely with chefs and service teams to maintain hygiene and smooth delivery during peak periods.
- Organised ingredients and workstations to improve workflow and support timely service.

INTERN CHEF | Lake Naivasha Sawela Lodges | Nakuru — **DEC 2022 - FEB 2023**

- Assisted with meal preparation and presentation for high-end guest dining in a luxury hospitality setting.
- Supported menu preparation using locally sourced ingredients and maintained consistent portioning.
- Contributed to guest satisfaction through careful presentation and dependable kitchen support.

INTERN CHEF | Lake Bogoria Spa Resort | Nakuru — **MAY 2022 - AUG 2022**

- Supported event catering and daily guest dining, including preparation, plating and kitchen setup.
- Assisted with stock handling and inventory organisation to support uninterrupted operations.
- Helped deliver memorable event and dining experiences using local flavours.

INTERN BUTCHER CHEF | The Boma Hotel | Nairobi — **JAN 2022 - MAR 2022**

- Prepared, trimmed and portioned meat cuts to kitchen specifications in a fast-paced environment.
- Maintained strict sanitation, safe handling and HACCP standards within the butchery section.
- Supported quality control by preparing cuts accurately and keeping the section inspection-ready.

INTERN CHEF | Boma Inn Eldoret | Eldoret — **JUN 2021 - SEP 2021**

- Assisted with high-volume catering preparation, service execution and food presentation.
- Applied portion-control and organised mise en place to reduce waste and support consistent output.
- Contributed to smooth catering execution by preparing stations and assisting with presentation.

CORE SKILLS

- Food preparation and knife skills
- Mise en place and kitchen organisation
- High-volume service execution
- Menu support and plating
- HACCP and food safety
- FIFO and stock control
- Butchery and meat portioning
- Event catering coordination
- Team collaboration
- Waste and portion control

EDUCATION

DIPLOMA IN CULINARY ARTS
Boma International Hospitality College, Nairobi
2021 - 2024

HIGH SCHOOL CERTIFICATE
Moi Forces Academy, Nairobi
2019

CERTIFICATION

Culinary Arts Certificate
Boma International Hospitality College, 2024

LANGUAGES

English - Proficient
Swahili - Proficient
Mandarin - Beginner

PROFESSIONAL STRENGTHS

- Reliable under pressure
- Quality focused
- Adaptable and eager to learn
- Strong service coordination

CAREER GOAL

To grow in a professional kitchen where teamwork, food safety, consistency and continuous learning are valued.

SERVICE FOCUS

- Guest satisfaction
- Quality presentation
- Efficient workflow
- Consistent standards