**MALIK**

[**MALIK.296716@2freemail.com**](mailto:MALIK.296716@2freemail.com)

**PERSONAL DETAILS**

**DATE OF BIRTH** : 31st August 1985

**SEX** : Male

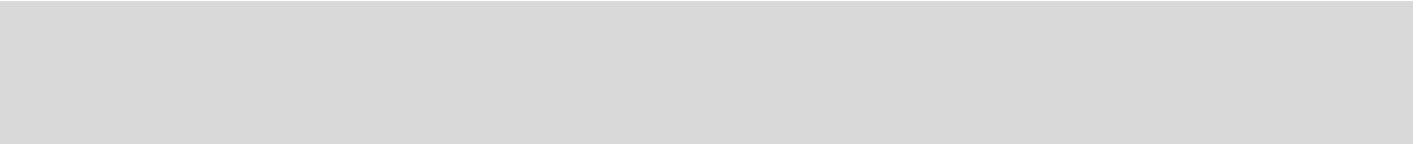
**NATIONALITY** : Kenyan

**MARITAL STATUS** : Married

**LANGUAGES** : English and Kiswahili

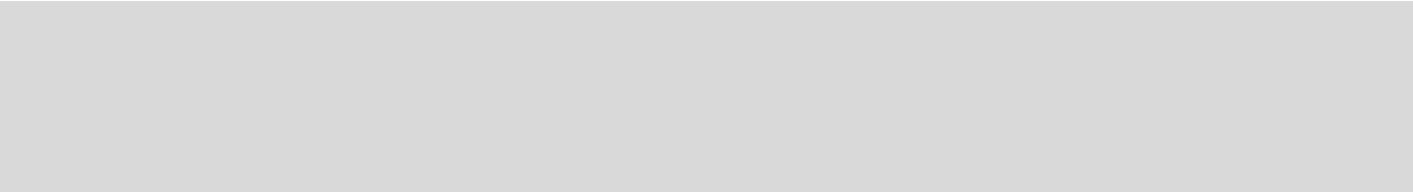
**RELIGION** : Christian

**CAREER OBJECTIVE**



To be part of an organization that facilitates mutual growth and challenges, be able to utilize my skills and knowledge so as to be effective in work and learn more to cope with greater and better career development.

**PROFILE**



I am a calm, pleasant, helpful, talented and hardworking individual who has a diverse culinary career encompassing fine dining, hotel restaurant management and high volume catering, successful history of employing advanced practices, concepts and cooking techniques for a variety of cuisine that are mouth watering

**EDUCATIONAL BACKGROUND**

**2007:** Nairobi Aviation College

Diploma in Food Production

**2004:** Kamukunji High School

Kenya Certificate of Secondary Education (KCSE)

**1999:** Ndururumo Primary School

Kenya Certificate of Primary Education (KCPE)

**EMPLOYMENT HISTORY**

**1st May 2016 to date: Supervisor Chef at Ol Pejeta Conservancy**

**Main Duties**

* Food cost
* Menu creation
* Menu training
* Food presentation
* Purchasing & Waste controls
* Recruiting, training and developing staff i.e organizing staff duty rota
* Accommodation & Lodging data

**2015 Dec to 25th March 2016: Head Chef @ Jumuia Resorts & Hotel**

**Main Duties**

* Business operation of dinning establishment, overseeing inventory
* Resolving customers complaints regarding food quality and service
* Food presentation and food cost
* Purchasing & Waste controls
* Recruiting, training and developing staff i.e organizing staff duty rota

**2015: THE CURRUGH, IRISH BAR@LODGE Position: Consultant Chef**

Involve in creation of a new menu, direct training of cooks, set standards of new established branches, food presentation according to the restaurant standards. How to minimize food cost in terms of wastages. Kitchen layouts.

**2014:** **Urban Coffee Lodge**

Capital Centre: Branch chef

Responsible for ensuring that food specification meet all goals set by the head chef as well as customer requirements. Also in charge of daily responsibilities of cooks and also assists them when necessary.

**Duties**

* Making sure that all kitchen brigade works to the highest culinary standards
* Create new menus and dishes
* Making sure that all kitchen staffs understand their duties and tasks
* Ensuring that all food presentation is compliant with the restaurant standards

**2013: MSF Holland Somalia**

Medical Organization

Head Chef

Duties

* Provide guidance and support to the kitchen staff
* Ensured all kitchen works is completed within timeline
* Involved in special diet preparation
* Maintain hygiene standards in kitchen

**2000: Carnivore Restaurant Nairobi**

**Head Grill Cook**

**Duties**

* Meat preparation; weighing and preservation
* Stock and control
* Involved in outside catering

**2009: Kipepeo Hotel**

**Duties**

* Kitchen pick ups
* Responsible of physical aspects of kitchen
* Kitchen activities coordinator

**2008: Nairobi Club**

Saucier/ Assistant Cook

**Duties**

* Preparation of Sauces and desserts
* In charge of the old kitchen

**Culinary Skills**

* Ability to quickly adapt to customers’ specific requirements
* Environmentally aware and comprehensive knowledge of food hygiene regulations
* Identifying ways to improve the profitability of meals
* Able to cook for large numbers of dinners
* Any to work to tight budgets
* Knowledge of the latest cooking trends
* Can accurately measure portion sizes and dishes ingredients

**HOBBIES**

* Traveling
* Music

Irish Bar & Lodge

THE CURRUGH

Tel: 0720 348 301

1. William Keboi

Chief Executive Officer

Jumuia Resorts

P.O Box 45008

1. Naomi Chumba

F & B Manager

Ol Pejeta Conservancy