[***CV***](http://www.cv-service.org/) JOSEPH

JOSEPH.324493@2freemail.com

Summary

Capable of working with minimum supervision and willing to assume additional responsibility. A committed team player, with leadership ability who uses high standards of communication tools to establish positive working relationship. Quick and willing to assimilate and apply new work procedures. Familiar with IT applications combined with high standards of analytical skills and report writing even on non-routine nature. Capable of safeguarding information especially that of confidential nature
Ready and willing to relocate.

Areas of Expertise

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| --- | --- | --- |
| * Food and beverage service
 | * Accommodation Management
 | * Logistics / Stores
 |
| * Food and cooking
 | * Team Leadership / Reducing Costs
 | * Restaurateur / Catering
 |
| * Food Preparation
 | * Events & Facilities Management
 | * Driver class BCE DL
 |
| * Menu Planning
 | * Supply Chain Management
 | * Health & Safety
 |
| * Personal & Executive Assistant
 | * Computer Literacy
 | * Quality Assurance
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 Professional Experience and Significant Achievements

##### COOK AND METRE D, HOTEL  Janry 2007 to March 2008

Cooking and sevise **Gourmet Restaurant Camerooun** ..

Running day to day kitchen and camp management, all meal preparation and presentation together with ordering and stocking of the kitchen food stuff and maintaining inventory and supplies in both camps.

##### COOK  March 2008 to Jan 2010

**Hilton Hotel Cameroun**

Responsible for operational efficiency and creating a relaxed environment where service delivery and product quality is second to none. Leading from the front & in charge of maintaining high levels of hygiene and enforcing strict compliance with all health and safety legislation.

• Preparation and Cooking

• Ensuring the correct use of cleaning materials and equipment.

• Supervising the shifts of kitchen, waiting and cleaning staff.

• Advising customers on menu and wine choice.

#####  CHIEF COOK Jan 2010 **to Sep 2012**

**Capital Hotel Cameroun**

Restaurant COOK, CHIEF COOK. A for the day to day operations of the lodge with an emphasis on increasing client satisfaction, developing staff and ensuring the lodge’s high standards are maintained, Organize, direct and evaluate food and beverage service , Recruitment and training of Local staff, Shift scheduling Performance management; monitor staff performance and provide feedback Printing of Daily Menus Monitor revenues and expenses Ensure practice of health and safety regulations Negotiate supplier arrangements for food and beverage products Negotiate with clients for use of facilities for catering, parties, banquets, and all duties assigned to me.

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##### COOK **Sep 2012 to Densb 2014**

**Slinc Abou Dhabi**

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| Responsible for PREPARETOIN , COOKING /f Reserve that included procurement and administration of OTHE  |
| Ensured an outstanding level of guest service.  |
| Production and consistency and quality control on food and beverage. Also worked as a Tent steward. COOK  Jan 2015 **Restaurant JOE; S COFE Dubai Marina**

|  |
| --- |
| Responsible for PREPARETOIN and COOKING /f Reserve that included procurement and administration of OTHE  |
| Ensured an outstanding level of guest service.  |

ordering and stocking of the kitchen food stuff and maintaining inventory and supplies in both camps |

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Education background

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| **1992-2002 . Bachelard degree (GCEI Technical Certificate in Catering )**Attained Diploma in Food and Beverage Service |

 **2003-2004 (GCEI Advance level Certificate in Catering)**

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| Attained Certificate in Internet,Ms Word,Excel, |
|  |

**2004-2005 (Diploma in Catering )**

**Center of professional training in catering industries**

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DRIVER WITH CLASS BCE DRIVING LICENCE EAK

CERTICATE OF GOOD CONDUCT

##### Personal

*Date of Birth and Place:* 07-11-1988,DOUALA CAMEROUN District, Wouri

*Nationality:* Camerouanais

*Marital Status* Married

*Languages:* Written and spoken English (Fluent),

 Written and spoken French (Fluent)

 Knowledge of Arabic (Fair)

*Interests and Pastimes:*  Travelling, reading, the arts and Badminton.

*References available on request*