**CARRICULUM VITAE (COOK/CHEF)**

**JONES**

[**JONES.365876@2freemail.com**](mailto:JONES.365876@2freemail.com)

**PERSONAL STRENGTH**

* **Desire and commitment to culinary excellence**
* **passion for cooking**
* **willing to be groomed**

## KITCHEN SKILLS

**SAUCIER GARDE MANGER, BUTCHER, SEAFOOD, COMMUNICATION SKILLS**

## WORK EXPERIENCE

### Southern engineering co ltd (Lake Turkana) (Kenya)

**FROM 7 July 2015 to 31 JAN2017**

**POSITION (RESPONSIBILITIES)**

* **Development of dinning menu.**
* **Checks employee's work areas, clothing and appearance, and safe working practice**
* **Helps in planning of any action concerning kitchen, comes up with ideas for new menus**
* **Covers administrative work, ensures accuracy of temp logs**
* **To coordinate the inventory, purchasing and disbursement of all supplies with the management**
* **Control food quality/ cost and wastage**
* **Promotes and maintain effective communication and respect between kitchen brigade**
* **Supervise and monitor the work load of kitchen staff, ensuring productivity of daily task**
* **Minimizing food spoilage and application of cost control measures to ensure a friendly budget**
* **Accountable for overall success of the daily kitchen operations**

### SUN & SAND BEACH RESORT (MOMBASA KENYA)

**Chef de partie saucier From05 Oct 2012 to 18 Feb 2014**

1. **Perform opening kitchen operations**
2. **Develop quality standards for food quality and presentation**
3. **Actively guide and direct saucier cooks to ensure consistency and a high level of performance and presentation.**
4. **Ensure that the Kitchen adheres to all aspects of Health and Safety Regulations along with Hygiene Regulations**

**DIANI REEF RESORT AND SPA KENYA (MOMBASA) FROM 16.02.2009-30.09.2012**

**POSITION ASSISTANT CHEF (RESPONSIBILITIES)**

1. **Food production.**
2. **Perform opening and closing duties.**
3. **Assist head chef liaise with the management for a smooth running of the kitchen.**
4. **Conduct induction of all new staff.**
5. **Assist in enforcing hygiene regulations in the kitchen.**
6. **Responsible for the correct use of kitchen equipment.**
7. **Training junior cooks.**
8. **Ensure the correct use of food stocks.**

## PAPILLION LAGOON REEF (KENYA MOMBASA)

**FROM** 16 JAN 2003 to 5 Feb 2009

POSITION-COOK (RESPONSIBILITIES)

1. **Daily food preparation**
2. **Line cooking during dinner service, including proteins, salads and appetizers**
3. **Breakfast shifts**
4. **Ensure proper flow of food out of the kitchen**
5. **Dessert preparation**
6. **General cleaning of workstations in kitchen**
7. **Receiving supplier orders**

## JADINI ALLIANCE BEACH GROUP HOTELS)

**APPRENTICE COOK FROM** 11. 08. 2001 to 27. 07. 2002

1. **Follow different procedures for food preparation**
2. **Follow recipes during food preparation and cooking**
3. **Arrange food items on serving plates**
4. **Assist in operating cooking equipment such as ovens, fryers, stoves and cookers**
5. **Adhere to hygiene protocols**
6. **Adhere to food presentation standards**
7. **Assist chefs with cooking**
8. **Assist in stock rotation and food inventory checking**

### ACHIEVEMENTS AND AWARDS

* ***Certificate of excellence DIANI REEF BEACH RESORT & SPA (SEP-2010)***
* **2009 Adventures at the Arctic & The masquerade Ball and Winner Diana reef sports competition**

### EDUCATION BACKGROUND

**(Mwingi secondary school (from1997 to 2000)**

**HIGH SCHOOL DIPLOMA)**

**REFRENCE: UPON REQUEST**