**NAME : Faith**

**NATIONALITY: KENYAN**

**LANGUAGE: ENGLISH**

**VISA STATUS: VISIT VISA**

**MARITAL STATUS: SINGLE**

**EMAIL ADDRESS :** faith.382277@2freemail.com

**CAREER PROFILE**

To deliver repeatedly, drive a winning performance and working in partnership to get results. Deliver on commitment and act with integrity, promote diversity and create a sense of excitement, challenging convectional thinking by being innovative and demonstrate persistence.

**Academic and Professionals Qualification**

Kiambu institute of science & technology - Diploma Food and Beverages Management.

Sanlam training school - Certificate in Financial Sales and Customer Focus.

JIE YE ZHENG SHU-Certificate in Chinese Language

**This are my strong personal attributes:**

* Able to work under pressure
* Decision making ability solving ability
* Excellent communication skills
* Handle multiple tasks.
* Honest and considerate

**Career Summary:**
High energy Chef who is well-trained, fundamentally sound and innovative with cuisines. Strong background in preparing menus and developing recipes.Well-versed with current food regulations, and culinary and nutrition principles.Comprehensive knowledge of food quality control standards.

**CAREER EXPERIENCES:**

**OAK PLACE HOTEL**

**Position: Waitress**

**October 2012-June 2014**

**Responsibilities:**

* Greet the guest according to the standards
* Take food & beverage orders and provide recommendations to guests on desired menu items.
* Increase restaurant revenues by up selling menu items
* Follow all safety policies to ensure a safe work area.
* Honor all reasonable work-related requests made by a manager or supervisor, which may be outside of normal job activities, to achieve complete guest satisfaction and service throughout the Hotel.
* Replenish and maintain adequate service supplies and utensils.
* Replenish and maintain adequate food items and beverages as required.
* Actively promote accident prevention by keeping all areas swept and clean at all times.
* Clean and reset the table according to standard procedures.

**SERENA HOTEL**

**Position:Waitress**

**July 2014 – December 2015**

**Responsibilities:**

* Greet customers
* Present menu and provide detailed information when asked (e.g. about portions, ingredients or potential food allergies)
* Prepare tables by setting up linens, silverware, and glasses
* Inform customers about the day’s specials
* Offer menu recommendations upon request
* Up-sell additional products when appropriate
* Take accurate food and drinks orders, using a POS ordering software,order slips or by memorization
* Communicate order details to the Kitchen Staff
* Serve food and drink orders
* Check dishes and kitchenware for cleanliness and presentation and report any problems
* Arrange table settings and maintain a tidy dining area
* Deliver checks and collect bill payments
* Carry dirty plates, glasses and silverware to the kitchen for cleaning
* Meet with restaurant staff to review daily specials, changes on the menu and service specifications for reservations (e.g. parties)
* Follow all relevant health department regulations
* Provide excellent customer service to guests

**SERENA HOTEL**

**Position : Commis 2**

**January 2016 – December 2017**

**Responsibilities:**

* Ensure consistent great food production, in line with the high quality standards
* Contribute to Kitchen revenue through effective food cost control
* Provide support to the Kitchen brigade
* Prepare and present high quality dishes within company guidelines
* Keep all working areas clean and tidy and ensure no cross contamination
* Prepare all mis-en-place for all relevant menus
* Assist other departments wherever necessary and maintain good working relationships
* Report maintenance, hygiene and hazard issues
* Comply with hotel security, fire regulations and all health and safety and food safety legislation
* Awareness departmental targets and strive to achieve them as part of the team
* Meet all health and hygiene requirements

**RUIRU SPORT CLUB**

**Position: Commis 2**

**January 2018–June 2018**

 **Responsibilities:**

* Maintain cleanliness and organization of all storage areas.
* Complete necessary food and station preparation prior to the opening of the restaurant in order to ensure that guests are served promptly and efficiently during the Restaurant and Room Service operating hours.
* Prepare and display buffet food items according to the hotel standards.
* Recognize quality standards in fresh vegetables, fish, and dairy and meat products.
* Knowledge of herbs and spices and proper use of each.
* Maintain clean and sanitary environment with knowledge of proper handling, storage, etc.
* Prepare food for Banquets, ad required, following specifications on Banquet Event Orders.
* Prepare and service food for the Staff Cafeteria as specified by the Chef or Kitchen Supervisor.
* Clear buffets and kitchen line, storing food and equipment properly at the end of the shift.
* Use Production Charts as specified by hotel’s standards.
* Be able to support any position in the Kitchen that is in need of help
* Assist in storage and rotation of food items according to hotel procedures.
* Sign keys out and back in under supervision as needed.

**OTHER ACHIEVEMENT:**

**JIE YE ZHENG SHU JULY -2014 |**- Certificate in Chinese Language

**Referees: - Available Upon Request.**