**ALPHAN**

**POSTION APPLIED: EXECUTIVE CHEF**

**DATE OF BIRTH: 5th MAY 1989**

**HEIGHT: 5’8 FT**

**WEIGHT: 90 KG**

**LANGUAGES: Swahili, English, German**

**EMAIL ADDRESS:** **alphan-397653@gulfjobseeker.com**

**CAREER OBJECTIVES**

**Long term objectives:** To progress and make my career path to being a Directorin Food and Beverage, operations in the International Hospitality Industry.

**PERSONAL PROFILE**

Persistent, resourceful, and innovative with relentless initiative and a willingness to innovate. Reputation for adhering to high ethical standards.

Highly motivated, with a high degree of flexibility, resourcefulness and commitment to work as well as the ability to build and lead effective teams.

Superior communication and interpersonal skills with and ability to interact with diverse kinds of people giving the flexibility to work in highly diverse atmosphere areas of expertise, encompass all facets of professional kitchen operations.

**PERSONAL STRENGTHS**

* Creative and always willing to try something new.
* Tremendous passion for food and cooking.
* Keen business sense that runs a kitchen which produce quality foods, cost-effective and efficient.
* Team player - work harmoniously to ensure the timely production of quality foods.
* Always willing to learning new techniques and skills, which brings about the perfection of a quality and standard food production.

**WORK EXPERIENCE**

**SEPTEMBER 10, 2017 – TO DATE**

**HEAD CHEF**

**Cuisines done:**

* + **Mexican**
	+ **Indian**
	+ **Chinese**
	+ **Italian**
	+ **Swahili**

**Duties and responsibilities**

* In charge of the Casino’s Food production.
* Working hand in hand with the Finance Director determining minimum and maximum stocks of all food, material and kitchen equipment.
* Training kitchen staff and assigning them with specific tasks.
* Determine production schedules and staff requirements necessary to ensure timely delivery of services.

**JANUARY 20th, 2017 – TO DATE KENYA COMFORT HOTEL**

**CHEF – *Continental Dishes***

**Duties and responsibilities**

* Determine how food should be presented, and create decorative food displays.
* Inspect supplies, equipment, and work areas to ensure conformance to established standards.
* Analyze recipes to assign prices to menu items, based on food, labor, and overhead costs.
* Check the quantity and quality of received products.

**JANUARY 15th, 2016 – DECEMBER 15th, 2016 KENYA COMFORT HOTELS**

***SENIOR COOK – Continental Dishes***

**Duties and responsibilities**

* Estimate amounts and costs of required supplies, such as food and ingredients.
* Instruct cooks and other workers in the preparation, cooking, garnishing, and presentation of food. E.g.
	+ - Honey Glazed Chicken,
		- Buttered Chicken, Indian style Curry, Grilled Lamb Stake,
		- Salads, Greek Salad, Nicoise Salad, Garden Salad,
* Monitor sanitation practices to ensure that employees follow standards and regulations.
* Supervise and coordinate activities of cooks and workers engaged in food preparation.
* Collaborate with other personnel to plan and develop recipes and menus, taking into account such factors as seasonal availability of ingredients and the likely number of customers.

**DECEMBER 2013 – DECEMBER 2015 KENYA COMFORT HOTELS**

***COOK***

**Duties and responsibilities**

* Prepare, cooking and presenting dishes with my specialty.
* Season and cook food according to recipes or personal judgment and experience.
* Observe and test foods to determine if they have been cooked sufficiently, using methods such as tasting, smelling, or piercing them with utensils.
* Portion, arrange, and garnish food, and serve food to waiters or patrons.
* Substitute for or assist other cooks during emergencies or rush periods.

**MARCH 2013 – OCTOBER 2013 OSTERIA RESTAURANT**

***COOK – Italian Dishes***

**Duties and responsibilities**

* Food preparation example
	+ - Bruschetta,
		- Pasta Carbonara,
		- Margharitta pizza.
* Assisting the Chef Supervisor to delight all of our customers with our delicious food.
* Always looking to maximize income opportunities by minimizing waste and controlling costs and resources.
* Ensuring each dish is fresh, tasty and beautifully presented every time.
* Ensuring our kitchens are presented to the highest standard and are compliant with all relevant legislation around food hygiene.

**COMPUTER SKILLS**

* Microsoft environment, Fidelio
* Well-developed Internet knowledge
* MS Office Suite.

**PROFFESIONAL/EDUCATIONAL BACKGROUND**

2017: **KENYA UTALII COLLEGE**

 CERTIFICATE IN MASS FOOD PRODUCTION

2011: **NAIROBI INSTITUTE OF BUSINESS STUDIES**

 DIPLOMA IN CATERING AND HOSPITALITY MANAGEMENT

2006 – 2009: **MSABAHA VICTORY ACADEMY**

 K.C.S.E

**HOBBIES AND INTERESTS**

* Travelling
* Socializing
* Health and Fitness
* Reading
* Internet