

RYAN OMOSA

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Nairobi, Kenya



Objective

Dedicated and experienced chef seeking a position to utilize my culinary skills and provide a professional service to customers by applying and honing my knowledge and working in a challenging and motivating working environment.

Experience

Weston Hotel

September 2022 -
December 2022

Chef

- Supervising the preparing food at restaurants and other establishments where it is served, so it meets prescribed standards and appeals to the guests.
- Designing menus, developing recipes and determining how to present the dishes in an appealing manner.
- Monitoring and coordinating the work activities of cooks and other food preparation workers to ensure timely service.
- Ensuring the quality of the food remains consistent with set standards; maintain an inventory of food and choice supplies.
- Inspect supplies, equipment, and work areas to make sure they are clean and functional; following food expiration guidelines judiciously
- Confirming sanitation practices and kitchen safety standards adhere to rules and regulations
- Mentoring, motivating and managing kitchen staff, as required.
- Using scheduling and purchasing software for administrative tasks; liaising with suppliers and track deliveries
- Calling for and attending staff meetings
- Informing wait staff about daily specials; working efficiently during peak hours
- Keeping up with the latest trends in the industry while adhering to company policy regarding service to guests
- Preparing, cooking, and assembling specific dishes, such as sauces, fish or pastry
- Preparing and plating dishes; supervising the regular activities of the kitchen; working with the head chef on menu design.

Tamarind Tree Hotel

April 2021- July 2021

Chef

- Supervising the preparing food at restaurants and other establishments where it is served, so it meets prescribed standards and appeals to the guests
- Designing menus, developing recipes and determining how to present the dishes in an appealing manner.
- Monitoring and coordinating the work activities of cooks and other food preparation workers to ensure timely service

- Ensuring the quality of the food remains consistent with set standards; maintain an inventory of food and choice supplies
- Inspect supplies, equipment, and work areas to make sure they are clean and functional; following food expiration guidelines judiciously
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Education

2019-2022	International Hospitality and Tourism Institute Higher National Diploma in International Culinary Arts Pass
2015-2018	CITAM Senior High School Certificate C+

Skills

Creativity

Attention to detail.

Leadership

Work Ethic

Time management

Self motivation

Multitasking

Achievements & Awards

Certificate for Head of Social Affairs at IHTI

Certificate in Music

Languages

English- Read, Write Spanish-Read, Write Swahili-Read, Write

Reference

Mrs.Pheneta Awuor "IHTI"

Supervisor
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Theresia Owino "Tamarind Tree"

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Anthony Kii "Weston Hotel"

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