

CURRICULUM VITAE

PERSONAL DETAILS

Name : Collins Kun'gu Gacheru
Date of Birth : 31st Aug 1996
Nationality : Kenyan
Gender : Male
Tell : +971589733094
Marital Status : Single
Height : 5.8 Fts
Weight : 64 Kgs
Passport No : BK332661
Languages : English and Kiswahili



CAREER OBJECTIVE

Looking to bring my professional career as a sous chef to a new level by experimenting with new menus, improving kitchen management, and enhancing food and product presentation. Expert in culinary arts and extensive knowledge about market demands and culinary trends.

PERSONAL PROFILE

I am ambitious and result oriented person with strong interpersonal, organizational and team work skills. I'm capable of achieving goals under pressure and able to work with people at all levels.

SKILLS AND ABILITY

- Excellent customer care skills
- Resourceful , creative and innovative
- Fast learner and reliable
- High integrity , goal oriented and organized
- Able to work under minimum supervision

EDUCATIONAL BACKGROUND

2015	Kenya Utalii College Kitchen Operation Techniques
2011 – 2014	St Peters Mithiga high School Kenya Certificate of Secondary Education
2002 - 2010	Nyoro Primary School Kenya Certificate of Primary Education

WORKING EXPERIENCE : Gem Suites Hotel
Oct 2020 – Till date ***POSITION: Chef de Partie***

DUTIES & RESPONSIBILITIES

- ● Ensuring that all food is of excellent quality and served in a timely manner.
- Planning the menu, keeping in mind budget, and availability of seasonal ingredients.
- Overseeing all kitchen operations.
- Coordinating kitchen staff, and assisting them as required.
- Training staff to prepare and cook all the menu items.
- Taking stock of ingredients and equipment, and placing orders to replenish stock.
- Enforcing safety and sanitation standards in the kitchen.
- Creating new recipes to keep the menu fresh.
- Keeping up to date with industry trends.

Hemingways Nairobi

2016-2020 –Position: Line cook/Commis
Department: Hot Kitchen

Duties and responsibilities

- Clean and prepare all basic food items mise-en-place for both a la carte and buffet.
- Helps to prepare orders according to the standard procedures.
- Picked up food requisition from the store and arranged all the items according to the FIFO system.
- Cleaning and tidying up the walk-in chiller for fresh items.
- Adheres strictly to the cleanliness of the kitchen area as well as equipment and machines.
- Maintain proper personal appearance.
- Adheres strictly to the standard recipes for the various dishes and avoids wastage.
- Checking and refilling the buffet items.
- To cut and clear food items from the buffet
- Pay attention to the safety, security and energy-saving rules.
- To avoid wastage of food items.
- In some instances, is in contact with customers (barbecue, grill etc....)

HOBBIES

- Reading novels
- Traveling
- Socializing and making friends

REFEREES

1. Mr Timothy Munge

Executive housekeeper

Telephone 0720352135

Email: mungeti2006tim@yahoo.com

2. Neetah Mboone

Chef de Partie

Gem Suites Hotel

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