

Internships

Hobbies

- Long and short distance driving
- Cooking
- Traveling
- Hiking
- Getting to know people.
- Swimming

Qualities

- Teamwork
- Problem-solving
- Time management
- Attention to detail

Commis Chef

Boma Inn Hotel, Eldoret

Jan 2015 - Apr 2015

- Attained ability in catering operations, costing and menu planning.
- Acquired the ability to produce healthier foods and special diets.
- Learned to prepare meals for lunch and dining services with an average of 50 tables per day.
- Had a day in the market with the Sous chef where I managed relationships with vendors, negotiating prices of ingredients and equipment that resulted in saving on budget.
- Mentored and trained deeply in cold foods preparation and presentation.

Achievements

- Ability to work with and to learn from different people with different cultural diversities, where I learned to appreciate their ethnic backgrounds.
- Gained ability to work odd hours and adapting to work during holidays and sacrificing off days too, so as to meet the expectations of the work place.
- Self driven ability to work unsupervised and under tight work schedules.
- Managed daily kitchen operations efficiently, coordinating a team of four staff members per shift.
- Won the 2016 Internal European salads preparation contest where I made a variety of salads.
- Good driving ratings as an Airbnb driver at an esteemed Airbnb.



COLLINS KAHIHIA WANDETTO

Certificate vitae

Personal details

COLLINS KAHIHIA
WANDETTO

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Nyeri

May 11, 1994

NYERI county

YLE106

Male

Kenyan

Collins wandetto

Skills

Coastal Cuisines

Deep experience in hot
dishes and soups.

Driving skills in category
of vehicles B, C1 and C.

Languages

English

Swahili

Kikuyu

Education

Diploma Jan 2014 - Aug 2015
Tsavo institute of technology, Voi
Food production and culinary arts

Employment

Chef Commis Jan 2016 - May 2018
Goshen farm hotel, Muranga

- First enrolled as a waiter for the first six months, acquiring training and experience in the field.
- Later moved to the kitchen where I worked as both the steward and a chef Commis.
- Managed daily kitchen operations with four staff members per shift.
- Re-developed entire menu in 2016, which helped increase sales revenue.
- Ensured food safety procedures were followed.
- Helped improve kitchen operational flow with advice from previous training grounds.
- Developed a process that reduced waste in the kitchen.
- Won the 2016 Internal European salads preparation contest where I made a variety of salads.

Volunteer sous chef Jan 2019 - Jun 2019
Fish Eagle Hotel, Naivasha

- Learned how to prepare meat dishes including offal dishes.
- Co-worker with the cold kitchen chef.

Commis chef Aug 2019 - Sep 2021
STEAKOUT RESTAURANT, Nairobi, LAVINGTON

- Dealt with steaks and Desserts such as(chocolate fondants, chocolate souffle's and passion cheese cakes.)
- Learned how to prepare Rare, Medium, Medium well and Well done steaks.

AIRBNB Manager and Driver Jan 2022 - Present
Hibiscus Close, Nyeri

- Hosting and preparing meals for guests at the private one studio room Airbnb.
- Carrying guests to and from the Premises with diligence and got frequent 5stars for good driving without accidents involved or careless driving.