



Hobbies

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

Qualities

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

Internships

Commis Chef

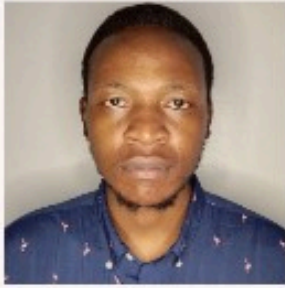
Jan 2015 - Apr 2015

Boma Inn Hotel, Eldoret

- 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

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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 soufflé'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.