

Adiiliano Akoto

Tel: 0742 694358 • Email: adilianoakoto@gmail.com

Professional Profile

Passionate and dedicated Chef with over 5 years of hands-on experience in diverse kitchen environments, including fine dining, hotels, and casual restaurants. Skilled in preparing a wide range of cuisines, menu planning, food safety, and team leadership. Committed to delivering exceptional culinary experiences and maintaining the highest standards of hygiene and quality.

Key Skills

- Culinary expertise in local and international cuisines
- Menu planning and food presentation
- Inventory and cost management
- Kitchen staff supervision and training
- Food safety and hygiene (HACCP knowledge)
- Time management under pressure

Professional Experience

Chef

The Head Chef – [Karen]

Jan 2022– Present

- Lead daily kitchen operations, supervising a team of 6 cooks and kitchen assistants
- Designed seasonal menus and daily specials, increasing customer satisfaction and repeat visits
- Reduced kitchen waste by 20% through improved inventory management

Demi Chef Departe

Que pasa – [Karen]

July 2019-2021Dect

- Assisted senior chefs in food preparation and basic cooking tasks
- Maintained cleanliness and organization in the kitchen
- Learned and adapted to a fast-paced kitchen environment
- Responsible for keeping the portion line cooks

Line Cook

Gam Suite – [State Hse .Rd]

Feb 2018-Aug 2018

- Supported head chef in managing kitchen operations and staff training
- Oversaw preparation of banquets and large-scale events
- Ensured compliance with food safety regulations during audits
- Maintaining the station
- Team work communication
- Quality control
- Preparing and cooking food

Steward

Villa Rosa – [Westlands]

Sep 2018 – June 2019

- Helping in preparation of dishes according to standardized recipes and customer requests
- Collaborated with other kitchen staff to maintain high service speed and consistency
- Monitored ingredient stock and reported shortages promptly
- Scouting guests tables
- Setting up breakfast and lunch table and dishes for chefs
- Preparing for guests by cleaning sits and tables

Education & Training

KCSE

Vigina High School

2013-2016

KCPE

Induru Primary school

2003-2011

References

1. Beth Ojijo
Human Reosource/The venue/Karen Nairobi
[Tel:0740 864958](tel:0740864958)
2. Analo
Head Chef/Gmae suite/State Hs. Rd.
[Tel:0716 494116](tel:0716494116)