

# Adiliano Akoto

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## 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.

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## 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
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## 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

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## **Education & Training**

### **KCSE**

Vigina High School

2013-2016

### **KCPE**

Induru Primary school

2003-2011

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## **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)