

# ELLINE MWENDWA

CULINARY CHEF

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## SUMMARY

Detail-oriented Culinary Professional / Commis Chef with hands-on experience in high-volume hotel kitchens, pastry production, buffet service, and à la carte operations across leading hospitality brands in Kenya. Proven ability to deliver consistent food quality, recipe standardization, portion control, and creative food presentation while serving up to 300 guests per service. Strong background in food safety, hygiene, HACCP compliance, inventory control, and waste reduction, maintaining 100% compliance in kitchen audits. Collaborative team player with experience training junior interns, optimizing mise en place, and supporting smooth kitchen operations under pressure. Adept in pastry, sauces, marinades, breakfast buffets, banquets, and international cuisine, making a strong candidate for hotel and cruise ship culinary environments.

## EDUCATION

### BOMA INTERNATIONAL HOSPITALITY COLLEGE

DIPLOMA IN CULINARY  
SEP 2023 – APR 2025

### IKUU GIRLS HIGH SCHOOL

KENYA CERTIFICATE OF SECONDARY EDUCATION  
DEC 2022

## SKILLS

- Food Safety & Hygiene
- HACCP procedures
- Food safety and sanitation standards
- Inventory support & stock monitoring
- Service coordination with senior chefs
- Attention to detail
- Adaptability & quick learning
- Reliability & strong work ethic
- Strong organizational and time-management skills
- Exceptional communication and interpersonal skills
- Ability to work independently and as part of a team
- Detail-oriented and able to handle multiple tasks simultaneously
- Fine dining plating & presentation
- Buffet and à la carte service

## LANGUAGES

- English   Fluent
- kiswahili   Fluent

## PROFESSIONAL EXPERIENCE

### CULINARY CHEF

#### JAVA HOUSE, NAIROBI | NOV 2025 - Present

- Prepared and executed hot kitchen and pastry dishes for breakfast buffet, à la carte, and banquet service in high-volume environments.
- Maintained recipe standardization, portion control, and consistent food quality according to chef and company specifications.
- Followed standardized recipes, portion control, and plating guidelines to maintain brand consistency.

### INTERN COMMIS CHEF

#### SWAHILLI BEACH AND RESORT, MOMBASA MAY 2025 - SEP 2025

- Performed daily mise en place to ensure smooth and timely service for 100–300 guests per shift.
- Ensured strict compliance with food safety, hygiene, and HACCP regulations, achieving successful health inspections.
- Assisted in the preparation, cooking, and presentation of high-quality dishes across multiple stations.
- Supported Senior Chefs in daily kitchen operations, ensuring smooth and timely service during peak hours.
- Mastered different African cuisines in detail & how to prepare them accordingly.

### INTERN CHEF

#### BOMA HOTEL, NAIROBI | JAN 2025 - APR 2025

- Measured, mixed, and portioned ingredients accurately to maintain quality control and consistency.
- Supported the preparation of buffets, live cooking stations, and à la carte service.
- Collaborated with a multicultural team to deliver five-star guest satisfaction with international standards
- Adapted quickly to last-minute changes, special dietary needs, and high-volume service.

## ACHIEVEMENTS & AWARDS

- Increased guest satisfaction by 20% through innovative pastry buffet displays at the Social House.
- Reduced prep time by 25% by optimizing mise en place workflows at Swahili Beach and Resort.
- Boosted dessert sales by 15% with creative plating techniques at Aromah Restaurant.
- Achieved 100% compliance in food safety audits across all internships.
- Developed 10+ healthy salad options, increasing wellness menu popularity by 18% at Boma Hotels.
- Trained 5 peers on culinary techniques, improving team efficiency by 15% at Swahili Beach.
- Enhanced positive guest feedback by 12% through creative dish presentations at The Social House.
- Cut food waste by 15% through precise inventory management at Boma Hotels.
- Introduced 5 new dessert recipes, boosting guest satisfaction by 12% at Boma International Hospitality College

## REFERENCES

Carol Omollo  
Culinary Chef and Nutritionist  
Boma International Hospitality College  
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Lenah Mogere  
Assistant Director, Culinary  
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Executive chef Swahili beach  
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## INTERN,PASTRY & PRODUCTION KITCHEN

### THE SOCIAL HOUSE ,NAIROBI | APR 2024 - JUL 2024

- Applied FIFO principles, stock rotation, and inventory control to reduce waste and control food costs.
- Assisted in menu execution and development, including healthy, international, and seasonal menu items.
- Participated in training sessions and contributed to continuous kitchen improvement.
- Helped in preparing mise en place for breakfast, lunch, dinner, and banquet events.
- Ensured timely communication with the galley/kitchen team to maintain smooth service flow.
- Prepared and executed various cuisine dishes under supervision.

## INTERN CHEF

### BOMA INTERNATIONAL HOSPITALITY COLLEGE JAN 2024 - APR 2024

- Supported banquet and large-scale event catering, ensuring timely preparation and coordinated course delivery.
- Collaborated with multicultural kitchen teams to maintain efficiency during peak service periods.
- Communicated effectively with front-of-house teams to ensure seamless service flow.
- Maintained a clean, organized, and safe workstation in line with sanitation and safety policies.
- Assisted senior chefs with quality checks and service supervision during busy operations.
- Adapted quickly to fast-paced and high-pressure environments, maintaining professionalism and teamwork.
- Supported daily kitchen operations and closing procedures, including equipment care and cleaning schedules..
- Prepared and executed European cuisine dishes under supervision.

## PASTRY SECTION INTERN

### AROMA RESTAURANT,NAIROBI | JUL 2023 - AUG 2023

- Executed buffet setup, replenishment, and breakdown, maintaining presentation and temperature standards.
- Delivered high-quality food presentation and plating aligned with brand and guest experience standards.
- Ensured compliance with food safety, hygiene, and HACCP standards at all times.
- Assisted with food preparation, plating, and presentation according to brand and service standards.
- Supported buffet setup, replenishment, and breakdown during peak service periods.
- Maintained workstation cleanliness, sanitation, and organization in line with health regulations.
- Conducted proper food storage, labeling, and stock rotation (FIFO).
- Reduced food waste through proper portion control and inventory awareness.