



JOY RODA MWENDWA

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SUMMARY

Highly motivated and results-oriented Catering professional with a proven track record of success in developing and executing marketing strategies, managing teams, and implementing cost-saving measures. Skilled in planning and executing successful events, negotiating vendor contracts, and ensuring compliance with health and safety regulations. Adept at creating customized menus for high-profile clients and managing budgets

WORK EXPERIENCE

2023 up to Date

➤ **Assistant Cook/Commis I**

Olive greens garden and Resort Ruiru Kenya 2023 to date

- Skills

1. Doing mis en place for the chef
2. Team works and coordination
3. Follow instructions from immediate staff support chef de partie demi chef de partie.
4. Observing safety and hygiene and HACCP of the hotel.
5. Buffet preparation and presentation
6. Grilling, sauteing, skimming, boiling, baking and all cooking terms.
7. Checking food temperatures
8. Operate kitchen equipment safely
9. Preparing fresh ingredients according to menu.
10. Quality sticking to recipes

inquiries to provide excellent service and support.

December 2018 - September 2022

➤ **Catering & Events Specialist**

Radisson Blu Hotel & Residence, Nairobi Arboretum

Key Qualification & Responsibilities

1. Gathered together all food supplies, utensils, decorations, decorations, heating elements, and serving trays needed for each catering event.
2. Served food and beverages to guests while remaining conscious of dietary restrictions based on religion or health
3. Liased between event manager or catering manager and the serving staff to maintain appropriate levels of food and drink at all times.
4. Assisted in the driving of the company catering van as required.

April 2017 - July 2018

➤ Assistant Cook

Uchumi Supermarkets Limited Kenya

1. Catering, Food Service, & Restaurant Department: Food & Beverage Baking bread, bread rolls cakes, tea scones, cooking mandazis, mahamris, and making samosas, doing mis en place for the head chef, cooking chips, bhajias and all kinds of potatoes, selling the food to the customers at the cafeteria, observation kitchen hygiene and cleanliness, cooking fish chicken and beef, preparation of vegetables and sauteing spinach, assisting in preparation of breakfast and making of various salads and sandwiches.

KEY SKILLS

- Menu Planning
- Budget management
- Marketing strategy development
- Inventory management
- Vendor negotiation
- Event planning and execution

TECHNICAL SKILLS

- Effective Communication
- Attention to details in the food industry
- Food Safety
- Listening skills
- Time Management
- Problem Solving
- Ability to Multitask

EDUCATION

Certificate in Food and Beverage Production

2014 - 2016

NYS School of Catering