

CURRICULUM VITAE

JOHN NGUGI THIGA

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CAREER OBJECTIVE

Experienced demi chef with over 5 years in note sand catering industry. Excellent reputation for resolving problems and improving customer satisfaction. Offers flexible schedule to deliver on team goals.

PERSONAL DETAILS:

Passport No. : BK1111282

Date of Birth : 15-02-1992

Nationality : KENYA

Gender : MALE

Marital status : MARRIED

Languages Known :

- ENLGLISH, KISWAHILI

EXPERIENCE:

AMERICANA FOODS

DURATION : JANUARY 2021 TO PRESENT POSITION : DEMI CHEF

LOCATION : Nairobi, Kenya

Responsibilities

- Prepare a variety of meats, sea food, poultry, vegetables and other food items for cooking in broilers, ovens, grills, fryers and a variety of other kitchen equipment
- Assumes 100% responsibility for quality of products served
- Knows and complies consistently with our standard portion size, cooking methods, quality standards and kitchen rules, policies and procedures
- Stocks and maintains sufficient levels of food products at line stations to assure a smooth service period
- Portions food products prior to cooking according to standard portion sizes and recipe specifications
- Maintains a clean and sanitary work station area including tables, shelves, grills, broilers, fryers, pasta cookers, saute burners, convection oven, flat top range and refrigeration equipment
- Prepare item for broiling, grilling, frying or other cooking methods by portioning, battering,
- breading, seasoning and or marinating
- Follows proper plate presentation and garnish set up for all dishes
- Handles store and rotates all products properly
- Assists in food prep assignments during off-peak periods as needed
- Closes the kitchen properly and follows the closing checklist for kitchen stations.
- Assists others in closing the kitchen

THE KENTIMERE CLUB

DURATION: SEP 2018 - DEC 2020

POSITION: DEMI CHEF

LOCATION: Nairobi, Kenya

Responsibilities

- Ensure kitchen area, equipment and utensils were always kept clean and tidy to impeccable standards
- Minimized food waste by evaluating and revising current practices
- Managed food usage by first-in, first – out (fifo) rules, avoiding unnecessary waste
- Checked freezers and refrigerators to verify correct storage and temperature
- Executed efficient mis-en-place to facilitate smooth service
- Prepared food items to meet recipes, portioning, cooking and waste control guidelines

- Communicated closely with service teams to fully understand special order

MONIKOS KITCHEN

DURATION: JAN 2017 – AUG 2018

POSITION: COMMIS CHEF, NAIROBI, KENYA LOCATION: NAIROBI, KENYA

Responsibilities

- Maintained immaculately clean and tidy working areas in line with food hygiene legislation
- Controlled and minimized food wastage
- Cooked and presented dishes in line with standardized recipes
- Complied with food safety regulation

EDUCATIONAL QUALIFICATION:

2014 – 2015	Kiambu Institute Of Hotels And Catering
Diploma :	Food And Beverage Production Service And Sales
2010 – 2013	Kihara High School Secondary :
	Kenya Certificate Of Secondary Education
2007	Ndurarua Primary School
	Kenya Certificate Of Primary Education

SKILLS:

- Catering experience
- Kitchen equipment maintenance
- Food safety adept
- Clean as you go approach
- Meal preparation
- Temperature monitoring

Declaration:

I hereby declare that the information furnished above is true to the best of my knowledge and belief. JOHN NGUGI THIGA