

MIRIAM KEMUNTO MAKORI

PASTRY CHEF

Culinary Artist | Mise-en-place Expert | International Pastries and Bakery Specialist | Inventory Manager | Pastry Presentation and Decoration Expert



CONTACT

- +254 746857089
- mielymccorry254@gmail.com
- Nairobi, Kenya.

EDUCATION

April 2024:

- Boma International Hospitality College
- Refresher Course: Pastry and Bakery

May 2020:

- Nguthuru Vocational Training Center (VTC)
- Certificate in Pastry and Bakery

Jan 2016 - Nov 2019:

- Kabati Central Secondary School
- Kenya Certificate of Secondary Education (KCSE)

Feb 2007 - Nov 2015:

- First Born Christian School
- Kenya Certificate of Primary Education (KCPE)

PROFILE

A highly skilled Pastry Chef and Baker with proven experience in fast-paced hospitality environments, specializing in high-volume bakery and pastry production. Strong expertise in artisanal bread making, laminated pastries, cake decoration and international dessert preparation, with a keen eye for presentation and quality. Proficient at maintaining strict food safety and hygiene standards while operating advanced bakery equipment efficiently. Experienced in supporting buffet, à la carte, VIP and large-scale event services, including state functions and weddings. A creative, detail-oriented professional who collaborates effectively with senior chefs, manages inventory responsibly and consistently delivers exceptional baked products that enhance guest satisfaction.

EXPERIENCE

KITONGA GARDEN RESORT & SPA (5-STAR)

<https://www.kitongagardenresort.com/>

Pastry Chef/ Baker

Nov 2025 - Date

- Preparing of a wide variety of pastries and baked goods, i.e breads, rolls, muffins, croissants and specialty pastries.
- Decorating of cakes and desserts for events, buffets and à la carte service, inspired by international cultures.
- Enforcing cleanliness and hygiene practices within the bakery section in full compliance with food safety policies
- Operating baking equipment i.e ovens, mixers, dough sheeters and proofing cabinets safely and efficiently.

SKILLS

- Artisanal bread making
- Laminating dough for pastries
- Custard and mousse preparation
- Gluten-free and allergen-sensitive baking
- Ice cream and frozen dessert making
- Dough preparation techniques
- Cake decorating and finishing
- Baking temperatures and times
- Pastry and dessert plating
- Chocolate and sugar work
- Recipe development and scaling
- Use of bakery equipment

HOBBIES

- Regular Professional Training
- Researching on pastry trends
- Engaging in Sports and fitness training
- Experimenting with New Recipes
- Community Service
- Mentoring and Coaching junior Chefs
- Exploring world pastries and Decorations
- Travelling and socio-cultural intergration

SIGNATURES PASTRIES

- Croissants, Opera Cake, Macarons, Pies, Tarts, Cinnamon Rolls and Pizzas

REFEREES

1. Samuel Mamicha

- Executive chef
- KGR Resort
- Tel: +254720589859
- Email: sgichuhi77@gmail.com

2. Mr. Mark Macharia

- Manager
- Gifted bakers
- Tel: +254705607019
- Email: ryanmark2103@gmail.com

- Ensuring consistent quality by meticulously managing mixing, proofing and baking processes to optimize texture, flavor and presentation.
- Conducting daily quality checks on finished bakery products and providing feedback.
- Collaborating with the Executive Chef in designing dessert menus that complement seasonal hotel menus.

GOLDEN PALM BREEZE HOTEL (4-STAR)

<https://www.hoteles.com/en/ho3811800768/>

Pastry Cook/ Baker

Jan 2021 - March 2024

- Prepared freshly baked breads, pastries and cakes daily to cater for buffet breakfasts, fine dining outlets and VIP guest requests.
- Incorporated both international recipes and swahili flavors such as banana bread and cassava-based pastries.
- Produced specialty baked items for high-profile state functions, conferences and weddings hosted at the hotel.
- Assisted in preparing custom-designed cakes and pastries for VIP guests, government officials and corporate clients.
- Supported 24-hour service by providing fresh bakery products for early-morning breakfast setups, banquets and late-night room service orders.
- Monitored ingredient stock levels, liaised with local suppliers and practiced cost control to reduce wastage.
- Ensured consistent quality, presentation and portion standards for all baked goods served.

GIFTED BAKERS

May 2020 - Dec 2020

Pastry Cook/ Baker

- Produced high-volume batches of breads, pastries, cakes, and desserts to meet daily service demands.
- Operated baking equipment such as ovens, mixers and proofers in accordance with safety and hygiene standards
- Maintained cleanliness and organization of the bakery workstation, tools and equipment.
- Packaged and labeled baked goods for display and sale, ensuring proper presentation and freshness.
- Restocked ingredients and baking supplies ensuring verification of quality and freshness before use.
- Supported the pastry team in fulfilling large customer orders and meeting tight deadlines during peak hours.
- Monitored baking times and oven temperatures to ensure products were cooked to perfection.
- Developed and tested new recipes to introduce innovative baked products and seasonal specials.