

Kelvin Omunupi Otsyula

sous chef



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☎ 0724478494

📍 Nairobi, Kenya

SKILLS

- Food preparation techniques, Banquets and catering, Customer service oriented, Food and beverage pairing, Purchasing, Dish preparation, Regulatory compliance, Kitchen equipment and tools, Cleaning and sanitation, Meal preparation, Grilling and deep frying, Team training, Vendor relationships, Pantry restocking, Portion and cost control, Cleaning, sanitizing methods, Menu development, Food procurement.

PROFESSIONAL EXPERIENCE

Harvest Coffee

Senior Sous Chef

01/2023 – 11/2025

- Created new menu items. managed food expenses and supervised quality to ensure adherence to standards.
- Coordinated and executed menu planning, recipe development and daily restaurant operations.
- Planned and prepared food product orders to maintain appropriate stock levels.
- Monitored quality, presentation and quantities of plated food across.
- Trained kitchen workers on culinary techniques.
- Created recipes, incorporating various techniques, to build flavor and unique visual appeal.
- Focused on customer satisfaction, creating delicious cuisine to impress diners.
- Assessed inventory levels and placed orders to replenish goods before supplies depleted.
- Monitored kitchen area and staff to maintain overall safety and establish proper food handling techniques.

The Yard

chef de Partie

07/2020 – 12/2022 | Doha, Qatar

- Created new menu items, managed food expenses and supervised quality to ensure adherence to standards.
- Coordinated and executed menu planning, recipe development and daily restaurant operations.
- Planned and prepared food product orders to maintain appropriate stock levels.
- Monitored quality, presentation and quantities of plated food across line.
- Trained kitchen workers on culinary techniques.
- Created recipes, incorporating various techniques, to build flavor and unique visual appeal.
- Monitored kitchen area and staff to maintain overall safety and establish proper food handling techniques
- Assessed inventory levels and placed orders to replenish goods before supplies depleted.
- Focused on customer satisfaction, creating delicious cuisine to impress diners.
- Continually aware of dramatic changes to kitchens, including Health Department Standards and customer requests.

K1 Klub House

executive sous chef

07/2018 – 01/2020 | Nairobi, Kenya

- Plan and develop menus and specials according to budget.
- Recruit train and oversee the high-performance teams.
- Inspect outgoing dishes for cleanliness and accuracy.
- Supervise kitchen cleaning procedures before during and after shifts.

- Adhere to all regulations and guidelines for safe food handling.
- We have established consistent procedures to maximize guest enjoyment.
- Trained and motivated new kitchen staff.
- Controlled food waste and implemented improved processes to minimize losses.

Rider's Lounge Ke

junior sous chef

01/2017 – 11/2018 | Kigali, Rwanda

- Sanitized food preparation areas, grills and equipment to avoid cross-contamination from raw items.
- Kept stations stocked and ready for use to maximize productivity.
- Operated fryers and grills according to instructions to maintain safety and food quality.
- Followed proper food handling methods and maintained correct food temperature for high scores on health.
- inspections.
- Restocked food items throughout shift to prepare necessary ingredients for cooking and timely service.
- Maintained hygiene kitchen by regularly mopping, disinfecting workspace and washing all utensils and glassware.

Rider's

Chef De Partie

12/2015 – 08/2017 | Kampala, Uganda

- Provided support in all areas of the kitchen as needed, demonstrating versatility and adaptability under pressure.
- Developed strong relationships with suppliers to ensure timely delivery of high-quality products for optimal menu offerings.
- Supported head chef in menu creation, incorporating seasonal ingredients for innovative dishes.
- Collaborated with fellow chefs de partie to create daily specials, showcasing culinary creativity and diversity.
- Ensured consistent dish quality by closely adhering to recipe guidelines and presentation standards.
- Reduced food waste by carefully monitoring inventory levels and adjusting orders accordingly.
- Managed inventory efficiently, rotating stock to ensure freshness while minimizing spoilage or waste.
- Assisted in staff training, developing strong teamwork and consistency in dish preparation.

Fairview

chef

03/2010 – 07/2014 | Nairobi, Kenya

- Introduced unique fusion cuisine concepts that garnered widespread praise from both customers and food critics alike.

- Continually improved kitchen safety by enforcing strict hygiene protocols and staff training on equipment usage.
- Upheld stringent food safety regulations, ensuring compliance with all relevant health department guidelines.
- Successfully met dietary requirements for diverse clientele by providing customized meal options upon request.
- Streamlined kitchen operations for increased efficiency through effective staff management and delegation.
- Trained and mentored new staff members in kitchen safety, sanitation and cooking techniques.
- Implemented successful cross-marketing strategies such as food and wine pairings.
- Developed new recipes and flavor combinations to enhance customer dining experience.