

Angela Nyambura Maina



PROFILE

To obtain a gallery utility position in a reputable cruise line or hospitality establishment where I can utilize my experience in kitchen sanitation, dishwashing operations, and food preparation support. I aim to contribute to a clean, safe, and efficient gallery environment while upholding the highest standards of hygiene, teamwork, and excellence.

EXPERIENCE

Golden Palm Hotel, Kenol— Gallery Utility

2025- PRESENT

- Ensure all kitchen and gallery areas remain clean, sanitized, and well-organized at all times.
- Washing and polishing utensils while maintaining hygiene standards.
- Assisting Chefs and Cooks by transporting items and supplies to work stations.
- Sorting and stacking kitchen equipment and crockery in their designated areas.
- Preparing dish-washing and cleaning machines while ensuring proper chemical usage.
- Collecting and disposing of wasted food and recyclables safely and efficiently.
- Maintenance and cleaning of floors and kitchen surfaces by mopping and disinfecting regularly.
- Following all safety and sanitation guidelines as per the company and health regulation standards

Thika, Kenol
+254741215951
angelanyambura18@gmail.com

SKILLS

- Food and beverage management
- Hospitality, Customer care
- Fabric and styling
- Sewing

LANGUAGES

- English (Fluent)
- Swahili (Fluent)

TRAINING

- Food safety training
- Hygiene Standards Certification
- Chemical handling course
- Waste management training
- First aid basics

ACHIEVEMENTS

- Successfully maintained high hygiene standards during health and safety inspections.
- Recognized by supervisors for consistency, reliability, and strong work ethic
- Contributed to smooth kitchen operations during peak service hours.

Trotters Hotel, Kenol— Kitchen Steward

2022 -2024

- Maintaining overall cleanliness and organizing the kitchen and storage areas.
- Assisting in receiving and storing deliveries, ensuring proper labelling and rotation of stock.
- Sanitizing and preparing kitchen tools and equipment before and after use.
- Collect used dishes and cookware from different outlets and return them for cleaning and storage.
- Support Chefs by setting up work stations and replenishing necessary items during services
- Operating cleaning machines and ensuring they are functioning properly
- Monitored cleaning supplies and reported shortages to the supervisors

- Assisted in reducing dish breakage and equipment damage through careful handling
- Played a key role in maintaining cleanliness and organization in large-scale catering events.
- Trained new stewards on cleaning procedures and safety practices.
- Improved waste disposal efficiency by implementing better sorting and recycling methods.
- Received commendations for teamwork and positive attitude from chefs and managers.
- Supported culinary staff in timely meal preparations and service readiness

Great North Hotel, Kenol—Kitchen steward

2019 -2021

- Keep all kitchen and pantry areas neat, sanitized, and free from clutter.
- Handling cleaning of glassware, flatware, and cooking utensils with care and attention to detail.
- Assisted in setting up and breaking down buffet and service areas
- Transport clean dishes and equipment to various kitchen sections as needed.
- Ensured all kitchen materials and chemicals were used safely and stored properly
- Removed food waste and garbage promptly to maintain cleanliness and hygiene.

EDUCATION

LauraVicuna Training Centre – Certificate

2021 -2023

Craft in dressmaking and tailoring

Mathenge Technical College— Certificate

2018 - 2020

Craft in food and beverage

ST. Trizas Kutus Girls High School

2014 - 2017

PCEA Kayole Academy

2006 - 2013

Green Valley Academy

2003 - 2005