# C:\Users\AtomServer\AppData\Downloads\IMG-20210903-WA0001(1).jpgMICHAEL N. MAHIANYU

# RESUME

Nairobi East - Kenya

Mobile: 254-(716)-808583

**BIO DATA:**

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| **Date of**  **Birth** | **Year** | **Month** | **Date** | **Age** | **Sex** | **Nationality** |
| 1988 | December | 17 | 34 | M | Kenyan |

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| **PASSPORT NO** | A2588888 |  | **EMAIL ADDRESS** | **RESIDENTIAL ADDRESS** |
| **ISSUE DATE** | 03.02.2017 | ndugimichael@gmail.com | Plot No 123,  Kahawa west,  Nairobi, Kenya |
| **EXPIRY DATE** | 02.02.2027 |
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**MY KEY SKILLS.**

* Food Production(Mass production)
* Culinary art skills
* Active Listening
* English Language and writing
* Quality Control Analysis
* Customer and Personal Service
* Social Perceptiveness
* Time Management
* Complex Problem Solving
* Education and Training
* HACCP
* Cost control

**PERSONAL SUMMARY**

Accomplished and energetic chef with a solid history of local and international achievement in the food production industry. Motivated with strong organizational and prioritization abilities. Areas of expertise include all operations in the ala-carte menus, buffet menu, mass production, butchery, hot and cold kitchen for over 10 years in a fast paced environment . An eye for detail, cost conscious, good interpersonal skills and more so obedient.

**Highlights of Qualifications**

* Over 10 years of experience in the field of cooking.
* Incredibly capable of operating, cleaning and maintain all kitchen equipment.
* Demonstrated ability of expanding and condensing recipes.
* Outstanding skilled in checking and ensuring adequate supply of foods and seasonings.
* Hands on experience in checking that food is amply prepared for cooking and serving.
* Comprehensive knowledge of keeping perishables at proper temperatures.

**Special expertise**

* Remarkably observant in preparing sauces, soups, gravies, different meat marinades and foods of medium and high complexity.
* Track record of assisting in setting up plans and actions to correct any food cost problem to control food wastage.
* Well acquainted with checking pars for shift use determine necessary preparations, freezer pulls and line set-up.
* Highly skilled in food presentation in cases of eat-in and take-away appropriately.
* Capable of systematically returning all unused food items on the next shift to designated storage areas being sure to cover and date all perishables.
* Skilled in ensuring cleanliness of food preparation areas and monitoring HACCP practices.
* Highly expert in preparation of hot and cold menu items:

1. **The grill**- flipping burgers, fish, pork, grilled vegetable and use of the grill to produce hot sandwiches.
2. **The pans**-strong and very fast with cooking different styles of eggs, soups, sauces, stew, meat fillings and others.
3. **The fryer**-capable of deep frying food materials, branching and producing them correctly by use of the correct temperatures example French fries, sausages and others.
4. **The salad**-capable of producing salads with the correct presentation and state as per the recipe example lettuces, fruit salads, garnishes and their corrective dressings.
5. Skilled in production of different sandwiches (cold and hot).
6. Skilled in production of wrappings with different fillings by use of tortillas as per the recipe.
7. **The Butchery** - Cut, grind and prepare meats for sale, Clean and maintain tools, equipment. Weighing and packaging. Coordinate deliveries or order pickups and loading. Cutting, grading and sorting meat.

**Key accomplishments**

* Gained hands on experience in coordinating food orders to support timely and efficient delivery to each table.
* Monitored and followed recipe and presentation guidelines by the executive chef.
* Trained nearly fifty amateur cooks in how to work dramatically in guest-centric environments by providing instructions and guidelines.
* Ensured proper food safety and sanitation standards to ensure guest safety and earned the title “Employee Of The Month,’’

**OTHER CAPABILITIES.**

* Pleasant and team oriented.
* Possess an unmatchable culinary and artistic talent.
* Dependable, reliable and punctual.
* Bilingual fluent in English and Swahili.
* Tremendous ability to follow written or verbal instructions.
* Outstanding capability of communicating effectively with the general public.

**PROFESSIONAL CAREER HISTORY**

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| Dates | **Organization, Position, Responsibilities** | **Reasons for Leaving** |
| 25TH OCTOBER 2021 -15TH APRIL 2022 | **Farmers Choice limited, Nairobi, Kenya,**  Butcher  Responsible for:   * Cut, grind and prepare meats for sale. * Clean and maintain tools, equipment, and ensuring displays and are accurate and attractive. * Weighing and packaging. * Adhere to food safety and sanitation controls. * Coordinate deliveries or order pickups and loading. * Managing use of tools. * Prepared to lift heavy items * Cleaning, managing and maintaining cold environments in chillers. * Cutting, grading and sorting meat. * Training armature butchers. | End of contract |
| Jan 5TH 2020 – Dec 31ST 2020 | **Maple Inn Hotel, Nairobi, Kenya**  **Head Chef**  Responsible for;  • Cooked, seasoned, turned and stirred food to ensure even cooking.  • Maintained cleanliness and complied with food sanitation standards at all times.  • Managed orders in a friendly, timely and efficient manner.  • Portioned, arranged, garnished and plated food in the correct manner, standard and presentation.  • Cleaning up of the kitchen machinery and equipment and regulating temperatures of ovens, grills, roasters and salamanders.  • Followed up the formulas and recipes according to instructions.  • Ensured knowledge of menu and food products.  • Maintained food quality and presentation.   * Stocktaking, ordering and purchasing food items. | End of contract |
| March 10th 2019 – July 31st 2019 | **Abela and Co Catterers - UAE**  **Buffet chef (SOUS CHEF)**  Responsible for;   * Established formulas and recipes and gave instructions. * Ensure knowledge of menu and food products. * Maintain food quality and presentation. * Supervise to clean up the entire kitchen. * Visually inspected all food sent out from the kitchen. * Managing the live stations while managing HACCP. * Refilling the buffet. * Monitoring the temperatures of the buffet and the chiller. * Eviscerated equipment, stocked products and performed other assigned tasks * Placed orders and received inputs. | Company termination due to a low season. |
| Jan 04th 2016 –Dec 28th 2018 | **Nairobi Java House Group of Restaurants - Kenya**  **Line chef (C.D.P.)**  Responsible for;   * Followed up the established formulas and recipes according to instructions. * Ensured knowledge of menu and food products. * Maintained food quality and presentation. * Supervised to clean up the entire kitchen. * Visually inspected all food sent out from the kitchen. * Eviscerated equipment, stocked products and performed other assigned tasks * Placed orders and received inputs. | Career Advancement |
| Jan 07th 2013 –Dec 30th 2015 | **Fahari Hotel - Kenya**  **Commis 1**  Responsible for;   * Followed up the established formulas and recipes according to instructions. * Ensured knowledge of menu and food products. * Maintained food quality and presentation. * Supervised to clean up the entire kitchen. * Visually inspected all food sent out from the kitchen. * Eviscerated equipment, stocked products and performed other assigned tasks * Placed orders and received inputs. | End of contract |
| Jan 05th 2009 –June 29th 2012 | **Hotel Kivi Milimani - Kenya**  **Stewardship / Commis 3**  Responsible for;   * Consistently offered professional, friendly and proactive guest service while supporting fellow colleagues. * Operated an industrial dishwasher. * Ensured the kitchen colleagues have dishes and silverware required and guests have clean dishes. * Sorted dishes, stacked, loaded and unloaded the dishwasher, stored all cleaned items in an organized and safe manner. * Ensured all breakages and chipped items are removed from circulation and inventoried. * Ensured floors are dry and clean at all times. * Followed department’s police, procedures and service standards. * Maintained a clean and safe work environment. * Performed other assigned duties.   **COMMIS 3.**  **Duties and responsibilities**   * Cooked, seasoned, turned and stirred food to ensure even cooking. * Maintained cleanliness and complied with food sanitation standards at all times. * Managed guest orders in a friendly, timely and efficient manner. * Portioned, arranged, garnished and plated food in the correct manner, standard and presentation. * Stoked and maintained designated food stations. * Cleaning up of the kitchen machinery and equipment and regulating temperatures of ovens, grills, roasters and salamanders. | End of internship |

**PROFESSIONAL TRAINING**

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| Dates | **Institutions & Course** | **Qualification Awarded** |
| JAN 05TH 2009 – AUG 2011 | **Nairobi Aviation College of Hospitality**  Diploma in hotel and catering management | Diploma in hotel and catering management |
| OCT 01st 2018 – AUG 2019 | **KENYA YOUTH EMPLOYMENT AND OPPORTUNITIES PROGRAMME ( KYEOP )** | CERTIFICATE in FOOD PRODUCTION (NITA) |

**GENERAL EDUCATION**

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| Dates | **Institutions & Course** | **Qualification Awarded** |
| Jan 2002- Nov 2008 | **Kieni High School,**  Kenya | c- |
| Jan 1998- Dec 2007 | **Olkalou disabled Primary School**  Kenya | KCPE,  Pass |

**HOBBIES**

* Listening to music.
* Travelling.
* Watching movies and other educative documentaries.
* Swimming.

**OTHER CERTIFICATES.**

* German speaker.
* Computer
* First aider.
* Buffet management.

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| **LANGUAGE** | **SPOKEN** | **WRITTEN** |
| English | Fluent | Fluent |
| **Swahili** | Fluent | Fluent |

**REFEREES**

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| Mr. Erick Mbuthia  DHL Supply Chain Manager  P.o. Box 30407, Nairobi  Tel+254 722 879006  Email:eriquick@yahoo.com | Mr. Peter Irimia M.  Executive Chef  Nairobi Java House  P.o. Box 21533-0505, Nairobi  Kenya  Tel : +254 725 609 777  Email : peteririms@yahoo.com | M/s Anne Nyaguthii  Clinical Officer,  Nyandarua Central District Hospital  P. O. Box 221, olkalou, Kenya  Tel : +254 700 872 870  Email : gardecams@gmail.com |