



# WILLIAM ONYANGO

CHEF DE PARTIE

## PROFILE

Dedicated and skilled Chef de Partie with a wealth of experience in culinary arts, specializing in Italian and European cuisines. Possesses expertise in butchery, proper food handling, inventory oversight, and sauce preparation. Known for attention to detail, exceptional plating, and creativity in designing elaborate food garnishes. Proven track record of mentoring kitchen staff and maintaining high standards in kitchen operations.

## OBJECTIVES

Seeking a challenging Chef de Partie position in a reputable establishment where I can utilize my culinary skills, leadership abilities, and passion for creating memorable dining experiences to contribute to the success of the kitchen team and ensure guest satisfaction.

## SKILLS

- Italian Cuisine
- European Cuisine
- Butchery
- Proper Food Handling
- Food Spoilage Prevention
- Inventory Oversight
- Plating and Presentation
- Ingredient Sourcing
- Sauce Preparation
- Menu Development
- Recipe Creation
- Grilling Techniques
- Menu Planning
- Fine-Dining Expertise
- Food Stock and Supply Management
- Banquets and Catering
- Attention to Detail
- Team Collaboration
- Microsoft Office Suite Proficiency
- Cooking Techniques
- Inventory Management
- High Hygienic Standards
- Food Presentation
- Resource Management
- Kitchen Equipment Operation
- Quality Control
- Food Safety
- Food and Beverage Service
- Safe Food Handling
- Workflow Optimization
- Pantry Restocking
- Cleaning and Sanitation
- Prioritization and Organization
- Exemplary Work Ethic
- Customer Service

## CONTACTS

-  +974 55 711015
-  [Malowaw@gmail.com](mailto:Malowaw@gmail.com)
-  00100, Doha Qatar
-  AK1271938

## EDUCATION

### CERTIFICATE: FOOD AND PRODUCTION

International Hotel And Tourism  
Institute - Nairobi County, Kenya  
July 2003 - Nov 2004

### SECONDARY SCHOOL

Majengo Secondary School - Tana River  
County, Kenya  
Jan 1998 - Nov 2001

## LANGUAGE

English  
Swahili

# SKILLS

- **2023-10** : Awarded a certificate of proficiency for having attended security awareness training for seafares by the Kenya Maritime Authority.
- **2023-10**: Awarded a certificate of proficiency for having attended Basic Safety Training for seafares by the Kenya Maritime Authority.
- **2023-08**: Awarded a certificate of proficiency in Passenger Ship Crowd Management and Safety Training for Personnel Providing Direct Services to Passengers in Passenger Spaces by STCW.
- **2018-09**: Awarded a certificate for having successfully completed a Basic Food Hygiene Training by Abela & Co
- **2015-09**: Awarded a certificate of participation for having attended a 1-Day Health & Safety, First Aid & Hygiene Workshop by Impact & Change Organization.

# RELEVANT DOCUMENTS

- CID VISA
- SCHEGNEN VISA
- SEAMANS BOOK
- STCW

# REFERENCES

Srinivasan Nanthagopal  
(Senior Sous Chef, ABELA & CO) Dubai,  
United Arab Emirates.  
Cell phone +971 55 902 2944.

Stallone Otieno  
(Chef, Java House)  
Nairobi.  
Cell phone: 0717 296 343.

# EXPERIENCE

## CHEF DE PARTIE 1

GIORGIO ARMANI SPA W.L.L-QATAR      Dec 2022- Current

- Food Safety: Ensuring allergy-safe cooking and plating.
- Menu Innovation: Creating dishes to draw new customers.
- Ingredient Preparation: Cutting fresh produce for dishes.
- Supply Management: Collaborating with vendors within budget.
- Organization: Maintaining consistent mise en place.
- Skill Development: Cross-training across prep stations.

## CHEF DE PARTIE 1

ABELA & CO-DUBAI      SEP 2018 - OCT 2022

- Supported Head Chef in kitchen management.
- Managed daily operations for smooth peak-hour service.
- Contributed to developing and implementing new recipes and menu items.
- Ensured strict standards of food safety and cleanliness.
- Implemented modernized processes for efficiency and productivity.
- Assisted in inventory management, ordering, and cost control.
- Collaborated on optimizing kitchen workflows.

## DEMI CHEF DE PARTIE

VILLA ROSA KEMPINSKI- NAIROBI      JAN 2017 AUG 2018

- Menu Development: Created and updated menus.
- Food Preparation: Oversaw cooking to high standards.
- Quality Control: Ensured consistent quality.
- Kitchen Management: Managed staff and operations.
- Inventory and Cost Control: Monitored inventory and costs.
- Sanitation and Safety: Maintained hygiene standards.

## CHEF

REALTEX AFRICA-KENYA.      OCT 2010 - DEC 2016

- Assisted Head Chef in kitchen management.
- Ensured smooth service during peak hours.
- Developed and implemented new recipes.
- Maintained food safety and cleanliness standards.
- Improved efficiency through modernized processes.
- Helped with inventory management and cost control.
- Collaborated on optimizing kitchen workflows.

## CHEF DE PARTIE 1

STEERS KENYA-KENYA.      OCT 2007 - FEB 2010

- Collaborated with staff to create banquet meals.
- Oversaw grill, stove, and oven operations, ensuring cleanliness and maintenance.
- Monitored processes to maintain quality and presentation consistency.
- Addressed dietary concerns and allergies with customized dishes.
- Ensured safe handling and storage of food.
- Stayed updated on culinary trends and techniques.