

DEBORAH MWEU

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EXPERT COOK | FOOD SAFETY AND SANITATION

Experienced and passionate cook with experience in various restaurant and company settings, looking for a position as a cook in a hospitality organization. I always strive to prepare and serve the best food possible to my guests' expectations. Recognized as a visionary cook with knowledge of food trends and the ability to think outside the box when it comes to the creation of a menu. Expert in controlling food cost to maximize on profit margins. Bringing forth an in depth knowledge of flavors and food relationships, resulting in mouthwatering dishes and attractive menus.

Vikings Cruise Ship Performance Rating

Ms. Deborah takes a methodical and consistent approach towards organizing her work to get the right quality and product to get the recipe book followed. She did a good job in Chef Table, an exclusive restaurant at the Vikings Cruise Ship.

Ms. Deborah was assigned at World Café service during lunch time and she did a wonderful job where she showed a great professional attitude towards our guests. She always pays attention to the guests.

She has a positive attitude and open minded. Rapidly adapts to changes in the nature of her assignments

RELEVANT PROFESSIONAL SKILLS

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|---------------------------------------|-------------------------------------|
| ✓ Recipe and Menu Development | ✓ Excellent Customer Service Skills |
| ✓ Forecasting and Planning | ✓ Food Preparation and Presentation |
| ✓ Food Safety and Sanitation Practice | ✓ Office Administration |
| ✓ Hotel Reception | ✓ Time Management |

PROFESSIONAL WORK EXPERIENCE

Assistant Cook at Viking Ocean Cruises

July 2023 - Present

Key Responsibilities:

- Maintaining high standards of hygiene as per the US public health.
- Monitoring portion control and waste management
- Food preparation as per the recipe.
- Planning and preparing menus in collaboration with colleagues
- Ability to work within a team to ensure that the food production runs smoothly and on time
- Followed instructions of the Head Chef
- Made sure that all the ingredients needed were present before work.

Cook at Serova Panafric, Nairobi**March 2022 – March 2023****Key Responsibilities:**

- Prepare mis en plus for the day, ensure all ingredients and condiments are available and prepared for cooking.
- Prepare food using set cooking methods as per order received
- Ensure all food is stored at the right temperature and properly labeled
- Order for stock as per the levels in the store.
- Cleaning up the kitchen space after cooking each meal and ensuring the prep area and kitchen is cleaned and sanitized at the end of the shift
- Guide trainees assigned to the section and assign them duties

Intern at Serova Panafric, Nairobi (4 Star Hotel)**Sept. 2021 – Feb. 2022****Outline:**

Worked in all sections of the kitchen from butchery, ladder, entremetier, saucier, pastry and bakery doing both a la carte and mass production with a strong exposure to Indian and continental cuisines.

Duties included;

- Prepare and cook complete meals or individual dishes and foods
- Maintain inventory and records of food, supplies and equipment
- Oversee buffets
- Clean work area

Trainee Chef at Utalii Hotel, Nairobi (4 Star Hotel)**Jan. 2020 – Aug, 2021**

Alternated between the college kitchen and Utalii Hotel according to the course requirements.

Key Responsibilities:

- Mass production for buffet presentation for student, staff and guests using the conference facilities at the hotel.
- Worked in the a la carte kitchen preparing, cooking and presenting food on time.
- Managed to stand out as fast, innovative, organized, showing initiative, very hygienic and with a pleasant personality.

Reception Supervisor at Nacece Resource Center, Nairobi**Jan. 2009 – Aug. 2015****Key Responsibilities:**

- Spearheaded the computerization of all reservations, organizing clients lists and their contacts. This made it easy and fast when retrieving information and attending to both internal and external guests.
- Greet customers and visitors, direct them to the appropriate conference venues or offices and provide general information in person and by phone.
- Answer telephone calls, record and relay messages to appropriate offices.
- Record bookings, handle credit cards, cheques, arrange tour reservations and deal with emergency situations.

- Managed weekly and daily events orders and ensuring all concerned departments got a copy and were made aware of any changes.

Clerical Officer at Kenya Institute of Education, Nairobi

Aug. 2002 – Dec. 2008

Key Responsibilities:

- Respond to telephone calls in person or forward to the appropriate officers.
- Provide general information to staff and visitors regarding company rules, regulations and procedures.
- Photocopy and collate documents for distribution, mailing and filing.
- Sort and file documents according to the filing systems in place, locate and retrieve documents from files as requested and maintain records of filed and removed materials.
- Process incoming and outgoing mail.
- Assist with administrative procedures such as preparation of work schedules.
- Maintain inventory of office supplies, order supplies as required and arrange for servicing of office equipment.
- Perform basic bookkeeping tasks such as preparing payment vouchers.

EDUCATION AND TRAINING

Us Public Health and Sanitation practices – *This was done in the course of employment at Vikings Ocean Cruises.*

Pioneer International University, Nairobi

Aug. – Sept. 2022

Certificate - Standards of training certification and watch keeping for seafarers.

Certification on basic safety training required by all seafarers working onboard commercial ships or super yachts.

Kenya Utalii College, Nairobi

Sept. 2019 – Jan. 2022

Graduated with a Certificate in Culinary Arts.

Kenya Utalii College, Nairobi

Jan – March, 2018

Certificate in Banqueting Techniques.

Graduated with a certificate in banqueting practices, event planning and top-notch service delivery.

Kenya Utalii College, Nairobi**Jan- March 2009**

Certificate in Reception Techniques - *Graduated with a certificate in front office operations.*

Nacece Resource Centre, Nairobi**Oct. – Dec. 2008**

Hotel Operations - *In-house training on hotel operations to acquire knowledge on how a hotel runs.*

ADDITIONAL INFORMATION**Foster Mother, Nairobi****January 2015 - Present**

Fostered two orphaned girls, a challenging but rewarding undertaking that has resulted in my becoming resilient, patient and empathetic.

REFEREES**James Waweru**

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