

# Elvis Kongo Muiruri

*Experienced Bakery Professional*

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## **CAREER OBJECTIVES**

Dedicated and experienced Demi Chef de Partie with a proven track record in bakery operations and leadership. Passionate about creating exceptional baked goods and leading teams to deliver high-quality products. Seeking to leverage expertise in bakery operations and leadership skills to contribute to the success of a dynamic bakery environment. Eager to continue developing culinary talents while fostering a collaborative and innovative atmosphere within the team.

## **WORK EXPERIENCE**

### ❖ W Hotel and Residences Doha (2022-date)

#### **Bakery Demi Chef de Partie**

- Supervising the preparation and production of bakery items according to established recipes and standards.
- Assisting the Head Baker in organizing and coordinating daily bakery operations.
- Ensuring that all bakery equipment is properly maintained and used efficiently.
- Monitoring inventory levels of bakery ingredients and supplies, and communicating replenishment needs to management.
- Collaborating with the pastry team to develop new recipes and menu items.
- Training and mentoring junior bakery staff in proper techniques and procedures.
- Maintaining cleanliness and sanitation standards in the bakery area, including equipment and work surfaces.
- Assisting with the organization and execution of bakery-related events and special projects.



## **SKILLS**

- ❖ Knife skills
- ❖ Menu planning
- ❖ Food preparation
- ❖ Culinary creativity
- ❖ Time management
- ❖ Attention to detail
- ❖ Sanitation and food safety

## **EDUCATION**

### Institute of Commercial

#### Management

- ❖ Diploma Food and Beverage Management (2017)
- ❖ Diploma In Culinary Theory (2015)
- ❖ Diploma In Restaurant Services (2015)

### Jodan College of Technology

Diploma In Catering and Hotel Management (2013-2015)

## **TRAINING**

- ❖ Culinary techniques
- ❖ Food safety and sanitation
- ❖ Menu planning
- ❖ Presentation and plating
- ❖ Kitchen management
- ❖ Pastry and baking techniques

## ❖ Millennium Hotel Doha (2019-2022)

### **Bakery Commis Chef**

- Assisted in the preparation of various baked goods, including bread, pastries, and desserts.
- Followed recipes and portion sizes accurately to maintain consistency in product quality.
- Operated bakery equipment such as mixers, ovens, and dough sheeters under supervision.
- Maintained cleanliness and organization of the bakery workstation and equipment.
- Supported senior chefs in inventory management by monitoring ingredient levels and replenishing supplies as needed.
- Participated in kitchen operations, including ingredient preparation, baking, and finishing tasks.

## ❖ Safir Hotel Doha (2017-2019)

### **Commis Chef**

- Assisted in the preparation and production of various baked goods, including bread, pastries, and desserts.
- Followed recipes and instructions to ensure consistency and quality in all baked items.
- Maintained cleanliness and organization of the bakery station and equipment.
- Helped with inventory management by monitoring stock levels of baking ingredients and supplies.
- Supported senior chefs in daily bakery operations, such as mixing dough, shaping pastries, and baking items.
- Contributed to the creative process by offering ideas for new baked goods and pastry designs.
- Adhered to food safety and sanitation standards at all times to uphold health regulations.

## **ACHIEVEMENTS**

- ❖ Implemented a new recipe for a signature pastry, resulting in a 20% increase in sales within the first quarter.
- ❖ Received commendation from management for consistently maintaining the highest standards of cleanliness and hygiene in the bakery.
- ❖ Led a team of commis chefs in executing a large-scale catering event, delivering over 500 baked goods with impeccable quality and on-time service.
- ❖ Successfully reduced food waste by 15% through effective inventory management and proactive ingredient utilization strategies.
- ❖ Played a key role in menu development by introducing innovative and seasonal baked items, enhancing the hotel's culinary offerings and attracting new clientele.

## **LANGUAGES**

- ❖ English (Fluent)
- ❖ Swahili (Fluent)

## **REFEREES**

Available on request