



## CURRICULUM VITAE

MICHAEL MWANGI PEABO

### PERSONAL DATA

Current location : Nairobi, Kenya  
Nationality : Kenyan  
Languages spoken : Swahili, English  
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### WORK EXPERIENCE

Jan 2024 - June 2024 : Princess Cruises  
Santa Clarita California, United States  
Position : Chef de Partie Pastry  
Reporting to : Executive Pastry Chef

#### Standard Role Summary:

- Supervised the pastry team at sea, ensuring the best pastry and desserts are produced to provide a superior cruise experience for passengers. This included ensuring product delivery in compliance with company recipes, maintaining recipe files, and monitoring production and storage requirements.
- Participated in daily briefings with the Executive Pastry & Bakery Chef to discuss operational performance and efficiency, and conducted briefings with the Pastry staff at the beginning of each shift.

- Controlled food consumption in the assigned production areas through portion and production control, ensuring adherence to Company recipes. Batch cooking and preparation processes are practiced to eliminate waste. Meeting cost targets in the Pastry section, performing tasks efficiently while adhering to the highest quality standards possible.
- Creating an effective daily production schedule for the assigned section, monitoring ingredient consumption and planning orders accordingly.
- Contributed to the formulation and implementation of improvement strategies, demonstrating knowledge of new pastry trends, and seeking guidance from the Executive Pastry & Bakery Chef on implementing suggestions.
- Coaching and developing skilled team members, identifying top performers for career advancement or promotion. Training and coaching assigned pastry galley staff in correct production methods, culinary techniques, menu and recipe knowledge, product-holding techniques, and presentation and delivery of the product. Additionally, assisted in training and orientation for new-to-vessel or first-contract pastry staff as directed by the Executive Pastry & Bakery Chef.

May 2022-Nov 2023

: Carnival UK PLC P&O Cruises

Carnival House,100 Harbour Parade,Southampton,SO15 1<sup>ST</sup>,UK

Position

: Chef de Partie Pastry

Reporting to

: Chef Patissier

#### Standard Role Summary:

- Direct a dedicated food product on team ensuring the provision of high quality, professionally prepared food products in accordance with company corporate menu cycles.

#### Primary Responsibility of the Role

- Undertake the day to day supervision of staff within pastry production area, ensure staff are competent to undertake their roles by identifying training needs and coaching and mentoring junior team members.
- Oversee the service standard and quality of all pastry products served including freshness, taste and consistency, ensuring they meet the required standards. Liaise effectively with the chef patissier, keeping them informed of any shortages or discrepancies in products or ingredients. Maintain an organized and efficient flow of product on taking into account any changes in forecasts or menu. Ensure food products provided are within budget and in line with the corporate menu cycle, keeping wastage to a minimum.
- Ensure all staffs comply with current safety and company regulations, including the food safety and public health policy. Complete regular checks including the collection of food samples and update logs accordingly. Ensure the section and equipment's are operated in a sanitized and clean state at all times, undertaking regular inspections. Ensure all equipment's are maintained and used correctly by staff, following standard operating procedures and report any repairs required promptly.
- Work closely with the team implementing any new ways of working identified and contribute to a successful centralized

product on department maintaining a dedicated food budget. Ensure compliance with the corporate menu cycle (CMC)/SOP's for allocated dining outlets and ensure scaled recipes are used for all preparation and product on of food products.

•Attend plat presentation at the lunch and dinner service periods in order to gain feedback from the executive chef.

Sept 2019-Oct 2021 : Prime Support for General Trading and Contracting Supply, Transportation, Catering and General Services LTD.

: Basra, Iraq

Position : Pastry and Bakery Chef

Reporting to : Project manager

#### Principal Accountabilities

- Created new and exciting recipes from both bakery and pastry departments to renew hotel menus and engage the interest of customers.
- Ensured excellent quality throughout the products offerings.
- Followed proper handling and right temperature of all food products.
- Decorated pastries and desserts using different types of icings, toppings and frostings to ensure food presentation is exciting and appealing.
- Recorded production and operational data on specified forms.
- Led subordinates successfully into modern productive working methods and techniques in food wastage control.
- Checked the quantity and quality of received products.
- Assisted in recruiting and hiring of new staffs including cooks and other kitchen workers.
- Analyzed recipes to assign prices to menu items, based on food, labor, and overhead costs.
- Inspected all goods to ensure they are of the highest quality and remove any damaged items.
- Monitored food production and service to assure that planned menus are followed and substitutions comply with meal requirements.
- Collaborated with other personnel to plan and develop recipes and menus, taking into account such factors as seasonal availability of ingredients and the likely number of customers.
- Met with customers to discuss menus for special occasions such as weddings, parties, and banquets.
- Met with sales representatives in order to negotiate prices and order supplies.
- accurately, complete daily, weekly, and monthly check lists; maintain full production, waste, and other applicable records on all meals .
- Responsible for menu planning that conforms to client requirements, providing nutritional and appetizing food,

and overseeing publication and distribution of menus.

Oct 2017- Mar 2019 : Afex LTD

Juba, South Sudan

Position : Pastry Head Chef

Reporting to : Head Chef

Principal Accountabilities

- Prepared a wide variety of baked goods such as cakes, desserts, cookies, pies and varieties of breads, croissants, danish pastries by following traditional and modern recipes.
- Developed, designed and created new idea items for Pastry presentation displays and centerpieces including chocolate and pulled sugar floral and sculptured centerpieces showpieces.
- Followed proper handling and right temperature of all food products.
- Recorded operational data of the equipment's and machines and always maintained a sound serviceable condition ensuring no malfunctioning occur due to negligence. This includes routine daily physical examination as necessary as well as liaising with the supervisor to ensure that they are serviced as scheduled when due.
- Checked the quantity and quality of received products.
- Wholly and partially did the ordering and requisition of food and other supplies needed to ensure efficient operation.
- Analyzed recipes to assign prices to menu items, based on food, labor, and overhead costs.
- Monitored food production and service to assure that planned menus are followed and substitutions comply with meal requirements.
- Responsible for menu planning that conforms to client requirements by providing nutritional value and appetizing food and overseeing publication and distribution of menus.
- Provided regular training sessions for all food service employees in areas of pastry and bakery production, food safety and handling compliance, sanitation and Food code program regulations.
- Performed other qualified duties as assigned according to company operation procedures. Dec 2015-

Aug 2016 : Best Western Plus Hotels  
Nairobi Kenya

Position : Pastry chef

Reporting to : Executive Chef

Principal Accountabilities

- Coordinated daily tasks with the sous chef or Executive chef.
- Guided and trained the subordinates on a daily basis to ensure economical working environment is adhered.
- Responsible for menu development and planning in following the instructions and recommendations from the immediate superiors to complete the daily tasks.
- Instructed and led subordinates through their daily requirements in food preparation and actively engaged in set up, presentation and supervision of buffets and special functions.
- Ensured the highest standards and consistent quality in the daily tasks and updated new products, recipes, preparation and presentation techniques.
- Imparted culinary skills and techniques in use of different kitchen equipments to the junior chefs.
- Coordinated and participated with other sections of requirements in cleanliness, wastage and cost control.

Oct 2014-Nov 2015 : Baobab Beach Resort and Spa  
Diani Mombasa Kenya

Position : Pastry chef

Reporting to : Executive chef

Principal Accountabilities

- Guided and trained the subordinates on a daily basis to ensure high economical working environment.
- Managed all day-to-day operations of the pastry and bakery section of the kitchen.
- Prepared and produced wide variety of goods including but not limited to artisan breads and rolls, muffins, danish, croissants, cakes, cookies, desserts, bread and sourdough pastries following traditional and modern recipes.
- Developed, designed and created new ideas and items for pastry and bakery products.
- Followed proper handling and right temperature of all food products.
- Decorated pastries and desserts using different types of icings, toppings and frostings ensuring food presentation is appealing, beautiful and exciting.

Jan 2011-Ju 2013 : Sarova Lion Hill Game Lodge  
Lake Nakuru National Park  
Nakuru Kenya

Position : Pastry Cook  
Reporting to : Executive chef

Principal Accountabilities

- Checked the quality of raw and cooked food products to ensure that standards are met.
- Sought out and identified areas for improvement in all areas of work.
- Set up and stocked stations with all necessary supplies.
- Relieved pastry chefs on their day-offs.
- Ensured that the highest hygiene standards were maintained in the work area.
- Responsible in many cases either wholly or partially for the cold and still rooms operations.
- Advised on purchase of materials and foodstuffs to ensure minimal wastage and that all costs were strictly controlled.
- Responsible in requisition and ordering ingredients, accounting and developing and creating a production schedule inventory for used materials.

Apr 2006-Jun 2009 : Li e De France  
Unep, Gigiri, Nairobi Kenya

Position : Pastry chef/Head baker  
Reporting to : Executive chef

Principal Accountabilities

- Created and compiled menus.
- Ordering of Baking foodstuffs and materials.
- Accounting for and recording materials used.
- Operating the equipments such as mixers, dough sheeter and proofers and ensuring that the products are of good quality.
- Baked all items for outside caterings, take-away and over the counter displays.
- Overall baking and decoration of wedding and all custom-made cakes, desserts and pastries.

Aug 2003-Jul 2005 : Hotel Ambassaduer, Nairobi Kenya  
Position : Kitchen Steward  
Reporting to : Head chef

Principal Accountabilities

- In-charge of cold and still rooms cleaning.
- Wash-up of crockery e.t.c.
- General cleaning of the kitchen.

- Organized arrangement of all appliances used in the kitchen.
- Ensured hygienic environment in the kitchen all the time.
- Ordering and accounting for all needed and used materials for cleaning and detergents.

#### KNOWLEDGE & SKILLS

- Excellent English communication skills and ability to interact effectively with customers and other personnel.
- Excellent communicator.
- Knowledge of food service and sanitation standards and regulations.
- Willingness to learn and grow in food service abilities.
- Positive attitude.
- Ability to multi-task and handle all service points in dining facility.
- Strong leadership and decision-making skills.
- Ability to consistently arrive punctually and contribute to positive dining atmosphere.

#### EDUCATIONAL BACKGROUND

Mar 2006-Apr 2007: Robben institute of professional studies-Procurement and Purchasing

1999-2001 : Kenya Utalii College -Food Production

1995-1998 : Secondary school

1986-1994 : Primary school

#### TRAININGS

- Health and Safety
- Food Safety and Hygiene
- Industrial Relations
- Customer Care and Service
- HACCP(Hazards Analysis and Critical Analysis)
- Defensive Driving
- Computer Literacy-Microsoft word, Excel

#### INTERESTS

- Music, Food, Travelling, Sports, Art & Design

## REFERENCES

1. Melvyn Dorricott  
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