



CONTACT

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Kasrani, Mwiki road Nairobi
0618 Kenya.

EDUCATION

2006

KENYA UTALII COLLEGE NAIROBI

- High school diploma

2013

EXTREME TECHNOLOGIES- MALINDI

- Some College (no degree)

2007

TRAFPASS FIRE- MALINDI

- Some College (no degree)

2003

TSAVO PARK INSTITUTE - VOI

- Some College (no degree)

SKILLS

- judgement and decision making
- inventory management
- multitasking and can withstand pressure
- quality control analysis
- microsoft office
- leadership and team building

LANGUAGES

- English
- Italian
- Kiswahili

HOBBIES

- Mountain Climbing.
- Watching
- Food Programs By Celebrity Chefs..
- Travelling.

JAMES NJURURI

CHEF DE PARTIE

PROFILE

A self-driven, creative chef with diverse experience in fast paced high-end dining establishments. Able to cater and deliver high quality dishes efficiently while complying with health, safety and hygiene standards

WORK EXPERIENCE

● REVIIVE RESTAURANTS SEEF

JAN 2022 - PRESENT

Chef de Partie

- Supervising catering teams and ensuring they deliver quality and high-standard catering services Manage train schedule kitchen staff and access performances. Ensuring the enterprise complies with all safety and sanitation regulations the health ministry sets.
- Directing food preparation presentation and collaborating with sous chef and head chef

● GRABSHACK RESTAURANT JUFFAIR

Mar 2019- Dec 2021

Chef de Partie Breakfast

- Prepared. Cooked, portioned, and presented a variety of hot and cold food items for breakfast, lunch, and special catering events -Coordinated in opening, manning, and closing of breakfast and such receptions -Checking all early morning delivering -Taking inventories for various items, participated in departmental meetings and trainings-Informing head chef equipment breakdowns, accidents, Misplace level, complains or views from customers

● RESTAURANT JANUBIYAH

Jan 2017-Feb 2019

Demi-chef

- Supervised service stations and handled any arising guest complaints, suggestions, or views. -Taking part in various inventories, frilling production cheats, and ensuring a smooth shift handover.-Making various types of burgers, their sauces, and garnishes

● VIPINGO RIDGE LIMITED

Sep 2015-Dec 2018

Pastry cook

- Baked and presented a wide variety of cakes cookies breads and pizzas while following the establishment is dietary guidelines Accurately measured and missed ingredients while keeping up to date with the stock quantity of all bakery items

● QUALITY HOTEL

Jan 2013-Jul 2014

Saucier cook

- Prepared a variety of soups, vegetables, and assorted starches-Manning the butcher and grill section when the butcher man is off off-Cleaning, arranging, and labeling items in fridges and freezers -Informing the Sous chef of expired Items and checking on wastage

● SHELLY BEACH HOTEL IN

Jan 2012-Dec 2012

Intern

- Assisted in preparation tasks like peeing blanching and chopping vegetables, Assisting the butcher in filming deboning portioning and making Marinades for various meat Items
- Cleaned, organized and labeled items in fridges, freezers and dry stores

REFERENCE

MR. HUSSEIN ABDURRAHMAN

Reviive Restaurants

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MR. HUSSEIN ABDURRAHMAN

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MR. AGUSTINE MULEI

Joemamas Restaurant

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