# Sthembiso Harris Cele

Chef



Looking for an exciting and dynamic role where I can utilize my skills and experience to drive tangible results. Passionate about joining an organization that fosters a culture of innovation, continuous learning, and personal growth..

## **Education**

## **Culinary Chef Certificate**

form W.C.C. Hotel & Catering Hospitality College

Feb 2009 - Mar 2010

#### **Computer Laterally**

form REI Education And Training Computer School

Jan 2003 - Jun 2003

# **Experience**

#### **Royal Caribbean Group**

form 1st Pastry Cook

Jul 2023 - Mar 2024

Food Production.

#### **MSC Cruises**

form 1st Pastry 1st Cook

Jul 2022 - Mar 2023

Food Production.

## Blue Waters Hotel 4\*\*\*\*

form Pastry Chef

Jul 2010 - Mar 2014

## Royal Hotel 5 \*\*\*\*\*

form Sous Pastry Chef

Feb 2008 - Jul 2009

#### **Capitol Caterers**

form Pastry Chef And Assistant Manager

Feb 2017 - Jan 2020



## Contact

#### Email:

sthembisoh8@gmail.com

#### Phone:

0781461056

#### DOB:

18.04.1974

#### **Nationality:**

South African

#### Gender:

Male

## Skills

#### Creativity

\*\*\*\*

**Communication Skills** 

## \*\*\*\*

**Customer Service** 

## \*\*\*\*

Leadership

#### \* \* \* \* \*

Problem Solving

### \*\*\*\*

**Teamwork** 

#### \*\*\*\*

Ability to manage stress

#### \*\*\*\*

Ability to multitask

#### $\star\star\star\star\star$

Ability to work independently



# Language

**English** 

Zulu

Xhosa

## **Stafford Quality Food**

form Pastry Chef And Food Production Supervisor

Mar 2014 - Jan 2017

## **Independent News Papers**

form Sous Chef

Oct 2006 - Jun 2008

## **Westville Restaurant**

form Griller

Feb 2002 - Jul 2005

# **Achievement**

**Professional Chef** 

**Crowd Management** 

**Safety And Security** 

**HACCP PROCEDURES** 

# Signature

