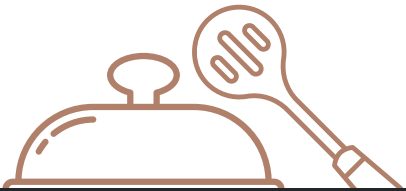


# TAFADZWA MOYO

## COMMIS DE COUSINE



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[Chef Tafadzwa Moyo](#)



Versatile and seasoned cook with 6 years of hands on experience preparing and presenting exceptional culinary creations. Adept at managing various stations from grilling to sauteing, bringing a deep understanding of flavor profiles, ingredient pairings and innovative cooking techniques. Skilled in menu development, cost control and maintaining a clean and organized kitchen

### WORKING EXPERIENCE



#### Commis De Cousine

Cafe Nush, Harare, Zimbabwe

2022 - Current

- Developing high quality cuisine aligned to the restaurant standards and consistency requirements, averaging 140 meals per day
- Demonstrated proficiency using cooking equipment and techniques, ensuring consistently high-quality food preparation
- Driving profitability by 33% and implementing waste-reduction strategies, reducing food and labour costs by 16%
- Collaborated with kitchen staff to maintain cleanliness and organization in the kitchen, promoting a safe and efficient working space
- Received positive feedback from customers on the taste and presentation of dishes, enhancing overall dining experience



#### Cook

Chicken Village, Harare, Zimbabwe

2019 - 2022

- Consistently prepared a high volume of dishes, maintaining a 98% accuracy rate in adhering to recipes and presentation standards.
- Reduce ingredient waste by 25% and prevented stockouts of essential items. Implemented time-efficient cooking techniques, resulting in a 20% reduction in average ticket preparation times.
- Demonstrated strong knowledge of food safety regulations and consistently followed proper hygiene practices
- Received positive feedback from customers for exceptional taste, presentation, and consistency of dishes
- Contributed to creating new menu items and special dishes, showcasing creativity and culinary skills in dish development



#### Griller

Meat Grill Restaurant, Harare, Zimbabwe

2018 - 2019

- Operated grill stations and successfully prepared various grilled dishes including meats, fish, and vegetables
- Ensured food safety and quality standards by consistently monitoring cooking temperatures and following established cooking times
- Collaborated with kitchen staff to coordinate orders, ensuring timely delivery of grilled items and maintaining efficient workflow
- Achieved high customer satisfaction by meeting and exceeding expectations for taste, presentation, and overall dining experience
- Contributed to the success of the restaurant by consistently delivering excellent grilled dishes that enhanced customer loyalty and increased repeat business

### SKILLS

- ✓ Knowledge of food safety
- ✓ Inventory management
- ✓ Food plating presentation
- ✓ Kitchen equipment operation
- ✓ Sauces

### PASSIONS

- ✓ Cooking techniques

### CERTIFICATIONS

- ✓ Diploma in food safety **2023**

### CERTIFICATIONS

- ✓ Culinary Arts program, Alison Institute **2023**
- ✓ Advanced Level High School Graduate, Mavorovondo High School **2017**
- ✓ Ordinary Level High School Graduate, Mavorovondo High School **2015**

### LANGUAGES



10/10

Shona



7/10

English