DIDIER NDELIKA MALANGA

ROPE ACCESS TECHNICIAN

Location: North London | Mobile: +447951042734 | Email: dndelika@hotmail.com

PROFILE

I am a hardworking, technically astute and reliable person who adapts well to different surroundings quickly. I have a a keen and enthusiastic approach to work, capable and willing to learn new skills to broaden my knowledge. I have the ability to follow instructions well whilst working well in a team environment as well to achieve the highest standards of efficiency. I am a very performance driven dynamic individual and I have a proven track record of meeting deadlines, planning, leading by example and training and instructing others. Strongly motivated to get things right, I have established good relationships with clients and have a strong sense of duty. I can work alone to reach any targets given and can work actively as a team member. My interpersonal skills are highly refined, and much of my career has been oriented around client facing roles, in which I have demonstrated a consistent record of exceeding demanding business and personal goals. I am looking to expand on my current skills and given the opportunity will prove to be a tenacious and valuable employee.

KEY SKILLS

- Technically Astute
- Building and Construction
- Repairing and
- Maintaining Machines/Tools
- Hands-on Physical Fitness and Endurance
- Diamond and Diamonds Grading EGL

- Attention to Detail
- Creative Problem Solving
- Multitasking
- Dependability
- Leadership
- Interpersonal Skills
- Solution Focused Attitude
- Working Under Pressure
- Time Management
- Communication

- Health and Safety
- Delegating
- Planning
- Adapting to Changing Situations
- Relationship Management
- Creative Thinker
- Excellent Organiser
- Decision Making
- IT Skills

PROFESSIONAL EXPERIENCE

Next Generation Rope Access Ltd Rope Access Technician

January 2023 - Present

- Using my own initiative, ensuring all health and safety requirements are met, working at a high standard to ensure work is completed to a professional level.
- Working flexibly to accommodate the changing needs of the business, working long hours and taking on additional responsibilities.
- Complying with all relevant procedures and deliver high standards of safety performance during all operations.
- Exercising excellent interpersonal and team management skills to generate optimum performances.
- Assisting others, decision making, implementing the required process resulting in the best outcome.
- Working in a fast-paced high-pressure environment with the ability to consistently meet deadlines with the highest quality whether working solo or as part of a team.
- Adept at producing innovative and creative solutions to problems, ensuring quality assurance of all work scopes are maintained, and all work is performed in accordance with company policies and the health and safety at work act.
- Supporting and improving team performance by sharing knowledge and best practices.
- Assisting others, decision making, implementing the required process resulting in the best outcome.
- Using excellent interpersonal skills underpinned with strong verbal and written communications capability.
- Tackling complex multi-disciplinary tasks with minimal supervision independently or as part of a team.
- Assuming responsibility for completing tasks and troubleshooting whilst maintaining an excellent Health & Safety awareness and understanding.

Clarridges Hotel, London Breakfast Chef

November 2022- December 2022

- Preparing, cooking and serving breakfast at the required service time and standard.
- Carrying out any catering tasks as directed by the Line Manager
- Serving customers in a quick, polite manner ensuring good customer service at all times
- Ensuring minimal wastage, implementing ideas for reducing waste wherever possible
- Effectively managing stock/portion control and ensuring all equipment is in a safe working order.
- Ensuring the kitchen is maintained in a clean, organised manner ensuring all food safety and health & safety policies and procedures are followed.
- Listening to and forwarding any customer suggestions or complaints to the Line Manager.

Chef

- Setting up the kitchen with cooking utensils and equipment, like knives, pans and kitchen scales.
- Studying each recipe and gather all necessary ingredients.
- Cooking food in a timely manner and delegating tasks to kitchen staff.
- Informing wait staff about daily specials/ensuring appealing plate presentation.
- Monitoring food stock, checking freshness of food and discard out-of-date items.
- Ensuring compliance with all health and safety regulations within the kitchen area.
- Communicating with colleagues and customers in a respectful and courteous manner.
- Responding promptly and effectively to changing circumstances, planning for contingencies and managing priorities.
- Decision making, implementing the required process resulting with the best outcome.
- Identifying improvements which can be made to make the job more efficient.
- Implementing and supporting effective working practices and systems as required to improve work scope delivery.
- Providing sound and practical solutions, ensuring that all deliveries are successfully implemented in compliance with legislation whilst maintaining safe working practices.
- Ensuring set goals are achieved working as a team member and on own initiative.

EARLIER CAREER

- Self-Employed South Africa Irata Level 1 / Confined Space Tank Cleaner Offshore
- Art Department Film Industry SA Set Dresser Assistant/Truck Driver

EDUCATION & CREDENTIALS

- Rope Access Irata Level 2
- Blaster/ Sprayer Level 1
- BOSIET OPITO EBS
- ABST for Norwegian Sector
- Medical
- SCSC
- UTR

- Application de l'Kinshasa Congo
- College of Gemmology EGL South Africa (Diamonds and Diamond Gradings)
- EBS ENTRY2 MaryWard College London
- Introduction to Customer Service Entry 3 College of Haringey, Enfield and North East London

REFERENCES ARE AVAILABLE ON REQUEST