**Benson Ndirangu Chege**

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| **Personal Profile** | I am an experienced and highly dependable professional with over 7 years of experience having worked in the hospitality industry. I have a  verifiable track record of preparing exceptional cuisine and maintaining a safe and efficient kitchen environment. Highly skilled in creating menu specials while ensuring that all stations are set before service time. I also have a track record of managing the cleanliness and sanitation of the kitchen. Strong leadership qualities; able to motivate the culinary teams to deliver genuinely spectacular results.  Looking for a position where I can make the most of my kitchen-management experience and guest service skills to create an excellent dining experience. |

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| **Education** | |  |  | | --- | --- | | **2012** | **Certificate in Information Technology** | | Kenya Polytechnic University College |  |  |  | | --- | --- | | **2011** | **Diploma in Food Production** | | Utalii Hospitality College |  |  |  | | --- | --- | | **2009** | **Kenya Certificate of Secondary Education** | | Kangui Boys High School | |

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| **Skills** | * **Communication Skills:** Communicates very well both orally and in writing. Possess good people handling techniques. Highly developed communication skills gained from hospitality work experience. * **Time Management:** Excellent time management skill required; demonstrated ability to prioritize work at hand and manage multiple tasks simultaneously. * **Teamwork:** I have a strong ability to work as part of a team, developed through hospitality work in fast-paced restaurants with a quality service focus, and evidenced by high academic achievements. * **Problem-Solving Skills**: Demonstrated capacity to think strategically with expertise in complex problem solving, decision making, and critical thinking skills. * **Planning and Organizing:** Refined planning and organizational skills that balance work, team support, and ad-hoc responsibilities in a timely and professional manner. * **Problem Solving**: An innovative problem solver who is able to generate workable solutions and resolve complaints keeping the level of motivation high. |

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| **Work Experience** | |  |  | | --- | --- | | **Sept 2020 - Sept 2021** | **LSG Sky Chefs** | | **Position:** Chef de Partie  **Key Achievements:**   * During the pandemic, while there was short-numbered staff in the establishment, I created a to-do list for my juniors to maximize productivity and meet targets. * Created spice rubs for various meat stations thus improving the quality of meat meals. * Created fine dining amuse-bouche for top VIP guests.   **Responsibilities:**   * Coordinated daily tasks with the executive chef, supervise junior chefs and dish out team. * Ensured the quality of the food items, maintain food logs, and control costs according to flight passengers. * Assisted in food control and costing. * Ensured all documentation is followed to the later and documented daily. * Ensured all production; preparation and presentation of food are of the highest quality according to the customer’s specification. * Full awareness of all menu items, their recipes, methods of production, and presentation standards. In addition, prepared special meals or substitute items. * Educated current and potential customers with products and services information to ensure the highest level of guest satisfaction. | |  |  |  | | --- | --- | | **Sept 2019 - Sept 2020** | **LSG Sky Chefs** | | **Position:** Demi Chef de Partie  **Responsibilities:**   * Operated and maintained all department equipment and reported malfunctioning. * Responsible for hygiene, safety, and correct use of the equipment and utensils. * Communicated assistance when needed during busy periods. * Informed dispatch supervisor of 86Ed items and available menu specials. * Collected daily feedback and reported issues as they arise. | |  |  |  | | --- | --- | | **Nov 2017 - Feb 2019** | **Sharq Village and Spa ARitz Carlton Hotel** | | **Position:** Commi 1 Chef - Snack Bar Pool Kitchen (Qatar)  **Responsibilities:**   * Cooked, prepared, and presented food of the highest quality at all times. * Full awareness so falls menu items, their recipes methods, and production and presentation standards. In addition, prepare special meals or substitute items. * Operated ovens and kitchen equipment. * Maintained all department equipment and reporting of malfunctioning. Also responsible for hygiene safety and correct use of the equipment and utensils. * Communicated assistance is needed during busy periods. * Collected daily feedback and reported issues as they arise. | |  |  | | --- | | **Other Positions Held** | | * **Aug 2013 - Oct 2017**: Commi3/Commi2/Commi1Aliwan Restaurant (International and Mediterranean Cuisine) Aldana Restaurant (Seafood Restaurant) And Parisa Restaurant (Persian Cuisine)Sharq Village and Spa**.** * **Sept 2012 - Jul 2013:** Line Cook at Dining Kitchen. | |

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| **Additional Information** | |  | | --- | | **Awards**   * 2014: Five-star nominee employee 2nd quarter year. * Oct 2012: Certificate of appreciation. | | **Trainings and Workshop**   * Sept 2013: Three steps of service program aiming to train the participants on top-class steps of guest services A Ritz Carlton. * Sept 2013: HACCAP food safety training and certification. * Apr - May 2013: Dinning kitchen Training in Aliwan Restaurant. * Fire training by the local authority. * Customer satisfaction training. * Leadership management training. | | **Achievements as a Team**   * 2017: Best voted restaurant times magazine by Aliwan Restaurant * 2016: Best seafood restaurant fact magazine by Aldana Restaurant | | **Hobbies and Interests**   * Socializing, Community Work, and Travelling. | |

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| **Referees** | George Njenga  Executive Sous Chef, LSG Sky Chef  Telephone no: +254 721 741 358  Email: [George.njenga@lsgskychefs.com](mailto:George.njenga@lsgskychefs.com)  Evangelos Liakoris  Former Executive Chef, Sharq Village and Spa  Telephone no: +30 697 820 129  Lilian Gitau  Assistant Human Resources Manager, LSG Sky Chefs  Telephone no.+254 724 134 836 |