

# MUHINDO GALIEN

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## CAREER OBJECTIVE:

My objective is to apply my abilities in the day-to-day function of the kitchen service team and maintain high quality services which ultimately lead to client satisfaction. I am an eager and fast-learner willing to follow instructions to the mark. I also aim to comply with all standards and policies applicable to my duties. My years of experience as kitchen worker honed my skills in delivering kitchen services. To improve my productivity, I am willing to attend training and seminars relevant to my duties. With this said, I am confident that I could be a useful talent to the company.

## PERSONAL SKILLS AND COMPETENCES:

Highly experienced in performing kitchen duties in busy restaurants  
Good knowledge of kitchen safety and sanitation standards  
Sound knowledge of food preparation techniques  
Familiarity in operation of various kitchen equipment including choppers, slicers and mixers  
Ability to create new recipes  
Ability to perform several cooking methods such as frying, steaming, poaching, sautéing and roasting

## EDUCATION:

Bio-chemistry

Collège Mwanga

Goma  
September 2017 – June  
2019

GCSEs: English Language

Brotherly Training Center

Poplar  
June 2018 – Dec 2018

## CAREER HISTORY:

2K Restaurant

Kitchen Helper

Kampala  
Dec 2021 – Present

- Prepared food based on health codes and quality standards. Stored food safely to prevent spoiling.
- Identified and reported any safety concerns to management. Maintained kitchen clean and removed garbage at regular intervals. Moved food products to and from kitchen and storage areas.
- Maintained kitchen equipment and reported any maintenance and repair related issues to Manager.

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Kitchen Helper

Goma  
July 2019 – October 2021

- Prepared food and beverages as per quality, taste and presentation standards. Managed safe storage and rotation of food products.
- Managed kitchen expenses within assigned budgets. Ensured to follow health and safety procedures at all times.
- Informed Manager about food shortages and equipment repairs. Maintained work areas safe and organized.

## REFERENCES:

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