

NAME AND CONTACT INFORMATION

Full name: ADEGUNTE Joshua Kayode

Current Residence: 1, GRA Ijokodo Area, Ibadan, Oyo State, Nigeria

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CAREER SUMMARY

Attentive Chef with seven years of experience handling catering and culinary activities Demonstrated history of success as a catering chef and instructor. Committed to delivering exceptional customer service, supervising operations, and delivering culinary excellence Dedicated to food safety and quality food service

SKILLS

- Staffing/ Training/ Instructing
- Dining Room/ Kitchen Operations
- Catering/ Banquets/ Events
- Customer Service/ Guest Relations
- Conferences/ Special Occasions
- Event Planning
- Budgeting/ Cost Reduction
- Food Safety/ Sanitation

WORK EXPERIENCE

Born Hotel, Ibadan, Nigeria 2022

Line Chef

- Preparing food according to recipes and instruction provided by the head chef or sous-chef
- Ensuring that all ingredients are prepared and organized before service
- Monitoring food inventory and ensuring that ingredients are stocked and rotated appropriately.

Glorious Star Catering Services, Ibadan, Nigeria 2019 – 2022

Catering Chef

- Delivered exceptional food and meals based on the anticipated number of guests, recipes, costs, portioning, menus, diet plans, temperature control procedures, and facility policies.
- Monitored work areas, serving lines, and eating areas to ensure safe food preparation and service environment while enforcing appropriate sanitation practices and safety precautions.

Nurse Nassir Apartment 2018 - 2022

Part-Time Private Chef

- I work with health care staff to ensure appropriate nutrition for each resident.
- Duties include practicing safe food handling.
- Planning of meals.
- I assist with purchasing food, recommending proper quantities and items based on resident demand and dietary needs.

Grace House Apartment, Ibadan, Nigeria 2019 - 2022

Part-Time Private Chef

- Planned and Coordinate Menu
- Foods Costing
- Nutrition Control

Tillesh Creation, Ibadan, Nigeria 2016 – 2019

Event Planner

- Led the team in developing custom menus that allow us to go above and beyond client expectations.
- Planned, coordinated, and executed events - Oversaw the planning and execution of logistics and operations for private parties, conferences, and special events.
- Managed vendor selection, hotel negotiation, on-site management, and program implementation.

Nissi Catering and Training Center, Ibadan, Nigeria 2012 – 2016

Chef Instructor

- Prepared culinary students to be profitable, effective foodservice leaders and entrepreneurs.
- Taught topics on quantity foods production, purchasing/inventory management, menu planning, cost control, and sustainability in a relatable form which improved students' knowledge.
- Demonstrated step-by-step cooking techniques to both novice and advanced cooks, connecting students to complex information through hands-on engagement.

PROFESSIONAL CERTIFICATION

World Chef Academy	2023
▪ Certificate in Culinary Arts	
Food Standards Agency, UK	2022
▪ Food Allergy and Intolerance	
Royal Spices Academy, Oluyole, Ibadan	2022
▪ Certificate in Culinary Arts	
Allison	2021
▪ Diploma in Hospitality and Tourist Management	
Allison	2021
▪ Health and Safety in Food Service	
Central Bank of Nigeria (CBN)	2017
▪ Entrepreneurship Certificate	
M&B Beautify, Eleyele, Ibadan	2012
▪ Certification in Catering and Event Management	

EDUCATION

National Business and Technical Examinations Board	2020
▪ Senior Secondary Certificate Examination (SSCE)	

REFERENCES

To be provided on request