

# THANKGOD EKWU AGADA

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## PERSONAL DATA:

Date of Birth:	20 <sup>th</sup> August,1992
Place of Birth:	Nasarawa State
Nationality:	Nigeria
Marital Status:	Single

## OBJECTIVES

Very efficient, trustworthy and industrious kitchen worker with strong interpersonal communication and training skills archived via years of dedicated service for busy establishments within the hospitality, hotels and culinary sectors.

**CARRIER OBJECTIVE:** To seek a successful and challenging position as a senior Chef De Partie in customer-oriented environment of the hospitality industry where I can use my skills and knowledge to the utmost interest of the organization I will serve.

## KEY COMPETENCES

- 10 years of professional cooking experience
- Hands-on experience in Italian, Latin American, Mediterranean, Asian & Continental food, Fine dining.
- Responsible & committed to work
- Creating menus and managing the cost of the daily order
- Kitchen management (Training ,monitoring ordering & stocking, overseeing staff)
- Experience in BIRCHSTREET order system
- Experience in BICE Italian flagship restaurant

- Experience in Theatre By Rhodes restaurant (Michelin Star Chef)
- Experience in fine dining restaurants
- Cinemas Experience
- Inventory and stocktaking
- Documentation of HACCP
- Italian Food tasting at Zuma Grill restaurant

## **EDUCATION AND LANGUAGES:**

- ❖ 2013-2016 Professional Chef Apprenticeship (HTA,Diploma in Culinary studies)
- ❖ 2012-2013 Hilton University online courses
- ❖ 2006-2012 West African Senior Secondary School Certificate (SSCE)
- ❖ 2002-2006 Primary School Certificate
- ❖ Fluent in written and spoken English and basic French beginner level

## **TRAININGS COMPLETED:**

- Person in charge training(PIC Level 1,2 and 3)
- Health and safety training
- HACCP and hygiene training
- Food safety training
- Cost control training
- Essential food safety training
- RMK(Abu Dhabi Food safety)
- HTA school of culinary arts

## **ACHIEVEMENTS**

- ◆ 2013-2016 Professional Chef Apprentice Program (Hilton Worldwide,HTA Chef Apprenticeship)
- ◆ 2014-Silver merit in HTA practical cookery assessment (Hilton)
- ◆ 2014- Gold merit in HTA Theory assessment
- ◆ 2015-Silver merit in practical in HTA Theory (Hilton)
- ◆ 2015- Gold Merit in HTA theory exam
- ◆ 2015-Merit in Beef practical-Emirate Culinary guide

◆ 2016-HTA Certificate of School of culinary arts and management

## EXPERIENCE:

### **TRANSCORP HILTON HOTEL ABUJA NIGERIA 2012-2013**

#### **Kitchen Helper:**

- ✧ Banquet Nigeria
- ✧ Banquet Saucier
- ✧ Saucier A'la carte
- ✧ Breakfast
- ✧ Bukka

### **HILTON DUBAI JUMERIAH RESORT/THE WALK & CREEK**

#### **Kitchen Apprentice June 2013 - June 2016**

- Cookery theory
- Food Costing
- French Culinary Terms
- Hotel Management
- Kitchen Management

### **HILTON DUBAI JUMERIAH RESORT/THE WALK & CREEK**

- ✓ Pachanga (South American) Kitchen
- ✓ Bice (Italian) Kitchen
- ✓ Pure SKY lounge kitchen (Fusion of Asian and South American)
- ✓ Wave Breaker kitchen
- ✓ Pastry kitchen
- ✓ Main kitchen
- ✓ Butchery / Vegetable Section
- ✓ Basic Food Hygiene Training
- ✓ PIC training
- ✓ Health & Safety Training
- ✓ Hilton University Courses
- ✓ HTA assignment & assessment

### **Theater By Rhodes,Vox Cinemas**

#### **CHEF DE PARTIE 2017 - 2019**

- ❖ Food costing
- ❖ Stock inventory and control
- ❖ Kitchen organization
- ❖ Training of staffs and food knowledge
- ❖ Staff management and management meetings
- ❖ Maintaining customer focus and standards
- ❖ Food safety auditing
- ❖ Health and environmental safety auditing
- ❖ Menu adjustment
- ❖ Thirst of Abu Dhabi

# **TRANSCORP HILTON ABUJA (TASTE OF ITALY) 2019**

Zuma Grill 4<sup>th</sup> to 10<sup>th</sup> of November. 2019.

## **Legend Lagos Airport, Curio Collection by Hilton** **Chef De Partie December, 2019 to December, 2021**

- ◆ Food costing
- ◆ Stock inventory and control
- ◆ Kitchen organization
- ◆ Training of staffs and food knowledge
- ◆ Maintaining customer focus and standards
- ◆ Food safety auditing
- ◆ Health and environmental safety auditing
- ◆ Menu adjustment and recipe adjustment
- ◆ Set Menu, Banquet Functions, Flight Catering, Room Services and Dining
- ◆ Waste control
- ◆ HACCP awareness and Training

## **TRANSCORP HILTON ABUJA** **Chef De partie (sectional Head, Pool Kitchen)** **December, 2021 till Date**

- ◆ HTA C.D.P. fast track training (ongoing)
- ◆ Food costing
- ◆ Stock inventory and control
- ◆ Kitchen organization
- ◆ Training of staffs and food knowledge
- ◆ Maintaining customer focus and standards
- ◆ Food safety auditing
- ◆ Health and environmental safety auditing
- ◆ Menu Adjustment and recipe adjustment
- ◆ Set Menu, Banquet Functions, Flight Catering, Room Services and Dining
- ◆ Waste control
- ◆ HACCP Awareness and Training

## REFERENCES:

### **MICHEAL ABUE**

Sous Chef.

LEGEND HOTEL,  
LAGOS

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### **PRINCE KELECHI**

Sous Chef.

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### **KELVIN MORIN**

Executive chef

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