

OBANI JOHN KELECHI

Flat 102, Mosafejo Road, Amukoko, Lagos State.

Mobile: +234 (0) 8082988052, +234 (0) 8052727624.

E-mail: kelechiobani27@gmail.com



PROFILE

A dynamic perceptive human capital for any organization that cherish goal oriented personality, result driven person, enthusiastic team member and value added individual.

PERSONAL DATA

Date of Birth:	27 th October, 1991
Place of Birth:	Lagos State
State of Origin:	Imo State
Local Govt. Area:	Aboh Mbaise L.G.A
Gender:	Male
Nationality:	Nigerian
Marital Status:	Married
Religion:	Christian
Residential Address:	Flat 102, Mosafejo Road, Amukoko, Lagos State, Nigeria.
Postal Address:	Flat 102, Mosafejo Road, Amukoko, Lagos State, Nigeria.
Health Condition:	Excellent

SUMMARY

15 years in various hotel job, and 8 years as professional chef, with my current position as sous chef upbeat centre Lagos has put an edge of capability to impact my knowledge on others and contribute to the growth of hospitality biz. While am open to join new team ideas and global kitchen innovations. A highly focused & competitive hospitality industry chef with experience related to five stars hotels, brasserie, pubs, fine dining restaurants & large volume catering and Passionate about food and hygiene, a Chef experience in working in a busy hotel kitchens, serving food in a attractive way. I am adaptable, conscientious, enthusiastic, and self-motivated individual with exposure to a wide range of areas. I have strong customer orientation. Work well under pressure.

WORKING EXPERIENCE/ POSTHELD

8th Oct. 2020 – Till Date Up Beat Event Center

(Sous Chef) Lekki Lagos Nigeria.

Responsibilities:

- Work within the kitchen to ensure high customer services standard.
- Well train on hygiene and setting up your grill, oven, roasting, grilling, plating, seasoning and calling of orders & working directly with the executive chef.

Apr. 20th, 2015 – 7th Oct. 2020 Radisson Blu Anchorage Hotel

Chef de partie (Surface Kitchen/a la carte) Victoria Island, Lagos Nigeria .

Responsibilities:

- Ensuring all food presentation meet the standards.
- Work within the kitchen to ensure high customer services standard.

- Well train on hygiene and setting up your grill, oven, roasting, grilling, plating, seasoning and calling of orders & working with the executive sous chef and executive chef.

Mar., 2014 – Mar., 2015 Lakeem Hotel / Suits

Head Chef

Ikoyi, Lagos State Nigeria.

Responsibilities:

- Assisting in Writing Menu,
- Creating a new Menu,
- Training the Staffs on hygiene and Service operation.

Apr., 2014 – Oct., 2014 Carlito's Grill & Lounge

Chef de partie-a la carte

Grilling, Roasting, Saucing, & Baking

VGC Club, Ajah, Lagos, Nigeria.

Responsibilities:

- To work as direct station of assignment under appropriate first cook.
- Set up station properly and on time for each service period.
- Make sure all food is prepared by the recipes designed by the head chef.

Jun., 2010 – Apr., 2013 Tomberry Africa Hospital Mgt.,

Senior Chef de partie-a la carta / buffet

(America Inner Suits Hotel)

Old NNPC Building, Ikoyi, Lagos, Nigeria.

Responsibilities:

- Providing training to the Staff to adhere to the quality standards of the department
- Ensured good customer relations were maintaining at all times.
- Ensure all food preparation meets the Standards.
- Ensure consistence delivering of the quality and well presented food.
- Work effectively within the kitchen to ensure high customers service standards.

Oct., 2009 – Oct., 2010 Best Western Island Int'l Hotel

Commis Chef – Buffet, Weddings & Functions

Responsibilities:

- Make sure all food is prepared by recipes designated by head chef.
- Make sure of food quality and quantity.
- Notify supervisor of any problems or complain when they arise.

- Be able to work in another area when needed and take part in cross training when directed.

Jan., 2004 – Oct., 2009 Yellow Chilli Restaurant & Bar

(Kitchen Assistant / Cook-a la Carte)

27, Oluolobun Close V/I, Lagos, Nig.

Responsibilities:

- Ensure all station were properly set prior to services.
- Ensure all fridges and food storage areas were maintained.

EDUCATION

**Ice Cream & Coffee University
IGBILE Community High School**

**Certificate
S.S.C.E (Certificate)**

INTERESTS

Cooking, Computers, Making Friend & Traveling.

ADDITIONAL INFORMATION

**Ice Cream & Coffee University,
Nigerian Red Cross Society,
HACCP Establishment Maintenance and Auditing
TEHMIS Point,
YES I CAN Training**

HOBBIES

- **Payroll and scheduling**
- **Forecasting and planning**
- **Performance assessments**
- **Recipes and menu planning**
- **Signature dish creation**
- **Food spoilage prevention**
- **Food plating and presentation**
- **Budgeting and cost control**
- **Team leadership**
- **Food preparation and safety**
- **Order delivery practices**
- **Employee training and development**
- **Operations and management**
- **Process improvement**
- **Fine dining expertise**

- **Equipment management**
- **Staff management**
- **Hospitality services expertise**
- **Kitchen equipment operations and maintainnances**
- **Problem solving**
- **Vendor relations**
- **French, italian,. Asaian and continental cuisine**
- **Performance improvement**
- **Budgeting**
- **Menu engineering**
- **Microsoft Office**
- **Kitchen design and layout**

REFEREE

Mr. MATTHEW AMUZIE

Mr. RICHARD IROGBU

Senior Chef De Partie

**46, Sologun Street, Off Aguda,
Lagos, Nigeria.**

Mobile: +234 (0) 8037011714

**Centre Warehouse Park 'N' Shop
Isolo, Lagos, Nigeria.**

Mobile: +234 (0) 8077289872