

Sena Komlavi AKPABLY

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A versatile Culinary Functional Owner & Coach with experience in responsible and sensitive positions within human resources towards compensation and benefits in hospitality organizations and food industries.

Competent in cooks, such as French, Italian, English, Asian, Lebanese, My creativity and West African local dishes food concepts. My aim is to be the best-become industry famous business Chef and in strong IT (Information Technology) TechFoods & Online Businesses.

Cooking Skills and Competencies

On Going 23 years' experience as a Head Chef and worked with:

- Restaurants
- Coffee Shops
- Hotels
- Homes
- Events Corporate Plan & Cooking
- Team player, Ability to work under pressure with little supervision
- Kitchen Management
- Coach

IT Competencies & Business Skills

Over 15 years' experience covering:

- Training
- Team Leading & Player Ability to work and manage kitchens and their online menu
- Microsoft Office Packages & other Software
- Digital & Tech Project Planning & Management

Carrier History

October 15 - 2023 – January 2024: LE PATIO. (Cite OUA, Lome - TOGO)

A fine Dining Plan with An French Cuisine Concepts.

Employer: Managing Director

Position: Sous Chef of Fine Dining Cuisine Concepts

Duties: Sous Chef

October 08 2022 – January 2023: THE HAYVIN. (East Legon, Accra - Ghana)

A fine Dining Concept Plan with An Afro-French Cuisine Concepts.

Employer: Managing Director

Position: Executive Sous Chef of Fine Casual Cuisine Concepts

Duties: Head Chef

November 24 - 2021 – December 28 - 2021: D'Avenue Boutique Hotel. (Haatso, Accra - Ghana)

Porte Jaune Restaurant – A fine Dining Concept Plan with An Afro-French Cuisine Concepts.

Employer: Managing Director

Position: Executive Sous Chef of French Cuisine Concepts

Duties: Head Chef & Kitchen management.

February 2021 – Up To Date: The Frencher's. (Ashongman Estates, Accra - Ghana)

Employer: Smiley's Cuisine, Inc. Own Restaurant and I Managing Director

Position: Executive Head Chef. Of Continental, Pastries & Local Foods Concept.

Duties: Consultancy & Kitchen management, Menu Planned & Developed, Food cost, and Business Coaching.

August 2019 – March 2020: Smiley's Cuisine Corporate Business.

Employer: UNILEVER Ghana

Position: Head Chef Continental Food Concepts & Local leading 21 Cooks & Chefs.

Duties: Unilever Canteen Head Chef, Menu Planning and cooking food for 900 staffs for 6 days a Week.

April 2019 - June 2019: Exhale Lounge (Dinner Lounge Restaurant) (East - Legon, Accra - Ghana)

Employer: Director Manager

Position: Head Chef of Consistencies in Delicacies, Continental Food Concepts

Duties: Consultancy & Kitchen management, Menu Planned & Developed, Food cost, Coach.

February 2017 - January 2019: Chase Apple (Hotel and Casino) (Rustenburg, South Africa)

Employer: Director Manager

Position: Head Chef of Consistencies in Delicacies, Bilingual Food Concepts

Duties: Consultancy & Kitchen management, Menu Planned & Developed, Food cost, Coach.

November 2016 - Up to Date: Smiley's Cuisine, Inc. <https://www.smileyscuisine.com/>

Employer: I Managing Director and Online Menu & Food Cost Writer.

Position: Executive Head Chef.

Duties: A Personal Chef, Private Chef, Kitchen Consultancy, Menu Developer, Head Chef of Unlimited Cuisine.

May 2015– November 2016: FilliB's Restaurant Garden and Grill (East – Legon, Accra - Ghana)

Employer: Director Manager

Position: Head Chef.

Duties: Kitchen management, Continental Food Concepts & Local dishes.

May 2014 – November 2015: Forest Hotel Dodowa (Africa Finest Hotel) (Dodowa - Ghana)

Employer: Director Manager

Position: Head Chef.

Duties: Kitchen management, Chef of Continental Food Concepts & Local dishes

2013 – May 2014: Celsbridge Restaurant (Labone - Accra - Ghana)

Employer: Director Manager

Position: Chef.

Duties: Continental Chef and Chinese Food, Shawarma and Pizza.

2012: Fine Dining Pub and Lounge LE REZO (Lomé – TOGO)

Employer: Director Manager

Position: Executive – Head Chef

Duties: Head Chef of Fully French, Lebanese and Italian Cuisine.

2010 – 2012: Cafe Informatique, Ltd (Lomé – TOGO)

Employer: Company Director Manager

Position: Home Cook and Canteen Supervisor

Duties: Private Chef of Fully French Cuisine.

2007 – 2009: Hotel Heliconia (Libreville - Gabon)

Employer: Heliconia Director Manager

Position: Sous-Chef Executive

Duties: English Sous Chef of French Cuisine, Italian, Shawarma, Pizza.

2003 - 2005: Mawuli Restaurant (Dakar – Senegal)

Employer: Mawuli Director Manager

Position: Chef of Togolese food and continental dishes

Duties: Sous Chef of Continental and West African Local Food.

EDUCATION

2002 – 2004: Culinary Chef Training Courses at “Le Cordon Bleu” in (Paris - France)

2005 – 2006: Culinary Chef Training Attachment at Restaurant La Pirogue in West Africa (Lomé - Togo)

2006 – 2007: Diploma in Information and Communications Technology (Level 5) & Website programmer, Online Courses, Nelson Marlborough Institute of Technology (NMIT) (New Zealand)

2009 - 2010: Catering and Tourism Attachment at Hotel Sarakawa (Lome - Togo)

2001 – 2003: Secondary High School (SHS) 3th degree WAEC - TOGO

1996 – 2001: (JHS) Junior High School at Essor Institute (Lome – TOGO)

1990 – 1996: Primary studies at KETU SOUTH, VOLTA/R– GHANA

LANGUAGE SPOKEN

French, English, Ewe etc... Speak, Read and Writing

References: Available upon request.