



MARYANN KESSY KINGSLEY

CHEF

PERSONAL SUMMARY

A hardworking, pro-active chef with an upbeat and positive attitude, who is passionate about food and quality. Possessing excellent organizational skills, highly efficient and methodical with a good eye for detail. Having a good team spirit, deadline orientated and able to efficiently manage kitchen operations and also supervise staff.

Fully aware of health & safety issues and compliant with the regulatory requirements for food handling, sanitation and cleanliness.

Ready and qualified for the next stage in a successful career and currently looking for a suitable chef position with an ambitious & exciting company. Also responsible for the smooth, efficient running of the kitchen, including its routine operations, food preparation and production, as well as supervising kitchen staff.

All in accordance with the standards of the hospitality business. Also assisting with the preparation of all foods required for visitors, staff & guests. Keeping all working areas and surfaces clean and tidy. Ensuring that all foods are produced in a safe and hygienic manner at all times. Making sure meals are prepared and presented on time.

Responsible for completing all audit and quality standards documentation. Cooking fresh food in a high volume environment.

Assisting with some administration duties and management of the catering staff. Deputizing when the executive chef is absent, Ensuring that brand standards are maintained.

Involved in catering for large conferences and banquets. Monitoring employee productivity & kitchen related costs to ensure efficiency. Dealing with any employee issues and queries.

Making sure stock control and rotation procedures are implemented. Assisting with the training, management and development of catering staff.

KEY SKILLS AND COMPETENCIES

Having financial control of the kitchen. Friendly personality with a 'can do' attitude. Previous experience as a Chef de Partie / Chef. Responsible for stock control, purchasing and menu planning. Ability to quickly identify and resolve problems.

Able to work overtime at short notice if required. Ensuring that all HACCP reports are maintained and monitored.

PROFESSIONAL Intermediate Food Hygiene certificate City & Guilds 706 1 & 2 Diet cooks certificate IOSH

PROFILE

A young chef, proficient in TEX-MEX cuisine, and continentals. An excellent team leader and team bonding. And also, a self-motivated and result orientated person, ready to assume challenging responsibilities. Professional and methodical, excellent attitude to work, effective and efficient, good customer relationship and approach, very hardworking, adhere to instructions, uses initiatives when necessary and very meticulous.

PERSONAL INFORMATION

Date Of Birth..... 7th December, 1990

State Of Origin... Akwa Ibom State

Local Government..... Ibion Local Government

Sex..... Female.

Nationality..... Nigerian

Marital Status..... Married

Religion..... Christianity.

CONTACT

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No. 15, flat 16 Baale Street, Lafiaji
Community Eleganza Lagos.

HOBBIES

Cooking
Making jokes
Watching comedies movies
Listening to music

EDUCATION

PRINCE JACOB CATERING

(Diploma certificate. Hotel & catering management/food hygiene & sanitation.). 2010

African Sun Induction/Agent

2010 - 2011

EXCELLENT

(Monty Suits Hotel) Calabar

CERTIFICATE ON HOW TO OVERCOME EXCUSES IN CUSTOMER SERVICE ENVIRONMENT

(Monty Suits Hotel Calabar)

WORK EXPERIENCE

Monty Suits Hotel Calabar

[Job Title]

Commis cook

2012– 2015

Orchid Hotel's Lagos.

Cook

2015 - 2018

Breakfast 2 Dinner Restaurant , Lagos

2019.... Till Date

Chef de partie

SKILLS

Proficient in team management
Computer skills (requires little supervision)
Driving (automatic cars only)
Photography (Amateur)

AREAS OF EXPERTISE

Food planning & production, Kitchen management, Banquets Special diets,
Wastage control, Classic dishes planning menus.