

Date

Meaza Mesene

Address Hawassa
Phone: -0949030695

To:

Subject: Job Application

Dear Recruiting team,

I am excited to be applying for the **DE party Chef**. I have more than seven years and above of experience in the food production industry and I am passionate about that food production with expected operational Excellency for customer meal consumption. I am confident that I have the skills and experience to be a valuable member of your team and help you meet your food safety goals. In my previous role as a DE party Chef Haile resort Hawassa Company, I was responsible for developing and implementing food production preparation programs that met or exceeded regulatory requirements. I also conducted audits of the food production process to ensure that safety protocols were being followed. I have the skills and experience to be a valuable member of your team. I look forward to hearing from you soon about the next steps in the hiring process.

Meaza Mesene

Thank you for your time and consideration.

2. Personal data

Name	Meaza Mesene
Sex	Female
Age	30
Qualification	10+4
Nationality	Ethiopian
Date of birth:	1986 E.C/1993 G.c
Address	Hawassa, Ethiopia
Marital status	married
Phone number	0949030695
Health	Normal

3. Career plan

- To gain the necessary experience to hopefully become junior sous Chef running across the Hospitality industry.

4. Education

10+4 food production supervisor

- I graduated from Selam TVET college and Hawassa poly technic college

5. Skills

- Microsoft word and Microsoft excel
- IDS system
- Food safety management system and food nutrition Training and team building skill.
- Inspection Hazard Analysis and Critical Control Points (HACCP)
- Quality Policy
- Kitchen cleaning and sanitation chemicals and Application areas
- Service culture implementation

7. Languages

- Amharic - Fluent
- English - Professional

8. Work Experience

○ Haile resort Hawassa

- ✓ I am fully engaged and working at Haile resort Hawassa for more than two years with expected Food safety management system and HACCP implementation at the entire of kitchen production.

9. Kitchen Chef De party

Haile Resort Hawassa

June 13 2018 up to know

- Major responsibilities are:-
 - Assure the kitchen production operation especially during:-
 1. Receiving of fruits and vegetables, processed foods and Potentially hazards foods (PHF)
 2. Storage
 3. food production
 4. Hot and cold holding foods
 5. serving
 6. cleaning and sanitation of kitchen food handler equipment, refrigerators, freezers and cold room's
 - **Additionally**
 7. Attained Food safety training
 9. Inspect Food and Beverage production daily based on SOP from receiving up to serving flow of food
 11. Coaching and mentoring the staff in production areas, make sure that staff are working efficiently and supporting the production process to run smoothly.
 12. Establish departmental KPIs and make sure organizational KPI also achieved.
 13. Ensure food integrity and avoid any cross contamination in all production and food contact surface.
 15. Work with the Chefs and stewarding team to develop and maintain standard operating procedure (SOPS) for all aspects of production: Receiving, Storage, and Preparation, Serving and cleaning and sanitizing operations.
 16. Report problems occurred related to food safety to operation manager.

10. Trains:

Hazard Analysis critical control point and Food safety management system

Status: Certificate

Location: Haile resort Hawassa

Year: December 2024

References

1. Chef Biruk
Title: Exc. Chef Rori Hotel
Mobile: +251911059354
2. Chef Getachew Kebede
Title: Exc. Chef Haile resort Hawassa
Mobile: +251913114728
3. Chef Yonas Gelaye
Title: Executive chef at Haile Hotels and resorts
Mobile: 0953803377