#### Wonder Yaotse

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### Summary

Skilled and experienced chef with a passion for creating exceptional culinary experiences. Proven track record of delivering high-quality dishes and managing kitchen operations in fine dining and casual dining settings. Extensive expertise in menu development, food preparation, team leadership, and sanitation and food safety standards.

## Experience

#### **Assistant Head Chef**

- KCS Restaurant
- Ho, Ghana
- 2021 Present
- Led a team of 15 culinary professionals in preparing and presenting diverse, flavorful dishes to consistently meet and exceed quest expectations.
- Developed and curated seasonal menus, incorporating fresh and locally sourced ingredients to enhance the dining experience.
- Managed food inventory, ordering, and supplier relationships, ensuring timely availability of ingredients and minimizing wastage.
- Implemented rigorous quality control measures to maintain high standards of food presentation, taste, and safety.
- Collaborated with Cactus Hotel Staff to address guest preferences, dietary restrictions, and special requests.

## Sous Chef

- KCS Restaurant
- Ho, Ghana
- 2018 2020
- Assisted the head chef in overseeing kitchen operations, including food preparation, cooking, and plating.
- Trained and mentored junior kitchen staff, fostering a culture of continuous learning and improvement.
- Contributed to menu planning and innovation, introducing new dishes that

- received positive feedback from patrons.
- Maintained a clean and organized kitchen environment, adhering to sanitation and hygiene standards.

### Education

# **HND Information Communication Technology**

- Ho Technical University
- Ho, Ghana
- 2022 present

# **Culinary Training**

- KCS Fast Food And Training
- Ho, Ghana
- 2016 2018

### Skills

- Culinary creativity and innovation
- Menu planning and development
- Food quality control and presentation
- Team leadership and training
- Time management and multitasking
- Inventory management
- Sanitation and food safety standards
- Communication and collaboration

### Awards and Honors

- Chef of the Year, 2020
- Outstanding Chef, 2019
- Most Consistent, 2018

### References

## Chef Prosper Duvorme