BECKY KANORIO KIRAI

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PERSONAL PROFILE

I am a dynamic and highly motivated hospitality professional with a Diploma in Catering and Accommodation Management from the Technical University of Kenya. With over 5 years of hands-on experience in the hospitality industry, I bring a wealth of knowledge and practical expertise. My roles have honed my strong analytical skills, attention to detail, and exceptional communication abilities. Known for my leadership and ability to foster teamwork, I excel in both collaborative and independent work environments. Driven by challenges and committed to continuous improvement, I seek to contribute to and grow within a forward-thinking organization where I can leverage my skills to drive success.

KEY SKILLS

- Customer Service: Exceptional skills in handling customer complaints, ensuring satisfaction and loyalty.
- *Training and Development*: Experienced in training staff and enhancing their skills, contributing to overall team productivity and service quality.
- *Inventory Management:* Skilled in managing and ordering inventory to meet operational needs, reducing wastage and ensuring optimal stock levels.
- *Financial Acumen:* Proficient in compiling payrolls, balancing accounts, and managing labor costs, contributing to financial efficiency.
- *Event Planning:* Expertise in organizing and executing successful events and catering services, ensuring client satisfaction and seamless operations.
- **Proven Leadership:** Demonstrated success in leading teams and managing restaurant operations efficiently, ensuring high standards of service and productivity.
- *Customer-Centric:* Commitment to providing exceptional customer service with a positive attitude, ensuring customer satisfaction and loyalty.
- *Versatile Skill Set:* Extensive experience across various roles in the hospitality industry, bringing a wealth of knowledge and practical expertise.
- *Continuous Improvement:* Dedicated to personal and professional development through ongoing training and certifications, staying updated with industry trends.
- Analytical Thinker: Strong problem-solving skills and attention to detail, ensuring accuracy and efficiency in operations.
- *Team Player:* Ability to work well in a team while also excelling independently, contributing to a positive and productive work environment.

PROFESSIONAL EXPERIENCE

KENTUCKY FRIED CHICKEN (KFC)

Nov-2017 to Present

- Assistant Restaurant Manager
- Successfully managed restaurant operations in the absence of the Restaurant General Manager, ensuring smooth and efficient running of the restaurant.
- Compiled payrolls accurately and managed labor costs effectively, contributing to financial efficiency.
- Conducted comprehensive training sessions for staff, enhancing overall customer service and operational standards.
- o Addressed and resolved customer complaints promptly, maintaining high levels of customer satisfaction.
- Oversaw weekly orders and inventory management, ensuring optimal stock levels and reducing wastage.

KENTUCKY FRIED CHICKEN (KFC)

Feb-2017 to Nov-2017

- Shift Supervisor
- o Balanced and accounted for daily stock, ensuring accuracy and reducing discrepancies.
- o Led shifts effectively, providing guidance and support to team members.
- o Compiled and analyzed daily reports, providing valuable insights to management.
- O Delegated tasks to team members and ensured their completion, fostering a productive work environment.
- Coordinated marketing efforts, increasing brand visibility and customer engagement.

KENTUCKY FRIED CHICKEN (KFC KENYA FRANCHISE

Nov-2015 to Feb-2017

- All Star Team Member
- Trained new team members as a Buddy Trainer, ensuring they understood and adhered to company standards.
- o Managed cashiering and daily banking operations, ensuring accuracy and efficiency.
- Produced high-quality food items, maintaining consistency and adherence to health and safety standards.
- Assisted in customer service, ensuring a positive dining experience for all patrons.
- o Supported order management, optimizing workflow and efficiency.

KFRYS TASTY FOOD

Feb-2012 to May-2015

- Cashier/Supervisor
- o Purchased and managed restaurant supplies, ensuring timely availability of necessary items.
- o Balanced daily ledger accounts and performed reconciliations, ensuring financial accuracy.
- o Oversaw daily operations, ensuring smooth functioning and high standards of service.
- o Trained existing and newly employed staff, enhancing their skills and productivity.
- o Led marketing and promotional activities, driving increased customer engagement and sales.

EVENTS PLANNING AND CATERING SERVICES (SELF)

Mar-2010 to Jan-2012

- Planning Agent
- o Planned and costed weddings and events, ensuring budget adherence and client satisfaction.
- Managed venue and floral decorations, creating visually appealing and memorable settings.
- Prepared and catered meals for events, ensuring high standards of quality and presentation.
- o Coordinated logistics and operations, ensuring seamless execution of events.
- o Developed and maintained client relationships, securing repeat business and referrals.

NAIROBI SAFARI CLUB

May-2009 to July-2009

- Intern
- Gained hands-on experience in various departments, including housekeeping, laundry, food and beverage service, and kitchen operations.
- o Assisted in daily operations, contributing to the smooth functioning of the club.
- o Developed a thorough understanding of hospitality operations and customer service.
- o Enhanced practical skills in housekeeping and food service.
- Received positive feedback from supervisors for dedication and performance.

YOUNG WOMEN CHRISTIAN ASSOCIATION OF KENYA (YWCA)

May-2008 to Aug-2008

- Intern
- o Rotated through different areas, including production, service, reception, and housekeeping.
- o Assisted in food production and service, ensuring high standards of quality and customer satisfaction.
- o Gained valuable experience in front-desk operations and guest relations.
- Contributed to housekeeping tasks, maintaining cleanliness and order.
- o Demonstrated a strong work ethic and ability to learn quickly.

EDUCATION BACKGROUND

TECHNICAL UNIVERSITY OF KENYA

2007-2010

- Diploma in Catering and Accommodation Management
- Completed rigorous coursework covering all aspects of hospitality management, including food production, service, and accommodation operations.
- Developed practical skills through internships, gaining experience in various departments such as housekeeping, food and beverage service, and kitchen operations.
- Participated in numerous projects, demonstrating leadership and teamwork abilities.
- o Enhanced knowledge in customer service, cost control, and inventory management.
- o Achieved top marks in subjects related to hospitality management and operations.

- Kenya Certificate of Secondary Education
- Excelled academically, particularly in subjects related to business and hospitality.
- Played a key role in the hospitality club, organizing events and training sessions.
- o Demonstrated leadership skills as a class representative and team leader in group projects.
- o Gained foundational knowledge in accounting, finance, and business management.
- o Actively participated in extracurricular activities, enhancing teamwork and communication skills.

ST. THERESA BOARDING PRIMARY SCHOOL

2001-2004

- Kenya Certificate of Primary Education
- Achieved high grades across all core subjects, demonstrating academic excellence.
- o Participated in school events and activities, showcasing leadership and organizational skills.
- o Developed strong communication abilities through participation in debates and public speaking events.
- o Gained early exposure to computer literacy, enhancing technical skills.
- o Played a key role in school projects, fostering teamwork and collaboration.

CERTIFICATIONS

- Computer Literacy: Proficient in Microsoft Office Suite (Word, Outlook, Access, PowerPoint) and internet usage.
- First Aid Training: Certified by Kenya Red Cross, equipped to handle emergencies effectively.
- *Fire Marshal Training*: Certified by Trojan Fire Protection Specialists, trained in fire safety and emergency procedures.
- Star2000 Training: Completed advanced training with KFC, enhancing managerial and operational skills.
- Certified Buddy Trainer: Recognized by KFC for excellence in training and developing new employees.
- Certified Shift Supervisor: Acquired certification from KFC, demonstrating expertise in shift management.
- *Certified Assistant Restaurant Manager*: Completed managerial certification program with KFC, equipping with advanced leadership and operational skills.

HOBBIES AND INTEREST

- Trying new recipes.
- Reading hospitality journals.
- Traveling.
- Exploring new culinary techniques.
- Engaging in community service activities.

REFEREES

1. Frida Kajuju HR Data and Payroll Kuku Food Kenya Ltd Tel: +254 724531774 2. Geoffrey Kidundu Area Coach Kuku Food Kenya Ltd Tel: +254 720687089 3. Pauline Mbogo KFRYS Restaurant Tel: +254 722303105