



PROFILE

A dedicated Hospitality Management professional with a solid background in culinary arts and service operations, currently excelling as a Commis chef at Baladi Restaurant, known for authentic African, English, Chinese, and Arabic cuisine.

I offer a well-rounded skill set and a commitment to quality and memorable guest experiences. I am prepared to make a meaningful impact in senior hospitality and culinary roles.

CONTACT INFO

Tel:

+254 703 700181.

Email:

julietowuor454@gmail.com

SKILLS AND COMPETENCIES

Multitasking and Time Management; Able to efficiently manage multiple responsibilities, from preparation and plating to event setup and guest assistance.

Food Safety and Hygiene Practices; Knowledge and adherence to hygiene standards.

Effective Communication and Interpersonal Skills.

Strong team player

Adaptability and Flexibility.

HOBBIES

reading novels

Travelling

REFEREES

Upon request

JULIET.A. OWUOR

COMMIS CHEF EDUCATION BACKGROUND

MOUNT KENYA UNIVERSITY

2019- 2022

Diploma in Hospitality Management

AHERO GIRLS SECONDARY SCHOOL

2010- 2013

Kenya Certificate of Secondary School Education (K.C.S.E)

WORK EXPERIENCE

HILTON GARDEN INN NAIROBI AIRPORT (COMMIS CHEF)

20223 Feb -2024 April

- Continually develops culinary knowledge to produce high-quality meals
- Plates meal items under the chef de partie's supervision
- Washes, chops, and cuts fruit, meat, and vegetable items
- Supporting chefs de partie or sous chefs with various tasks.
- Keeping workstations clean and sanitary, adhering to hygiene standards
- Following health and safety guidelines.

BALADI RESTAURANT (COMMIS CHEF)

2024 May – Date

- Keeping workstations clean and sanitary, adhering to hygiene standards.
- Preparing simple dishes under supervision.
- Accurately following recipes and portioning ingredients.
- Operating kitchen tools and equipment safely.
- Supporting chefs de partie or sous chefs with various tasks.
- Minimizing waste by using ingredients efficiently and recycling where possible.