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| Timothy Baloyi |  |  | Culinary Professional www.timmycooks.co.za  +27 76 555 0123  Timothy.baloyi@chefmail.co.za |
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| Objective To obtain a dynamic role as a Chef in a vibrant and innovative kitchen where my culinary creativity, kitchen leadership, and deep passion for South African and international cuisine can contribute to unforgettable dining experiences and consistent culinary excellence. educationCapsicum Culinary Studio, Cape Town Diploma in Professional Chef Training  Short Course: Advanced Plating & Styling |  |  | experience:Sous Chef, The Vine & Salt BistroFeb 2022 - Present Manage day-to-day kitchen operations at a high-end bistro specializing in seasonal local ingredients and curated wine pairings. Lead a team of six chefs, upholding consistent quality and presentation across all services. Spearheaded the creation of a new summer menu, boosting customer retention and table turnover by 18%. |
| Chef de Partie, The Twelve Apostles Hotel & SpaSept 2019 – Jan 2022Worked across grill, fish, and pastry sections in a luxury hotel kitchen, preparing à la carte dishes for Azure Restaurant guests and patrons. Trained junior staff and ensured efficient prep during high-volume dinner service. Supported the Head Chef with food cost control and inventory management. |
| Commis Chef. The Potluck ClubJan 2018 – Aug 2019 Gained hands-on experience with modern South African fusion cuisine by supporting line chefs during high-pressure service. Assisted with ingredient prep, plating, and station upkeep, while contributing ideas to seasonal menu development sessions. |