



BRIAN STEVE MUNYI

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SUMMARY

I am an enthusiastic and open-minded individual who believes in working smart. I work well individually with little or no supervision as well collaboratively by incorporating effective communication to meet the set objectives. I believe in being creative when it comes to problem solving because different situations require different solving techniques.

WORK HISTORY

4TH OCTOBER-31ST DECEMBER 2021

INTERNSHIP AT WHITE RHINO HOTEL.

- I was privileged to undertake my first internship at the White Rhino Hotel in Nyeri County where i undertook my training in all sections of the kitchen.

30th APRIL 2022

- Served at the burial of the late mzee Mwai Kibaki at his home in Othaya Nyeri county.

23rd AUGUST TO 15th NOVEMBER 2022

INTERNSHIP AT THE SAROVA STANLEY HOTEL

- I did my second internship at the SAROVA STANLEY hotel, where I was able to sharpen my knife skills and got the chance to go to all departments that I was required to go.
- During my time at sarova Stanley, I got the opportunity to at attend several state functions.
- I also got the chance to attend the world travel awards at the KICC whereby I interacted with alot of hoteliers and learnt the skill of plate service at the event.
- In the kitchen my main objectives were to maintain high standards of cleanliness for product quality,Safely used kitchen equipment to prevent injuries,Executed efficient mise en place procedures in collaboration with kitchen stuff to facilitate smooth efficient service outcome,Use the correct chopping boards with the right produc,Ensuring meals are served

at their right temperatures.

16th November 2022

- I joined the swahili team as a swahili casual at sarova Stanley at the Thorn Tree kitchen where I worked until January 14th of 2024 and I was awarded a letter of recommendation for the good job I did from the executive sous chef in collaboration with the Human resource office.

15th January 2024

CAVIAR RESTAURANT

- I then proceeded to Caviar restaurant westlands and worked on the hot kitchen where I was able to work on various dishes mainly pasta dishes and how to handle sea foods.
- I was also able to attain knowledge of plating and can confidently do so.
- I later turned in my resignation letter on 28th August 2024.

29th AUGUST 2024

ROBOT CAFE

- I joined the Robot cafe team where I'm currently working on the hot kitchen and also helping out on the hot pass in doing plating of food.

EDUCATION

YEAR	INSTITUTE	AWARD
2021-2022	Amboseli Institute of Hospitality and technology	Diploma in food production (D.F.P)
2016-2019	St. Paul's High school-Kevote	K.C.S.E
2005-2015	St. Peters & Paul	K.C.P.E

SKILLS

- Ability to manage tight work schedule.
- Good time manager.
- Can work under pressure.
- Attention to details
- Positive attitude and interpersonal skills
- Good communication skills and phone etiquette
- Flexibility when working alternating shifts
- Ready to learn new ideas and cooperate with others while at work
- Fluent in English and swahili
- Team player
- Thoroughness
- COVID-19 safety and hygiene measures
- Self driven

OTHER

CAREER ASPIRATION

- To work in an establishment that provides me with an opportunity to apply my skills and knowledge towards the realization of its goals, mission and objectives.
- To be a team leader.
- To enhance my personal development in career and life.