MUTAGHA CLINTON ENYONG

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438 466 5109

Montreal Quebec

**JUNIOR CHEF**

**CAREER OBJECTIVE:**

Self-motivated and quality-driven Chef with a verifiable track record of preparing exceptional cuisine and maintaining a safe and efficient kitchen environment. Highly skilled in creating menu specials while ensuring that all stations are set before service time. Track record of managing cleanliness and sanitation of kitchen. Strong leadership qualities; able to motivate the culinary teams to deliver genuinely spectacular results.

**Highlights of Qualifications:**

* Vast experience working in a fast-paced catering environment
* Profound knowledge of operations of food preparation kitchen equipment
* Operational knowledge of cooking methods and food ingredients
* Good understanding of ingredient measuring and mixing techniques
* Strong understanding of measuring, weighing, and mixing food ingredients
* Ability to follow given instructions and even take initiative in kitchen activities
* Ability to work in a team and perform all tasks as given by Head Chef

**PROFESSIONAL EXPERIENCE**

**FALLA RESTAURANT 2020- 2022**

**DUBAI, UAE**

**POSITION JUNIOR CHEF**

**Responsibilities**

* Preparing, cooking, and presenting dishes within my specialty
* Helping the sous chef and head chef to develop new dishes and menus
* Ensuring high standards of food hygiene and following the rules of health and safety
* Monitoring portion and waste control to maintain profit margins
* Make various signature sauces for a burger
* Cooked white pasta sauce and red sauce
* Make burger beef from scratch, assemble various kinds of burgers, etc.

**BIG FERNAND 2018 -2020**

**DUBAI, UAE**

**Commis**

**Responsibilities**

* Prepares and services all food items according to standards
* Ensures consistency in taste and presentation of all food items.
* Maintains daily mise-en-place and prepares certain food items for the following day's duties
* Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
* Inspect and clean food preparation areas, such as equipment, work surfaces, or serving areas to ensure safe and sanitary food handling practices.
* Ensure food is stored and cooked at the correct temperature by regulating the temperature of ovens, and broilers.
* Monitors related equipment, reporting any problems or inconsistencies to the Sous Chef

**800 PIZZA 2017-2018**

**Commis 2**

**DUBAI, UAE**

**RESPONSIBILITIES**

* Wash, peel, or cut food items, including fruits, and vegetables.
* Cook Pizza, Making Salad, Cooking Pasta, etc
* Portion or wrap food items.
* Store food in containers and keep it in the fridge or freezer.
* Weigh or measure ingredients for making pizza dough
* Re-fill kitchen condiment bottles and shakers.
* Stack and store kitchen food supplies, equipment, or other utensils.
* Receiving food and other food items.
* Check the expiry date on food items
* Wipe down kitchen surfaces using proper sanitizers, and clean any used kitchenware.
* Prepare backup for pizza toppings.

**PERSONAL SKILLS AND ACHIEVEMENT**

* Presentable appearance and cheerful personality
* Excellent communication skills
* Ability to handle work pressure
* Ability to make calculations quickly
* Knowledgeable about basic hygiene and.Customer service
* Attention to Details
* Employee of the month.
* cashier.

**EDUCATIONAL BACKGROUND**

* ORDINARY LEVEL CERTIFICATE
* ADVANCE LEVEL CERTIFICATE
* DEGREE IN LOGISTICS MANAGEMENT
* BASIC FOOD HYGIENE

**COMPUTER SKILLS:**

Microsoft Office, Excel, Powerpoint,