

KENNEDY MUTUMA MARANGU

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I'm a passionate and experienced chef with over 10 years in the culinary industry, bringing both skill and creativity to every plate. At 40 years old, I've honed my expertise in diverse kitchens, from fine dining to family-owned restaurants, mastering the balance of flavor, presentation, and efficiency. I believe that great food starts with quality ingredients and an understanding of how to bring out their best.

WORK EXPERIENCE

THE HORSEMAN HOTEL

Worked as a chef for almost five years, deepened skill and grew in the role. I got to put my passion for cooking into action everyday.

Was responsible for preparing a variety of dishes, from classic favorites to unique, seasonal specials and learned how to manage both volume and high quality service.

Worked in a team that ensured everything ran smoothly in the kitchen, even during the busiest shifts. Over time I took on more leadership, guiding younger chefs, organizing the kitchen and ensuring ingredients were fresh and dishes well presented.

My time at the Horseman hotel helped build strong relationship with the team, focus on details and always aim to give guests a memorable dining experience.

IFRC RED CROSS

During my time as a chef with IFRC Red Cross, took on the responsibility of preparing nutritious meals for patients, staff and volunteers.

Cooked daily meals with a focus on health, using fresh ingredients to create balanced, comforting dishes that met the needs of everyone, especially those recovering from illness.

Planned and prepared meals that balance nutrition with flavour, carefully following any dietary restrictions for patients. It was important that every meal felt like home-cooked food. Whether it was simple soup or hearty main course.

Being part of the team was about more than just cooking, it was a chance to offer some comfort and support through food and found a lot of fulfillment in knowing people felt cared for during a tough time.

THE ROLF PLACE HOTEL

Worked as a chef, focusing solely on preparing high quality food. Main role was to ensure that every dish met the high standards expected by the hotel and our guests.

Took pride in creating dishes that looked and tasted great, working carefully with fresh ingredients and classic recipes to keep each meal consistent.

Prepared variety of meals daily, from breakfast to dinner, and learned to handle a range of ingredients and flavour. Worked efficiently in a busy kitchen, keeping up with orders during peak times while maintaining a clean and organized workspace.

The experience taught me the importance of attention to detail, consistency and time management.

OUTSIDE CATERING TEAM

During my career as a chef I found myself working with various outside catering teams to deliver great

food for all kinds of events, had the chance too cook some unique and memorable seetings, from high profile occasions like catering at the Satae House to smaller, more personal gatherings, such as church functions and friends' parties.

The experience has taught me how to adjust to different setups and work with diverse groups of people, all while keeping a focus on quality and timing.

Have knowledge on menu planning that fit the style and needs of each event, from formal dinners to casual buffets and experienced in working with event organizers, to make sure everything goes smoothly.

Being able to cook in so many different settings has made me flexible , quick on my feet and always ready to deliver meals that people enjoy and remember.

EDUCATION

DIMA COLLAGE

Certificate in hospitality

MUTUNGURU SECONDARY SCHOOL

KCSE GRADE OF B

SKILLS

- ❖ **Food decorating and garnishing**
- ❖ **Table setting**
- ❖ **Food presentation and plating**
- ❖ **Culinary techniques**
- ❖ **Kitchen management**
- ❖ **Ingredient knowledge**
- ❖ **Menu creation**
- ❖ **Time management**
- ❖ **Food safety and Hygiene**
- ❖ **Customer Service**

REFERENCES

THE HORSEMAN HOTEL

Mr Maina

0723-208-122

THE ROLF PLACE

Barnard Gitau

0720-265-233

IFRC RED CROSS

Fridah Kinyua

0705-994-035

