

CLAYTON MPOFU

EXECUTIVE CHEF

PROFILE INFO

Dynamic and innovative Executive Chef with over 12 years of culinary experience in fastpaced, high-volume kitchens. Expertise in menu development, food presentation, and team leadership, with a strong emphasis on sustainability and sourcing local ingredients. Recognized for fostering a collaborative environment that encourages creativity and excellence, resulting in awardwinning dishes and consistently high customer satisfaction. Proven track record of managing kitchen operations, controlling food costs, and implementing efficient processes. Passionate about culinary arts and dedicated to exceeding guest expectations through exceptional dining experiences.

CONTACT



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🤥 5336 Mkhosana , Vic falls , Zimbabwe

WORK EXPERIENCE

Victoria Falls Safari Lodge - Executive Chef Feb 2024 - date











Outlets

- Victoria Falls Safari lodge 72 rooms & 2 restaurants
- Victoria falls Safari Club 20 rooms , Fine dinning
- Victoria Falls Safari Spa Wellness food offering
- Queen Nandi Place 250 pax conference facility
- The Boma +300 pax African Traditional Gastronomy

Directing the food preparation and other relative activities , constructing menus with new and existing culinary creations, being actively involved in hiring, managing ,educating and training kitchen staff for all the five outlets of the Resort Hotel.

Cresta Lodge Harare, Zim - Executive Chef

Mar 2022 - 2024







Outlets

- Cresta Lodge Chatters Restaurant , 172rooms
- Sango Conference Centre +600pax conference facility
- Cool beans Cafe Coffee shop, on the go menu.

Oversee kitchen operations and staff management.

Cresta Grande, Capetown, SA - Pre Openning Exec Chef May 2022- Oct 2022





Seconded at Cresta Grande Capetown, 250 rooms as pre openning executive chef for 6 months to set up new hotel kitchen, recruitment of kitchen brigade and menu engineering



EDUCATION HISTORY

- Food & Beverage Cost Control certificate 2021
- Class One journeyman card 2017
- National certificate in professional Cookery -2015
- +5 Ordinary Levels -Zimsec -2010

ACHIEVEMENTS

- Zimbabwe National Chefs Competition 2016 -Young Chef Of the Year
- Zimbabwe National Salon Culinaire 2017 -Represented Zimbabwe in South Africa (Gold Medal)
- Nelson Mandela Culinary Challenge South Africa (2017) - Appointed Junior
- Zim National Team Captain (Gold medal & Silver medal)
- South Africa Chefs Association InfoChef2019 -Appointed Zim National Team Senior Captain.
- Cresta Hotels Manager of the year (2018)

SOCIAL MEDIA HANDLES - CLICK BELOW

1.linkedIn

2. Facebook

CLICK HERE TO DOWNLOAD THE FOOD PORTFOLIO

Cresta Sprayview, Vic falls - Head Chef

FEB 2019 FEB 2022





Outlets

- Cresta Sprayview Terrace Restaurant, 65 rooms
- Conference Facility 120pax

Controlling and directing the food preparation and other relative activities ,constructing menus with new and existing culinary creations, being actively involved in hiring, managing, educating and training kitchen staff.

Cresta Lodge Harare, Zim - Sous Chef

OCT 2017 JAN 2019

Outlets

- Cresta Lodge Chatters Restaurant , 172 rooms
- Sango Conference Centre +600pax conference facility
- Cool beans Cafe Coffee shop, on the go menu.

Ensure optimum resource management and speed of service, train new and existing kitchen staff on the preparation, arrangement

The Victoria Falls Hotel - Zimbabwe Apprentice Chef | Senior Chef

SEPT 2014 OCT 2017



Outlets

- Jungle junction buffet
- Terrace Restaurant a la carte
- Livingstone Room Fine dinning

Attend weekly training evaluation and present on findings /research, ensuring that all sections are clean, rotate all round stations within the kitchen structure to develop a consolidated understanding of food preparation and also coordinate daily tasks.

SKILLS

- · Menu planning
- Plating techiques
- · Computer skills