

SANDRA OJWANGA AMOLO.

Nationality: Kenyan
Date of Birth: 19 May 1999
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Desired Position: Hot Kitchen and cold kitchen.

Current Address
P.O. BOX 192 CODE 90131 TALA, MACHAKOS
KENYA
Home Address
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KENYA



Objective.

To obtain a position that provides valuable experiences in cooking skills and grant me chances of applying my best culinary skills in order to emphasize on them.

Education

- 2018 - 2020 **Boma International Hospitality College**
Diploma in Culinary Arts
- 2014 - 2017 **Nyakach Girls High School.**
Kenya Certificate Of Secondary Education
- 2010- 2013 **Josnah Primary School**
Kenya Certificate Of Primary Education

Work Experience

- May 2018 – June 2018 **Boma Inn Hotel [Internship]**
Entremetier , Butchery , Gard Monger.
Responsibilities:
Maintained cleanliness and organized all storage areas.
Prepare food for banquets as required
Maintained clean and sanitary environment with knowledge of proper handling storage and sanitization.
Prepared and displayed buffet food items according to hotel standards.
- September 2018 - December 2018 **Trademark Hotel [Internship]**
Entremetier, Gard monger, Butchery and Sandwich.
Responsibilities
Prepare food following hotel standard recipes.
Worked at a banquet food station as scheduled by the chef or kitchen supervisor.
Practiced safe work habits at all times to avoid possible injury to self .
Supported any position in the kitchen that is in need of help.
Prepared specials under the direction of the chef or kitchen supervisor.
Used production charts as specified by hotel standards.
Recording fridge temperatures as scheduled by the chef or supervisor.
Developed healthy entrees from scratch as tasked.
Garde manger salad place ups , large quality plate ups, grilled veg platters plate ups.
Use culinary techniques to prepare organic, wholesome meals for customers.
- August 2019 -January 2020 **Fairmont The Norfolk [Internship]**
Butchery, Gardmanger, Pastry, Entremetier, Bakery, Breakfast, Saucier.
Responsibilities;
De -boned different meat cuts as scheduled by the chef de partie.
Learned the organization of events to produce multiple events.
Received and stored provisions.
Made sure that dishes and workspace are always clean.
Sorted and cleaned the kitchen ;work surfaces , floors and tools.
Measured and assembled ingredient for Menu items.
Prepared and serving breakfast, lunch and dinner to customers everyday.

Assisted in Fine dining Services and banquets services.
Maintained accurate food inventories.
Followed-up stocks.
Helped with the set up.

June 2022-Current

Prideinn Plaza

Gardmanger and Breakfast

Responsibilities

Prepared my station before the start of service.
Assist with food preparation prior to service.
Handled food with cleanliness and care.
Work effectively with all kitchen personnel to promote a happy working environment.
Make sure food at my station is ready before needed.
Clean the kitchen and organize my work station.
Prepare food both in ala carte and banqueting .
Follow recipes closely and serve food in accordance with the serving guidelines

Languages

- Kiswahili Fluent
- English Fluent
- French Basics
- Mandarin Basics
- Deutsch Basics

Skills

- Proficient in Microsoft Office (Word, Excel, PowerPoint)
- Proficient in Google Suite (Google Documents, Google Sheets, Google Slides)
- Fruit carvings.

Referees

1. Chef Lenah Mogere,
Instructor chef,
BOMA International Hospitality College,
lmogere@bihc.co.ke

2. Chef Miriam Mutisya
chef de partie
Pride Inn plaza
mutisyamiriam@gmail.com

3. Beatice Kimani
Pastry chef
Kimanibeatrice16@gmail.com