

PETERSON MWENDWA

DIRECTOR OF CULINARY ARTS & MOLECULAR GASTRONOMY



OF ALL THE ARTS THAT
BRING PLEASURE; COOKING
IS THE MOST INTIMATE
THAT'S WHY I LOVE
TO COOK

Phone: +254 722 725360
+254 732 725360
Address: P.O. Box 40612 – 00100, Nairobi - Kenya
Email: mwendwason@yahoo.com
mwendwason@gmail.com
Skype: mwendwason
LinkedIn: <https://www.linkedin.com/in/prince-peterson-director-of-culinary-arts-and-molecular-Gastronomy-2ba43235/>
Current Job: EXECUTIVE CHEF

Objective

*I am a passionate HACCP certified **Executive Chef** with over 25 years of culinary experience as I seek the opportunity to join your professional team as an Executive Chef. I am recognized for innovative recipes and cost-effective kitchen management. I have a passion for cooking and an awareness of contemporary and innovative developments within the food and Hotel industry as well as the international standards.*

Summary

*I am an **award-winning executive chef** with experience in menu planning, effective cost controls, employee training and development, and Microsoft skills. I ensure positive kitchen operational flow and strong F&B revenue record while maintaining employee retention through continuous staff engagement, training, and innovation. I am a result-oriented **Executive Chef** who manages the kitchen and monitors the standards and quality of food in line with the service vision and creative concepts of the Hotel Industry at heart.*

Strengths

- A Mastery Executive Chef with Cooking Philosophy and Technology.
- Efficient multitasker, Team Player and strong leadership with exceptional team-building skills
- An AAS (Associate of Applied Science) in Culinary Arts and Molecular Gastronomy
- Recognized as the only Executive Chefs in Kenya with Molecular Gastronomy techniques
- Specialized in unique fusion cuisine. Multi-Cuisine – Conversant in Continental, Indian, Italian/Mediterranean, Oriental/Chinese/Japanese Sushi, African/Swahili, French, Mexican, etc.
- Proficient with restaurant management software such as MC, SBA, HotelPlus, POS

Work Experience

Executive Chef : May 2019 to present

The Nairobi Club Nairobi, Kenya

Responsibilities:

- Leads operations of all the two outlet kitchens. Implemented ergonomic and energy-efficient design for the kitchen and dining area layout.
- Develops menu and oversees food preparation, staff supervision, quality control, supplies inventory and vendor negotiations.
- Implemented procurement strategies to minimize costs and ensure timely delivery. Developed food preparation techniques and supplies ordering system that minimized wastage.
- Assigns stations and work shifts of Executive Sous chef, Sous chefs, line cooks and all kitchen crew for maximum productivity.
- Safeguards excellent food quality and presentation to ensure the restaurant standards are kept and maintained.

Executive Chef : March 2018 – February 2019

Royal Tulip Canaan Nairobi - Louvre Group of Hotels - Kenya

Responsibilities:

- Supervised 37 staff involved in full Kitchen-service operations – sous chefs, line cooks, and Kitchen stewards. Directed all food preparation and catering activities.
- Switched to MC restaurant management software which improved customer service and led to a 50% sales increase.
- Developed an international fusion menu which was instrumental in the Royal Tulip's turn-around and 70% increase in guest traffic. This oversaw service operations for two outlets generating KES 37M annual food sales revenue.
- Develops guidelines for hiring staff to maximize efficiency and minimize labor costs without compromising the quality of food and customer service.

Executive Chef : January 2015 – September 2017

Best Western Coral Beach Hotel Dar es Salaam, Tanzania

Responsibilities:

- Planned the menu and executed daily breakfast, lunch and dinner buffet in the two restaurants with 300 seating capacity.
- Achieved TSH200 million in gross sales revenues within one month i.e. December 2015.
- I hired, trained and supervised 60 kitchen staff. Coordinated with shift leaders on rotating work shifts and performance evaluation of the kitchen crew.
- Collaborated with Sous Chefs on buffet menu development, layout and themes for the daily, weekend and special occasions.
- Served plated dinners for up to 1,000 people and buffet lunches for up to 3,000 people almost on a daily basis.

Executive Chef : August 2011 – January 2015

Chobe Safari Lodge - Madhavani Group Ltd Murchison Falls N. Park, Uganda

Responsibilities:

- Re-developed the Lodge menu in 2012 that helped in increasing revenue by 100%
- Developed a process to reduce food waste tremendously boosting the supply turnover by 70%
- I interviewed, trained and guided all direct kitchen staff since 2011 improving kitchen operational flow by 40%
- Maintained 100% employee retention through positive interaction, guidance, and motivation
- Maintaining a safe and hygienic working environment including proper storage and labeling of food, equipment, utensils
- Conducts regular training and coaching for my team. Ensure HACCP records of food safety are duly filled and complied.

Executive Chef : June 2009 – May 2010

Shooting Star Lodge Zanzibar, Tanzania

Responsibilities:

- Opened the Camp and set and implemented the SOPs of the kitchen. Set and implemented the Health and Safety measures in the lodge and as per many company policies. Trained first aid, fire and emergency procedures.
- Undertook menu planning and execution in liaison with F& B Manager and the General Manager
- Oversaw kitchen production, food preparation, and employee engagement while ensuring 100% food safety procedures were followed
- Meet with the General manager and customers to discuss menus for special occasions such as weddings, parties, anniversaries, birthday parties, etc.
- Monitored food costs and investigated the reasons why it may be high or low. Resolved customer problems and concerns personally

Executive Chef : June 2006 – May 2008

Tipilikwani Mara Camp Nairobi, Kenya

Responsibilities: Set and maintained a safe and hygienic working environment including proper storage and labeling of food, equipment, utensils. Developed new menu options based on seasonal changes and customer demand. Meet sales representatives and suppliers and negotiated prices and other supplies. Checked on the quality of the market supplies e.g. vegetables, meat, fruits, etc. Purchased and took care of all the operating equipment like stoves, fridges, pots, etc. in the kitchen

Executive Sous Chef : April 2003 – May 2006

Jacaranda Hotel Ltd Nairobi, Kenya

Responsibilities: Receiving of food items from suppliers and checking on their quality. Checking on the quality of food before dispense as per the company standards. Ensuring that enough Mise en place for service is done on time. Requisition of all the raw materials needed as per the day's menu

Sous Chef : January 2001 – April 2003

Nairobi Safari Club Nairobi, Kenya

Responsibilities: Prepared banquet menus for parties, conferences, and weddings. Created menu planning with daily specials. Accomplished banquet scheduling, food storage, and other banquet functions for groups of 30 and above

Sous Chef : February 2000 – January 2001

Trattoria Restaurant LTD Nairobi, Kenya

Responsibilities: Ensured that kitchen activities operate promptly in a timely manner. Monitored and recorded inventory, and if necessary, ordered new supplies. Provided support to junior kitchen employees with various tasks including line cooking, food preparation, and dish plating.

Sous Chef : January 1999 – January 2000

The Pelican Grill Nairobi, Kenya

Responsibilities: Recruited and trained new kitchen employees to meet restaurant and kitchen standards. Created schedules for kitchen employees and evaluated their performance. Adhered to and implemented sanitation and safety regulations. Managed the kitchen team in the executive chef's absence.

Chef de Partie : September – December 1998

Royal Reserve Beach Club Mombasa, Kenya

Responsibilities: Estimated the daily production needs and checked the quality of raw and cooked food products ensuring that standards are met. Ensured that the production, preparation, and presentation of food are of the highest quality at all times.

Head Chef : September 1996 – February 1998

Cha Cha Restaurant Mombasa, Kenya

Responsibilities: Oversaw the daily operations of the staff and kitchen. Created new menu items that reflect innovation. Ordered all ingredients and maintained the necessary inventory. Enforced all safety regulations and ensured restaurant cleanliness. Ensured customer satisfaction and collected feedback on menu items. Continually check the quality of the culinary product.

Commis Chef : November 1992 – October 1994

Southern Palms Beach Resort Mombasa, Kenya

Responsibilities: Worked in the designated station as set by Executive Chef and/or Sous Chef. Organized the assigned work station and efficiently put away orders.

Education

Culinary Training

**1st CLASS HONORS BACHELOR DEGREE IN CULINARY ARTS & MOLECULAR GASTRONOMY
LE CORDON BLEU, California Culinary Academy, San Francisco, California**

July 2009 – July 2011

www.culinaryschools.com/le-cordon-bleu

HIGHER DIPLOMA IN CULINARY ARTS

Culinary Arts Academy, “César Ritz” Colleges, Le Bouveret, SWITZERLAND

May 2008 – May 2009

CERTIFICATE Refresher Courses

Kenya Utalii College, Nairobi, Kenya

March – April 1996 / 1998 / 1999 /2002

COMPUTER TRAINING

UNIX CENTRE FOR INFORMATION TECHNOLOGY

March – April 2010

Formal Education

High School

Kyuso Boys High School, Kitui County, Kenya

1987 – 1990

Primary School

Kalimbui Primary School, Kitui County, Kenya

1979 – 1986

Certifications:

- **HACCP - HAZARD ANALYSIS CRITICAL CONTROL POINTS**
- **OSH – OCCUPATIONAL SAFETY AND HEALTH**
- **HCESOP – HEALTHY CONSCIOUS ESTABLISHMENT STANDARDS OPERATION PROCEDURES**
- **SAFE CATERING Procedures.**
- **FIRST AID AT WORK.**
- **FIRE MARSHALS**

Personal information

Status: **Married**

Date of Birth: **July 10th, 1970**

ID no: 11102208 / PASSPORT no: AK0534664

Hobbies include **Cooking, Traveling, Reading and Church Activities**

Awards

- **GARNISHING AND PRESENTATION COMPETITION AWARD, June 1997.**
- **CONFERIE DE LA CHAINE DES ROTISSEURS AWARD, May 2002.**
- **ACCREDITATION TO HACCP CERTIFICATION**

REFEREES

- | | |
|--|---|
| <ul style="list-style-type: none">• Mr. Ernest Kavingo
General Manager, West Breeze hotel
Tel. No. +254 729178418
Ernestkavingo@gmail.com
www.westbreezehotel.com | <ul style="list-style-type: none">• Mr. Richard Hodgson
General Manager, Chobe Safari Lodge
Tel: +254 737799991
gm@aberdarecountryclub.com
www.abardarecountryclub.com |
| <ul style="list-style-type: none">• Mr. Peter Chikuni
F&B Director, Coral Beach Hotel
Tel. +27 76 017 0068
peter.chikuni@gmail.com
www.coralbeach-tz.com | <ul style="list-style-type: none">• Mr. Aquinas Mung'atia
General Manager, Muthaiga Golf Club
Tel: +254 722365450
aquinius.mungatia@akhskenya.org
aqui-hotel@yahoo.com |

My culinary Artworks -

https://www.slideshare.net/slideshow/embed_code/key/1Ykl5f7YK4Bw4q