



**HILLARY NGWOKE**  
**ASSISTANT CHEF**

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Khorfakkan city Sharjah

## PROFESSIONAL SUMMARY

Accomplished chef with 3+years of comprehensive experience working in food service industry. Adept at strictly monitoring kitchen activities and meeting health code standards. Specialities in Italian and American cuisine. Strong organizational, leadership and management skills, ready for new challenge creating tasty meals for successful establishment.

## ACHIEVEMENTS

- Documented waste and spoilage using appropriate forms that decreased wastage by 10%.
- Ensured customers loyalty by incorporating organic meals into the recipe for health-conscious customers.

## SKILLS

- Excellent organizational skills
- Food safety certification
- Outstanding communication and coaching abilities
- Advanced knife skills Basic butchering techniques.

## PROFESSIONAL EXPERIENCES

### ASSISTANCE CHEF AT SHAWARMA REEM RESTAURANT KHORFAKKAN

*February 2020 – Present.*

- Controlled supply inventory by ordering receiving and tracking supplies.
- Checked and maintained proper cooking temperatures throughout the preparation of all dishes.
- Trained new employees on all Food Service operations.
- Responsible for coordinating and scheduling bread room, prep crew, dinner line cooks, and the dishwashing staffs.

### COMMIS 3 AT VILLA CLASSIC YAOUNDE

*January 2018 – December 2020*

- Assisted the head chef with the daily preparation of food and baked pastries.
- Restocked merchandises on the sales floor and maintained an accurate catalogue of storewide inventor

## HOBBIES

- Podcast
- Swimming
- Library
- Fitness

## CERTIFICATES

- CERTIFICATES OF ARTS 2018