



NAME

**RICHARD KWASI
BOTWE**

VISA STATUS

Cancelled

LANGUAGES

English

CONTACT

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HOBBIES

Reading

PROFILE

To improve my skills working on a respectable position, and make my name in the field now I am looking forward for a suitable post in your highly esteemed organization where I can show my capabilities and qualities up to management satisfaction.

EDUCATION

- High School Certificate
- GHP Certificate
- Fire Fighting food Safety and First Aids Certificate

WORK EXPERIENCE & RESPONSIBILITIES

DUNKIN DONUTS (SHARJAH - UAE) 2021-2024

SUPER A1 BAKERY (ACCRA – GHANA) 2011-2017

- Prepares, produces, and bakes breakfast pastries, breads, rolls, and some desserts.
- Develops new products for a la carte or menus on a rotating basis.
- Decorates baked goods, such as cream pies, using a pastry bag.
- Sets time and speed controls for mixing machines, or blending machines, so that ingredients will be mixed or cooked according to instructions.
- Measures or weigh flour or other ingredients to prepare batters, doughs, fillings, or whipped cream, using scales or graduated containers.
- Prepare garnishes as needed for baked goods.
- Maintains adequate supply of all prepared products on hand and ensures the proper storage and refrigeration.
- Keeps spoilage/waste to a minimum by ordering and utilizing proper quantities and rotating products.
- Lines up baked products in mobile carts according to the needs of the particular outlet or function.
- Utilizes any and all leftovers into usable products.
- Cleans, breaks down, and puts away all baking equipment including: ovens, mixers, proofer, floors, freezer, and refrigerators

SKILLS

Knowledge of and skill in ability to safely and effectively operate standard foodservice equipment

Adaptability

Decision-making

Oral communication

Self-motivated

High energy Level

Multi-tasking

Planning, problem solving, and teamwork