**Benard Orenge Mbaka**

**Commis Chef**

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#  PROFESSIONAL SKILLS

Communication| Creativity| Microsoft Office | Adaptability | Customer Focus | Teamwork | Critical

Thinking|TimeManagement | Menu Development | Plating and Presentation| Inventory Control | Cost Control and

Budgeting | Equipment Operation| Creativity and Innovation | Food Safety and Hygiene|Ingredient Sourcing and

Procurement | Culinary Techniques|Knife Handling Skills

#  PROFESSIONAL EXPERIENCE

**QATAR AIRCRAFT CATERING COMPANY** Doha, Qatar

 **Commis 1 Chef 2021-Present**

* Creating and developing menu items, ensuring they are innovative, appealing, and aligned with the restaurant’s concept.
* Overseeing the preparation and cooking of all dishes in the hot kitchen • Delegating tasks effectively and ensuring the team works efficiently.
* Leading, training, and supervising the kitchen staff, including demi chefs, line cooks, and kitchen assistants.
* Conducting regular taste tests and quality checks
* Managing inventory levels and placing orders with suppliers and implementing FIFO (First In, First Out) practices to minimize waste.
* Identifying cost-saving opportunities without compromising quality.
* Participating in menu tastings and staff meetings.
* Implementing and maintaining standard operating procedures (SOPs) for all kitchen activities.

**HILTON HOTEL**

 **Commis 2 Chef 2019-2020**

* Trained and mentored staff in proper butchering techniques, safety procedures, and hygiene standards.
* Created specialty cuts and value-added products such as sausages, marinated meats, and ready-to-cook items and managing inventory levels to ensure sufficient stock without over-ordering.
* Maintained cleanliness and sanitation of the meat department, including work surfaces, equipment, and storage areas and monitored and controlled waste to maximize profitability.
* Coordinated with store management and other departments to ensure smooth operations and preparing reports on department performance.
* Implemented new procedures or products to improve department efficiency and customer satisfaction
* Ensured all staff are trained in and comply with safety procedures.
* Cutting, trimming, and prepared various types of meat, poultry, and fish.
* Provided guidance and support to 3rd Commis Chefs and other junior staff members in butchery tasks.
* Conducted regular quality checks on meat products to ensure they meet the required standards for texture, color, and freshness.

**SHERATON HOTEL**

 **Commis 3 Chef 2017-2019**

* Assisted with basic food preparation tasks, including chopping vegetables, peeling, and preparing ingredients as instructed by senior chefs.
* Cooked simple dishes or components of dishes under the supervision of more experienced chefs.
* Supported senior chefs with various kitchen tasks, including mise en place (preparation before cooking) and plating dishes.
* Assisted in managing and rotating stock to prevent waste and ensure freshness of ingredients.
* Observed and learned from more experienced chefs to develop culinary techniques and gain a better understanding of the kitchen's operations.
* Worked collaboratively with other kitchen staff to ensure smooth operation and efficient service.
* Followed procedures for safe food handling, including temperature checks and sanitation practices.
* Reported any shortages or issues with supplies to the appropriate senior staff member.

# EDUCATION

* ***QATAR AIRWAYS*** *Level 1 & 2 Highfield Food Safety**Certificate (2021-2022)*
* ***KENYA UTALII COLLEGE***  *Food Safety**Certificate (2017-2019)*
* *Certificate in Computer Packages*
* *Naikuru Secondary School (2015- 2019)*