CURRICULUM VITAE

ELIJOHN GITONGA

CONTACT: +254791392712

P.O BOX: 00217,

LIMURU

gitongaelijohn@gmail.com

DEMOGRAPHIC DETAILS

AGE: 23 YRS

NATIONALITY: KENYAN

GENDER: MALE

PROFILE

- Talented Baker with 4 years experience, passionate about creating unique, delicious pastries using extensive knowledge of baking sciences and flavour combinations. Versed at constructing various baked goods and awe-inspiring displays. Designs, bakes and embellishes dessert foods for visual appeal.
- Productive employee with proven track record of successful project management and producing quality outcomes through leadership and team motivation. Works with clients to determine requirements and provide excellent service

ACADEMIC QUALIFICATIONS

<u>YEAR</u>	INSTITUTION
2018-	Joined Kenya Utalii College to pursue a course in
	Pastry and Bakery, where I graduated with a certificate of merit.
2013-2016-	Studied at Gathiruini Boys Secondary School.
	Graduated with Kenya Certificate of Secondary Education.
2008-2012-	Studied at Gataka Primary school.
	Graduated with Kenya Certificate of Primary Education.

WORK EXPERIENCE

- ❖ OCTOBER 2019 2023- Baker, Carrefour Hypermarkets.
- Carried out all baking duties with care and attention to detail ,to guarantee production of highquality products and minimise waste.
- Set oven temperatures and monitored or modified when needed to deliver perfectly baked goods.
- Maintained food safety levels by checking product temperatures and freshness.
- Iced, glazed and decorated baked goods to design specifications.
- Maintained food safety levels by checking product temperatures and freshness.
- Completed all bakery preparations in timely and professional manner to keep shop running smoothly.
- Designed appealing product displays.
- Created new desserts and pastries to apply requests from customers and latest cooking trends, offering more varieties.
 - ◆ March 2019 June 2019 Bakery Intern Carrefour Hypermarkets.
- Underwent three months of Bakery /Pastry internship where I gained vast knowledge on baking and also acquired skills needed to be a professional employee.
 - ❖ January 2019 March 2019 Chef at Lime Catering Kenya.
- Worked as a casual chef where I got to acquire hands on skills techniques working in the hot kitchen department.

SKILLS AND ABILITIES

- Display setup
- Strong communication skills
- Cooperative team player
- Weights and measures
- Sanitation and cleanliness
- Maintaining sourdough starter
- Spoilage control
- Product personalisation
- Opening and closing duties
- Professional telephone manner
- Kitchen safety

INTERESTS

- **1.** Music.
- 2. Reading.
- **3.** Meeting new people and exchanging new ideas.
- 4. Mental wellness

REFERENCES

1. MAJID AL FUTTAIM HYPERMARKETS LTD.

CARREFOUR, THE HUB KAREN BRANCH, P.O BOX 2058-00502, NAIROBI, KENYA.

2. Philip Mutuku,

Bakery /Pastry Supervisor, Carrefour Hypermarkets The Hub Karen, Kenya. Telephone: +254 708497023.

3. KENYA UTALII COLLEGE,

P.O BOX 31052-00600, NAIROBI, KENYA.0722205492.

4. Mr James Katechi,

Head Chef, Kenya Utalii College,

TELEPHONE: 0720224049.

5. LIME CATERING KENYA LTD.

P.O BOX 00502, WINDY RIDGE, KAREN,

NAIROBI, KENYA.

TELEPHONE: 0722393158