**CURRICULUM VITAE**

**PERSONAL INFORMATION**

NAME PETER MUNIKI

DOB 21/09/1999

ID NO 36932378

GENDER MALE

RELIGION CHRISTIANITY

NATIONALITY KENYAN

LANGUAGES ENGLISH/KISWAHILI PERSONAL CONTACTS

CELL PHONE: 0797883540

E-MAIL: nzeupeter@gmail.com **PERSONAL INFORMATION**

Experienced and passionate pastry chef with over 3 years of industry experience creating innovative and highly pleasing desserts for restaurant events and fine dining affairs, adept in creating artisan breads, desserts, pastries, chocolate and variety of confections.Bringing forth advanced pastry techniques,food safety knowledge and a strong understanding of the principles of pastry designs.

Commitment to following all safety procedures and company policies when working with kitchen equipment and tools, motivated self starter and the desire to work as part of a successful team.

**CORE QUALIFICATIONS**

Enthusiasm for cooking and experimentals. Experience in kitchen and staff operations Customer service.

attention to detail.

**CARRIER OBJECTIVE**

To work as a part of a dynamic team that offers effective food production services hence causing relevant transformation in a given organization that provides services to the nation leading to positive development of the sector/field as far as productivity is concerned.

Aspire to apply and share my acquired knowledge,skills and experience in the field of production to better the organization standards as well as gaining more experience as a Chef.

**Current WORK EXPERIENCE**

* ***1st january 2024 upto date - pastry chef ,Entim Sidai Boutique hotel,karen Nairobi.***

**RESPONSIBILITIES**

* Operate and manage the pastry section of the kitchen,working together with the other chefs.
* Prepare a variety of baked goods
* Decorate and present pastries and baked goods in a tasteful and beautiful way.
* Monitor and order ingredients,supplies and equipment.
* Meet with customers to discuss custom made dessert or baked goods for special ocassions.
* Ensure the bakery section of the kitchen adheres to health and safety regulations.
* Develop new seasonal recipes and menus and keep up with the latest trends
* Update production schedules,recipe cards and plating guides
* **1st December 2023 upto date-part time pastry chef,blackwood restaurant- langata Nairobi.**

**RESPONSIBILITIES**

* Develop and plan menus and daily specials
* Creating pastries,confections and other baked goods by following a set recipe
* Plating and decorating pastries and desserts to ensure beautifuland tasteful presentation
* Developing new recipes for seasonal menus
* Guiding staffs and ensuring compliance with health and safety standards
* manage food costing and inventory
* maintain standards for food storage,rotation,quality and appearance
* ***2nd august 2022 to 1st november 2023 –pastry chef,sommerset westview hotel- Nairobi.***

***RE*SPONSIBILITIES**

* Preparation,production and presentation of desserts and all other pastries.
* Develop new menus and test new recipes.
* Oversee buffet special menus and catering for party.
* Set daily priorities and inform changes in assignment that may arise anytime.
* Manage pastry station for optimum production and quality.
* Adhere to sanitation,cleanliness,health and safety regulations.
* **.15th January 2020 to 2nd July 2022 -pastry Cook,Aga Khan University Hospital*.***

**RESPONSIBILITIES**

* Manage all day to day operations of the pastry and Bakery section of the kitchen.

Prepare a wide variety of goods such as cakes,cookies, pies, breads e.t.c, following traditional

modern recipes.

* Produce all baked goods including but not limited to artisan breads and rolls, muffins, laminated darnishes, laminated croissants and doughnuts etc.
* Develop designs, create new ideas and items for pastry kitchen.
* Create new and exciting desserts to renew menus and engage the interest of customers .
* **15thMay 2018 to 10th October 2019 – junior Baker,Bakers Inn**.

**RESPONSIBILITIES**

* Assist bakers in cooking and preperation of bread,cakes, pastries and other items. Maintain the premises of baking area in a neat and hygiene manner.
* Assisting bakers in lifting heavy snacks of flour and other baking items.
* Assisting bakers in operating baking machineries.
* Ensuring total customer satisfaction through baking delicious Bakery products.

**EDUCATION AND QUALIFICATION**

**YEAR** **INSTITUTION** **QUALIFICATION**

14th April 2021 -12th May 2021 Boma International Hospitality College Certificate in Pastry and bakery

July 2021 to September 2021 Valentine School of Cakes Certificate in Baking and decorations.

| 2013 - 2016 | Bester High School | Kenya Certificate of Secondary Education |
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| 2005 - 2012 | Ikuusya Primary School | Kenya Certificate of Primary Education |
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 **OTHER TRAININGS**

July - November 2019,Balozi Training Institute (Computer Applications)

 **HOBBIES**

Cooking listening Music Travelling

**REFEREES**

1.Stephen oloo - sous Chef 4.Abendnego Mutie-head chef sommerset westview hotel-nairobi Entim Sidai boutique hotel karen- contact:0782919926 Nairobi.

 Contact:0715095448

 2.Felix kanyua

Head chef- Agha Khan university hospital Nairobi.

 Contact :0722658598

3.sharon munyua-Head chef

blackwood restaurant- langata nairobi.

 contact:0798984742