

# FREDRICK OJALLAH OTIENO



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## 🔗 Personal Details

- Nationality... Kenyan
- Passport No...AK0584826
- Expiry Date...31st Oct 2029

### Culinary Arts Professional | 15+ Years of Excellence

With over 15 years of experience in delivering exceptional culinary experiences, I have contributed to a range of renowned establishments, from high-end restaurants to luxury resorts. My career spans across global culinary landscapes, including Dubai, Abu Dhabi, Maldives, Sierra Leone, Nigeria, Zanzibar, DRC Congo, and Ghana, enriching my understanding of diverse flavors, techniques, and cultural nuances. This global experience allows me to blend authenticity with innovation in every dish.

### Accolades & Achievements:

Recognized for culinary excellence with awards such as Best Australian Beef Practical Cookery and Glimpse at Marco Pierre White Restaurant in Abu Dhabi.

Nominated for Most Admired Executive Chef at the Africa Hospitality Awards 2022.

Involved in the inception of the first Afro-Latin Tribal Restaurant at NIYAMA Maldives, showcasing my commitment to culinary innovation.

### Leadership & Management:

As a transformational leader, I foster high-performing kitchen teams by leading by example and promoting a creative and precise approach to culinary excellence. I emphasize a supportive work environment, staff motivation, recognition, and a relentless pursuit of perfection.

### Culinary Philosophy:

I believe in crafting dishes that tell a story through taste, quality, texture, and presentation. Each dish I create reflects a commitment to excellence, from sourcing premium ingredients to delivering flawless presentations. My approach is centered on key principles such as HACCP compliance, menu engineering, cost control, and guest satisfaction.



## Work History

2023-04 - 2024-10

### Pre-opening Executive Chef

*Groove Resort Essipong , Tokaradi, Ghana*

- Supervised overall culinary operations, ensuring high standards of hygiene and food safety were consistently maintained.
- Maintained exceptional quality in food offerings, meeting targets such as P&L budgets and forecasts.
- Ensured adherence to HACCP and ECH food safety standards, focusing on food quality and guest satisfaction.
- Managed kitchen operations, including recruitment and development of the culinary team.
- Oversaw the maintenance and installation of kitchen equipment, ensuring functionality and safety.
- Developed and implemented culinary concepts with a focus on sustainability.
- Led training, learning, and development programs for the culinary team, enhancing skills and performance.
- Evaluated and procured reliable, fresh, and local suppliers to maintain ingredient quality.
- Planned, priced, and developed menus, ensuring effective recipe execution and engineering.
- Conducted cost analysis, budgeting, and implemented inventory procedures for optimal financial performance.
- Fostered team building, product development, and created effective SOPs to streamline kitchen operations.
- Monitored culinary trends and implemented innovative ideas to stay ahead in the market.

2021-05 - 2023-01

### Executive Chef

*New Brookfield Hotel, Hilltop Group, Freetown, Sierra Leone*

- Developed and implemented strategic plans to achieve operational and financial goals.
- Oversaw daily kitchen operations, leading teams, making high-level decisions, and engaging with external stakeholders.
- Evaluated team performance, ensuring compliance with company regulations and Standard Operating Procedures (SOPs).
- Ensured adherence to Food Safety Management (FSM), Quality Assurance (QA), Health, Safety, and Environment (HSE) standards, and HACCP guidelines.
- Led menu planning, menu engineering, and portion control to optimize food offerings and operational efficiency.
- Managed inventory, cost control, and waste management processes to maintain profitability.
- Provided leadership, training, and development opportunities for culinary staff.
- Led staff recruitment, talent acquisition, mentorship, and team-building initiatives.
- Promoted sustainability, environmental practices, and embraced new trends and innovations in the culinary industry.

2020-11 - 2021-04

## Consultant Chef

*Liam Fusion Restaurant, Ikeja, Nigeria*

- Concept Development: Crafted innovative culinary concepts to align with the brand identity and market trends.
- Menu Development: Designed diverse, appealing menus to enhance customer experience and profitability.
- Business Model Audit: Assessed and refined business operations for optimal efficiency and growth.
- Defining Kitchen Processes: Established standardized workflows to ensure consistency, quality, and efficiency.
- Inventory Optimization: Streamlined inventory management procedures to minimize waste and control costs.
- Supplier Evaluation: Identified and partnered with reliable suppliers to secure quality ingredients at competitive prices.
- Food Waste & Cost Analysis: Conducted in-depth analyses to reduce waste and optimize food costs.
- Training & Mentorship: Led talent acquisition, staff training, and mentoring to build skilled, motivated teams.

2018-08 - 2020-02

## Executive Chef

*The Place Resort, Tokeh, Sierra Leone*

- Kitchen Operations Management: Oversaw overall kitchen operations as an independent profit center, ensuring maximum guest satisfaction through effective planning, organization, direction, and control of kitchen activities and administration.
- Compliance and Procedures: Ensured adherence to all food safety standards, SOPs, and operational procedures.
- Resource Management: Managed supplies and inventory while optimizing procurement processes.
- Talent Acquisition and Development: Recruited, trained, and mentored kitchen staff to build a high-performing team.

2016-06 - 2018-05

## Sous Chef

*Niyama Maldives , Dhaalu Atoll, Maldives*

- Assisted the Executive Chef in managing daily kitchen operations, ensuring seamless workflow and exceptional culinary standards.
- Led, trained, and inspired a team of culinary professionals, delivering high-quality dishes with a focus on presentation and taste.
- Monitored the sorting of food and material waste, promoting sustainability by growing and incorporating homegrown produce into the menu.
- Established purchasing practices that met the requirements of Niyama's nutrition and sustainability platforms.
- Regularly assessed menus and wine lists to ensure relevance and alignment with Niyama's practices.
- Instilled a cost-conscious philosophy through training and education, optimizing kitchen expenditures.
- Oversaw food preparation, ensuring quality control in every dish served.
- Managed inventory, ordering supplies, and maintaining kitchen stock levels efficiently.
- Led staff management, fostering a collaborative, productive, and motivated kitchen team.

2015-06 - 2016-05

- Ensured strict compliance with safety, hygiene, and food safety standards in accordance with regulations and organizational policies.

## Junior Sous Chef

*Emirates Catering Company , Dubai, United Arab Emirates*

- Analyzed client scopes and developed tailored culinary solutions to meet their needs.
- Proposed menu ideas, built recipes, and generated team-based costings for each project.
- Led presentation projects, managed budgets, and reviewed cycle documentation to ensure timely and accurate execution.
- Adjusted product offerings in coordination with the supply chain to align with product availability.
- Conducted team training on critical elements of the production cycle to enhance efficiency and performance.
- Organized meal tastings, developed production plans, and created detailed schedules for smooth operations.
- Regularly conducted quality control checks and RMO (Raw Material Orders) to maintain high standards.

2010-03 - 2012-11

## Chef De Partie

*Raffles Dubai, Dubai, United Arab Emirates*

- Prepared daily, dry store, food requisitions, and kitchen transfers on the appropriate forms for approval by the outlet chef, ensuring high stock rotation.
- Communicated relevant function details to the next shift for seamless operations.
- Organized kitchen shifts to maintain efficient staffing and service flow.
- Actively participated in cooking, ensuring recipes were followed precisely to maintain consistency and quality.
- Conducted line checks and verified all items were available at each station/department to ensure smooth operations.
- Maintained strict food safety and hygiene standards in line with company protocols.
- Actively engaged in suggestive selling techniques to help achieve sales targets.
- Ensured that all dishes met high standards of presentation, food palatability, and quality.
- Took accurate inventory counts each month, ensuring proper stock management and control.



## Education

2001-01

### Diploma: Culinary Arts

*Institute of Commercial Management (ICM) - Nairobi, Kenya*

2000-11

### Kenya Certificate Of Secondary Education

*Usenge High School - Siaya, Kenya*



## Certifications

- Food Manager Certification
- Accounting Principles IBMI 2019

- Financial Concepts IBMI 2019
- Essential Management Skills IBMI
- Certificate in Food Production 2019
- 2018 FOOD MANAGER CERTIFICATE:NFS USA
- 2016 Customer Care and Service: MINOR HOTELS
- 2011 GOLD MEDALIST : Ausralian Beef Practical Cookery cCook
- 2011 Emirates Culinary Saloon
- 2010 Advanced Food Safety & Hygiene RMK Dubai



## Skills

- Leadership/Kitchen Management
- Multicuisine (**Arabic, Mediterranean, Continental, Asian, Thai, and Mexican**)
- Banquets/Events/BBQS
- Food Safety/Hygiene/HACCP
- Menu Development/Engineering/Planning/Execution
- Staff Training/Supervision/Development/Team Building
- Food Preparations/Creativity/Plating/Palatability
- Customer Care/Guest Relations
- Computer Proficiency/Word, Excel, PowerPoint



## Languages

English

●●●●●●  
Bilingual or Proficient (C2)

Swahili

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Bilingual or Proficient (C2)



## References

1. Akomolofe Oluwasen Moses  
Head Chef - Groove Beach Resort Essipong(Tokaradi, Ghana)  
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2. Susan Kamara  
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3. Faith Kanu Etivieh  
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