

OKERE UGOCHUKWU

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Position: COMMIS 1 CHEF

OBJECTIVES:

Ten (10) years experience, a talented **Commis1 Chef** with a great range of gastronomic knowledge and menu specialties including in **GCC** country. Comfortable operating in a variety of venues. I am looking for new opportunities in hospitality industry.

CORE SKILLS

- Vast experience working in fast paced catering environment
- Good understanding of ingredients measuring and mixing techniques
- Ability to follow given instructions and even take initiative in kitchen activities

PROFESSIONAL EXPERIENCE 1:

- Position: Commis1 Chef
- Company: Encanto Mexican Restaurant - Victoria Island, Lagos, Nigeria.
- Duration: 30th May 2020 - 31st of August 2025.

DUTIES & RESPONSIBILITIES:

- Expertly prepared high-quality dishes, enhancing customer satisfaction.
- Collaborated with chefs to create innovative menu items, boosting sales.
- Maintained kitchen cleanliness, ensuring compliance with health standards
- Efficiently managed food inventory, reducing waste and costs.
- Trained new kitchen staff, improving team productivity and morale.
- Executed timely meal service, increasing table turnover rates.
- Utilized seasonal ingredients, elevating dish quality and freshness.
- Implemented food presentation techniques, enhancing visual appeal.
- Received positive feedback from customers, driving repeat business.
- Contributed to a positive kitchen environment, fostering teamwork and creativity.

PROFESSIONAL EXPERIENCE 2:

- Position: Commis1 Chef
- Company: Taqado Mexican Kitchen, Dubai – U.A.E
- Duration: 21st August 2016 - 21st of April 2020.

DUTIES & RESPONSIBILITIES:

- Followed recipes meticulously to cook food keeping up with quality standards and presentation instructions.
- Adhered to all established food quality and sanitation standards.
- Ensured dirt-free, sanitized and completely organized cooking area.
- Aided in receiving ordered inventory items as needed.
- Ensured apt portions, chopping and storage of ingredients as needed for preparation of food items.
- Cleaned, peeled and plated fresh fruits and vegetables.
- Store food appropriately
- Chopped all vegetables for prep
- Checked food expiry dates and discarded any outdated food
- Helped with all garnishes
- Used efficiently kitchen equipment including ovens, grills, fryers, stoves and microwaves.

EDUCATION:

- Certificate in Level 2 Food & Safety (Sealed Air Diversey Dubai UAE)
- Highfields Level 2 Award in Food Safety in Catering RQF, (Highfields Dubai UAE)
- Certificate in Correct Handling Application, Environmental and health and safety practices of Arpal Products. (Aral Gulf L.LC Dubai UAE)

PERSONAL DETAILS:

- Gender : Male
- Date of Birth : 16-06-1992
- Nationality : Nigerian
- Marital status : Single
- Language Known : English and Igbo

DECLARATION:

I certify that the above information is true and correct to the best of my knowledge and ability. If given an opportunity to serve you, I assure you that I will execute my duties for the total satisfaction of your customers.



Certificate Of Achievement

This is to certify that

UGOCHUKWU OKERE

From Taqado - Limitless JAFZA, attended training for the
**Correct Handling, Application, Environmental and Health & Safety Practices of
Arpal Products.**

Conducted by the authorised representative of ARPAL GULF LLC.

Signed:

A handwritten signature in blue ink, appearing to be a stylized 'U' or 'O' followed by a flourish.

Training Date: 24th May 2018



Certificate

This is to certify that

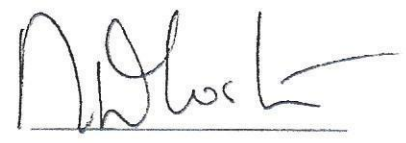
Ugochukwu Okere
Taqado Restaurants LLC

has successfully completed a training
programme and an assessment in

Level 2 – Food Safety
(One Day Course)

13th February 2017


Managing Director


Course Director

Highfield Awarding Body for Compliance

Certifies that

Ugochukwu Okere

has successfully passed an assessment in

**Highfield Level 2 Award in Food Safety in
Catering (RQF)**

Qualification number 603/2033/3

Date of award 11 June 2018

Certificate number FS2006035


Course Director

Taqado Mexican Kitchen

Training Organisation





Jason Sprenger - Chief Executive
Highfield Qualifications



THE QUEEN'S AWARDS
FOR ENTERPRISE:
2016



Regulated by

Ofqual

For more information see <http://register.ofqual.gov.uk>

