



## CONTACT INFORMATION

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Current Location: Doha, Qatar

## ACADEMIC BACKGROUND

**2007 – 2009:** Diploma in Hotel Management and Institutional Catering.

School Name: Pope Paul iv Institute Of Catering and Business Studies.

## CORE COMPETENCIES.

- Knowledge of First Aid and Fire Fighting
- Practicing HACCP in food production
- Knowledge of food preparation
- Usage of different ingredients and recipes for different food seasonings.
- Wisely plan and store nutrient-rich seasonal foods.
- Assessing nutritional intake. Reading nutrition labels.
- Eat right with recipes for delicious meals, complete with nutrition information.
- Attentive food service professional with extensive knowledge about kitchen operations, cooking equipment, and meal preparation styles.
- Stock Control and Waste Reduction
- Teamwork and Kitchen Communication.
- Multitasking Under Pressure Hot and Cold Kitchen Operations
- Adaptability and Quick Learning.  
Grilling, Sautéing, Roasting and Frying.

## PROFESSIONAL PORTFOLIO

### Career Profile.

Results-driven hospitality professional with a Diploma in Hotel Management. Over several years of hands-on kitchen experience. Maintained hygiene standards, contributing to successful health inspections. Quickly mastered station responsibilities, earning trust to work independently during slower shift.

### Culinary Experience.

**2024 – UPTO AUGUST – 2025.**

**SPLENDID RESTAURANT & CAFÉ. DOHA**

**COMMIS I.**

- Prepare mise-en-place for hot kitchen stations including meats, sauces, soups, pastas, burgers, sandwiches and garnishes.
- Cook and present dishes according to standardized recipes and plating guidelines.
- Regulate temperature of ovens, grills, fryers, and other kitchen equipment.
- Ensure proper storage and labeling of ingredients.
- Monitor food temperatures and sanitation standards.
- Assist in stock rotation, inventory checks, and reporting shortages

**2023 – 2024: LE MERIDIEN CITY CENTER HOTEL, DOHA.**

**COMMIS I:**

- Consistently prepared and presented high-quality dishes in both hot and cold kitchen sections during busy service hours.
- Supported Demi Chef de Partie and Chef de Partie in mise en place and service for à la carte, buffet, and banquet operations.
- Store requisitions and stock control, as directed, in accordance with FIFO system (first in first out)

**2020 – 2022: MOVENPICK HOTELS AND RESORTS.DOHA.**

**COOK**

- Assisted in preparing a wide range of hot and cold dishes with consistency and quality in high volume kitchen operations.
- Food Preparation: Assist in preparing ingredients for cooking, including chopping vegetables, preparing meats, and measuring ingredients according to recipes and portion guidelines.

**2019 – 2020: THE GULF HOTEL BAHRAIN CONVENTION AND SPA.**

**PREP COOK:**

- Supported Commis 1 and senior chefs with food prep and mise en place for both hot and cold sections, ensuring timely kitchen operations. Quickly learned station responsibilities and gained trust to work independently during less busy shifts.
- Helped with basic cooking tasks such as chopping, grilling, frying, and plating under supervision.

**2017 – 2019: SPEKE RESORT HOTEL 1996 LIMITED KAMPALA**

**COOK:**

- Demonstrated flexibility by working efficiently across multiple kitchen stations grill, salad, soups, and cold starters. Supported chefs during large-scale events and banquets.
- Helped to reduce food waste and manage kitchen stock through proper storage, rotation, and portion control.

**REFERENCES AVAILABLE IF REQUIRED**