|  |
| --- |
| PAUL KARIUKI MURIITHI  0703374256  kariukipaul403@gmail.com |
| Passionate and dedicated individual with hands-on experience in food preparation and customer service, gained from working in a cake shop and completing a culinary internship. Skilled in maintaining kitchen safety, preparing a variety of dishes, and delivering high-quality service. Seeking to bring culinary expertise and creativity to your esteemed establishment, contributing to a dynamic team and ensuring exceptional dining experiences. Eager to continue learning and refining my skills in a professional kitchen environment. |

# Experience

|  |
| --- |
| november 2024 – presentculinary associate, jw marriott, westlands Currently working at JW Marriott, a prestigious hotel in the heart of Nairobi where I contribute to the culinary team by preparing high quality dishes, maintaining exceptional kitchen standards, and ensuring guest satisfaction. My role includes menu planning, inventory management, and collaborating with team members to deliver a memorable dining experience. This position has further enhanced my expertise in fine dining and hospitality service in a fast paced, luxury environment. |
| march 2023 – november 2023; andapril 2024 – october 2024worker, the hives pastries, thika Provided exceptional customer service by assisting with cake orders, managing payments and addressing inquiries. Assisted in the preparation, decoration and packaging of cakes and pastries ensuring high quality standards. Managed inventory and restocked supplies as needed to support daily operations. I also developed multitasking skills while working in a fast paced environment, ensuring timely service and customer satisfaction. december – marchIntern, Muthu nyali beach hotel and spa Assisted in food preparation across various sections of the kitchen, learning culinary techniques and menu development. Maintained high standards of hygiene and food safety in line with hotel regulations. Worked under experienced chefs to prepare dishes for guests, gaining experience in both a la carte and buffet-style dining. Developed skills in time management, multitasking, and kitchen operations in a high-paced hospitality environment. Collaborated with the team to ensure guest satisfaction through timely and high-quality food service. |

# Education

|  |
| --- |
| january 2023 - november 2023diploma in culinary skills, cascade institute of hospitality |
| january 2018 – april 2022kenya certificate of secondary education, st albert the great siakago boys high school |

# Skills

|  |  |
| --- | --- |
| * Culinary expertise * Creativity in cooking * Food safety and hygiene * Attention to detail | * Team collaboration * Time management * Adaptability * Customer focus |

# Activities

I am passionate about exploring diverse cuisines and honing my culinary skills, with a special interest in culinary arts. Been a one time operations manager at The Hives Pastries, I developed leadership and organizational skills while overseeing daily operations and ensuring high-quality service. I enjoy collaborating with others and also volunteering at events to share my love for cooking.

Currently I am working towards graduating with a diploma in Culinary Skills and expanding my knowledge in the hospitality industry. Additionally, I am fluent in English and Swahili.

**REFERENCE**

(Available upon request)