

RODNEY KETOYO
Chef

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An innovative professional dedicated to delivering consistent and focused attention to client safety, comfort and satisfaction. Talented in cooking and developing recipes with a passion for continuous learning and professional development. An organized and dependable candidate successful at managing multiple priorities with a positive attitude. Caring and dedicated to offer comprehensive personal support. Strong knowledge of physical, emotional and social support strategies. Business savvy with extensive experience in restaurant operations, including pricing, budgeting, marketing, and business management.

Skills

- Fine dining
- Pre-opening
- Book keeping
- Stock management
- Staff training
- Menu development
- Problem solving skills
- Creativity
- Collaboration and communication skills
- Hospitality management
- Hazard analysis
- Catering
- Customer service
- Leadership skills
- Decision making skills

Work History

2023-11 – current

Executive chef
High Commission of Barbados to the Republic of Kenya, Nairobi.
Developed and implemented a diverse menu that catered to the tastes of the visiting High Commission dignitaries and guests focusing on both local and Caribbean cuisine.
Managed kitchen operations during high-profile events and dinners, ensuring top-quality service and food presentation.
Collaborated with local suppliers to source fresh, high-quality ingredients, maintaining strong relationships to ensure consistent supply.
Trained and managed a multicultural kitchen staff, promoting a positive and efficient work environment.
Implemented strict food safety and sanitation protocols, ensuring compliance with local regulations and international standards.
Adapted menus and dishes to accommodate dietary restrictions and preferences of the visiting High Commission dignitaries and guests.
Worked closely with event planners and management to ensure successful execution of events.

2023-04 - 2023-11

Executive sous chef
Mambo Italia restaurants, Nairobi.
Tested and fine-tuned new menu items prior to them being added to the outlets menu.
Used my training to resolve matters in multiple situations to promote a professional work environment.

Co-managed busy outlet kitchens of over 45 line cooks, pizza chefs , pastry chefs, grillers, and prep cooks.

Assisted executive chef in kitchen operations, food and stock ordering, and kitchen supervision.

2021-11 - 2023-04

Executive chef (pre-opening chef)
The Twisted Fig (Beneath The Baobabs) , Kilifi.

Managed and trained kitchen staff effectively to ensure a well-organized and motivated team increasing employee retention by 35%.
Developed menu items and directed food presentation and expediting for corporate events, weddings and other occasions at the restaurant, resulting an average \$10000 per event .
Interacted frequently with guests to enhance their meal experience which increased customer satisfaction by 65%.
Oversaw business operations, inventory control and customer service for restaurant.
Modernized work processes to reduce guest wait times and boost daily output.

2020-10 - 2021-10

Head chef
Scratch Kitchen Gourmet Grub USIU, Nairobi

Streamlined and updated kitchen policies and procedures increasing output by 24%.
Implemented take-away options during the pandemic, increasing revenue by 85%
Managed careful practices of raw material safe food handling procedures and cost.
Worked closely with management to come up with new marketing methods for increasing brand awareness by 18%.
Collaborated with vendors and suppliers to obtain quality recipe ingredients while adhering to company budgets cutting down on costs by 10%.
Coordinated employee schedules and developed staff teams to boost productivity by 20%

2020-02 - 2020-09

Sous chef
Scratch Kitchen Gourmet Grub USIU

Planned and directed high-volume food preparation in fast-paced environment.
Plated every dish with attractive flair to meet strict restaurant standards and maintain stellar business reputation.
Acted as head chef when required to maintain continuity of service and quality.
Managed cost controls of food to contribute to revenue for owners saving \$3500 per month on average .
Ensured consistency in the quality of the dishes at all times increasing customer satisfaction by 15%.
Ensured adherence to HACCP standards and restaurant regulations, saving the restaurant \$5000 in fines.

2018-01 - 2019-09

Apprentice chef/Restaurant Chef
Baobab Holiday Resort, Mombasa

Education

2018-01 -

Supply Chain Management : Management
Africa Nazarene University - Kenya
Procurement and Supply Chain

2014-01 - 2017-12

Kenya Certificate Of Secondary Education: Secondary Education
St Joseph's Boys High School Kitale – Kenya

Languages

English
Swahili