Hassan Juma Mwinyi

Chef de Partie

+254 718 666 555 | hassan.mwinyi@email.com | Diani, Kenya

PROFESSIONAL SUMMARY

Chef de partie with 6 years in 4-star beach hotels, cooking Swahili, continental and Indian dishes for up to 250 covers per service. Keeps a spotless station, controls food cost and trains junior cooks.

WORK EXPERIENCE

Chef de Partie Apr 2021 – Present

Coral Sands Beach Resort, Diani

- Run the hot kitchen line for up to 250 covers per dinner service
- Created a Swahili seafood menu that became the resort's top-rated dish on guest reviews
- Cut food waste by 15% through better prep planning and stock rotation
- Train 4 commis chefs on HACCP and knife skills

Commis Chef Jan 2018 – Mar 2021

Mombasa Grand Hotel, Mombasa

- Prepared breakfast and banqueting dishes for events of up to 400 guests

EDUCATION

Diploma in Food Production 2015 – 2017

Kenya Utalii College

REFEREES

Chef Anthony Mutiso
Executive Chef
Coral Sands Beach Resort
Tel: +254 722 777 666

CONTACT

+254 718 666 555
hassan.mwinyi@email.com
Diani, Kenya

SKILLS

- Swahili cuisine
- Continental cuisine
- Seafood
- Pastry
- HACCP
- Food costing
- Stock control

CERTIFICATIONS

Food Handler's Medical Certificate
County Public Health, 2026

LANGUAGES

English (Fluent)
Kiswahili (Fluent)