**Contact Information:**

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E-Mail: [bassaudaudiberti@gmail.com](mailto:bassaudaudiberti@gmail.com)

Gender: Male

Date of birth: 20 February 1979

Country of origin: Congo Brazzaville

**Professional Profile:**

I am a hard-working, creative and trustworthy individual with excellent experience as a Chef. I am punctual, disciplined and I have a high level of perseverance. I work well in a team and on my own as well. I am able to meet any deadline given and I work well under pressure. I take pride in every task assigned to me and I always ensure that I go the extra mile for my employer and customers as well. I am more than capable of multitasking and I welcome the chance to obtain new skills. I know that I have the charisma, determination and dedication to become a valuable asset to your company.

**Skills Summary:**

|  |  |  |
| --- | --- | --- |
| * Excellent cooking skills * Communication skills * Good supervising skills * Team player * Ingredients preparation * Serving skills * Kitchen hygiene | * Good motivator for people of all ages and different backgrounds * Knowledge of food and beverages * Creative menu | * Problem solving * Stress tolerance * Self-motivated * Flexible |

**Work Experience:**

1. **BASSAUD GROUP OF RESTAURANTS CORPORATION**

**Position : executive chef of the chef Bassaud traiteur…. CBT’S**

**Date of employment: December 2020 to date on….**

**Key responsibilities : create menu for event, canteen at school, make new menus for brand restaurant, administrative work and traine personnel, supervise and organise events. Cooking for private, individual and group of company. Catering event and hospital, doing inventory and assisting chef for menus.**

**2.MADO CAFE RESTAURANT LLC, AJMAN CITY CENTER**

**Position: sous Chef, second chef in charge, assistant executive chef**

**Dates of employment: november 2017 to 23 june 2020**

**Keys responsabilities: second in charge of the closing shift, responsible of the grill**

**section. taking responsabilities when the head chef is not here and trainining commis,**

**assist and supported commis on theirs food preparation, doing inventory.**

**3.JUMEIRAH AL NASEEM HÔTEL, MADINAT JUMEIRAH DUBAÏ**

**Position : General chef cooking for international cuisine**

**Dates of employment : October 2016 to October 2017**

**Keys responsibilities: making pizza a la carte, mise en place in order, cooking some seafood and pasta, making salads, sandwiches**

**cooking by frying some Fish, burger and so on. Responsible of family lounge for breakfast and grill section buffet dîner, responsible**

**for beach seafood barbecue buffet ….cleaning, stock control and take, temperature take chiller and freezer,ongoing trainning to**

**keep the standard cooking and Food by régulations and policy….cost control and assisting sous chef and chef de cuisine on his duty.**

**4.SALTWATER GRILL….Seafood bistro and Italian food, cape Town**

**Position: chef de partie**

**Dates of employment : April 2016-september 2016**

**Keys responsibilities : grilling and frying, Italians seafood pasta and food preparation,consistently producing top quality**

**products maintaining high levels of sanitation, producing fresh home made pastas and sauces to order preparation of large**

**quantities of seafood (portioning,cleaning,deboning…) and contributing to overall high standards of the saltwater grill.**

**5. Beach Tavern bar sport, Milnerton Beach cape Town**

**Position:** Pizza Chef and Chef de Partie

**Dates of Employment:** December 2015 to February 2016

**Key Responsibilities:**  prepared and baked all the pizzas, trained and supervised the staff, worked the griller station, and made salads.

Other tasks included general kitchen work as stock controlling, stock taking, and cleaning, burger making…

**Major Achievements:** I was entrusted with the management of the pizza section…

**6.Cups and Saucers Coffee Shop, Tygerberg University of health science campus, Tygerberg Cape town**

**Position:** general Chef cooking

**Dates of Employment:** September 2015 to December 2015

**Key Responsibilities:** I made a variety of different salads, including veggie and vegan salads. Daily tasks also included ingredients

preparation and stock control. Responsible for breakfast and lunch, sandwiches maker

**Major Achievements:** I worked with great professionalism, and I perfected all my practical cooking skills. I always made sure to

meet the necessary hygiene standards and made sure to keep a positive mindset, even during hectic work hours.

**Reason for leaving:** Contract expiry.

**7.Hotel Verde by bon voyage, cape Town Airport, western cape**

**Position: commis**  Chef

**Dates of Employment:** December 2013 – April 2015

**Key Responsibilities:** I was in charge of the cold ladder section making salads, sandwiches, burgers, I also made pizza and pasta.

In addition, maintaining high standards of hygiene, preparing the ingredients, measuring dish ingredients and portion sizes accurately,

dealing with deliveries and stock rotation.leaning kitchen areas, stock control and inventory, making menus creator…

fast learner and on going training…

**Major Achievements:** I gained excellent cooking skills and I learned how to work in a fast paced environment. I learned something

special in working in the pizza section.

**Reason for leaving:**  looking for better opportunities

**8.Waterloo Plumbing, pineland cape Town,**

**Position:** Storeman

**Dates of Employment:** September 2011 – December 2011

**Key Responsibilities:** I was responsible for taking care of the product and materials, stocking the store, receiving and ordering product

and materials, and signing time sheets.

**Major Achievements:** I learned how to take care of the materials at the store and to stock it in a proper way.

**Reason for leaving:** End of contract

**9.Marble Kleen, Elsie’s river, cape Town**

**Position:** Supervisor

**Dates of Employment:** October 2008 – July 2011

**Key Responsibilities:** As a supervisor I managed a team of four people and organize their workload. I allocated work and monitored

the team performance to achieve the best results. I was responsible for vanishing and cleaning tiles. Furthermore, I was in charge for all

the orders for the clients.

**Major Achievements:** As a supervisor I gained excellent communication skills and I got good people skills. I learned how to motivate

the employees and myself as well so I improved my motivating skills.

**B Reason for leaving:** To further my career.

**Education & Training:**

1. Qualification / name of training course: Food Preparation Course

Organisation / School Name: Job Start Institute, cape Town

Dates: September 2013 – December 2014

1. Qualification / name of training course: Porter Course

Organisation / School Name: Zetaweb Institute, cape Town

Dates: January 2012

1. Qualification / name of training course: Grade 12 baccalaureate A

Organisation / School Name: Chaminade High School, Brazzaville

Dates: October 1998 - June 2002

**Computer Skills & Languages:**

|  |  |
| --- | --- |
| * MS Word * Internet & Email | * English * French * Lari * Lingala |

**References:**

Mr Audiberti Bassarila Ba malonga , chef bassaud executive chef of Bassaud

group of restaurants, chef bassaud catering service and culinary college of

congo

Brazzaville, republic of congo

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2.)Mado café restaurant international LLC

Chef Nour exécutif chef of Mado café international

+971 50231300

Chef Wehbi chef de cuisine

+971 502998829

Ajman city, emirate of Ajman, united emirate Arab

3.)Chef saveesh Nair, sous chef at kalsa kitchen, Jumeirah Al Naseem

Madinat Jumeirah, emirate of Dubai, united emirate arab

Phone:+971 4 366 5000

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4.)Mr Dylan Paioni(owner)

Phone: + 27 76 390 2570

Pinelands, western cape, South africa

5.) Mr. Gary, Manager of Beach Tavern

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Cape Town, south africa

6.) Mrs Kate Smith, Owner, Cups and Saucers Coffee Shop

Phone Number: +27 71 938 9828 / +27 84 626 8318

E-mail:info@cupsandsaucers.co.za

Cape Town, South africa

7.) Mrs Samantha Annandale, Manager of Hotel Verde

Phone Number: +27(0)21 380 5500 / +27 82 440 8216

Cape town,south africa

8.) Mr Richard Solo, Supervisor plumber of Waterloo Plumbing

Phone Number: +27 72 852 3350

Cape town,south africa

9.)Mrs Maureen Momberg, Office Manager of Marble Kleen

Phone Number: +27 (0)21 591 1981

Elsies river ,south africa