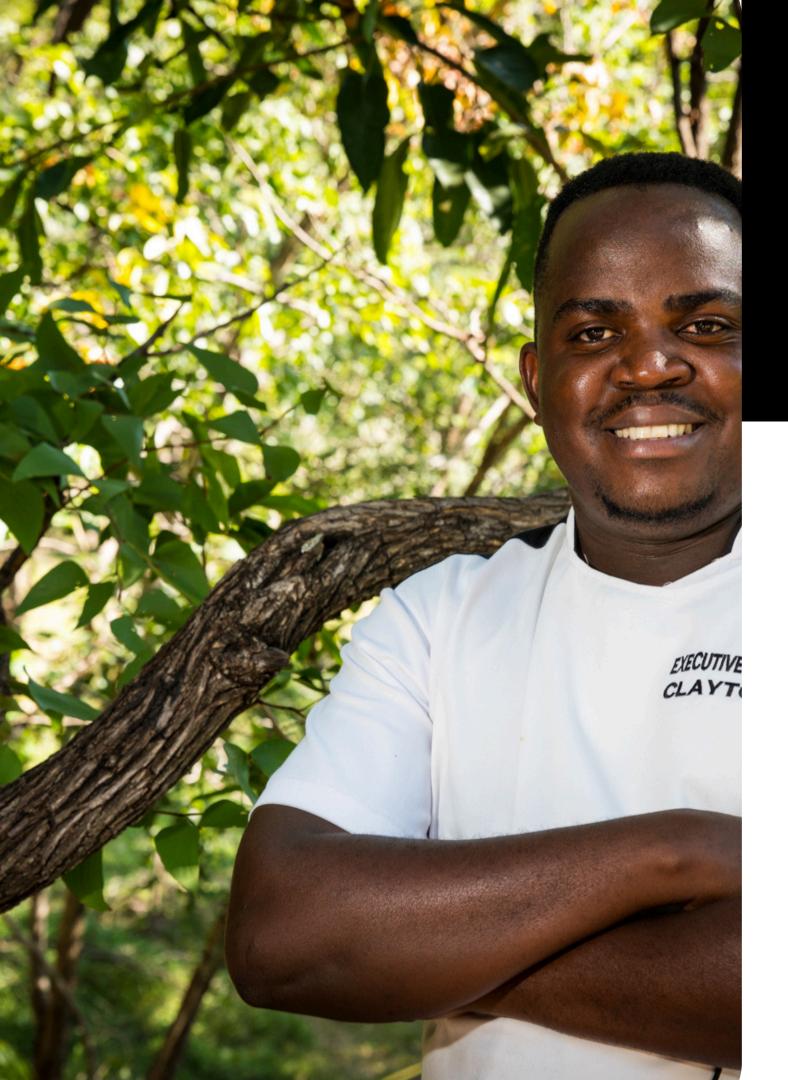


PROFESSIONAL

CAREER BRIEF

CHEF CLAYTON



CORRECT WITH US



Phone

+263785617589



Mail

clayton@claytonthechef.co.zw



Website

www.claytonthechef.co.zw



Address

Victoria Falls, Zimbabwe

SYNOPSIS

Clayton is an exceptional culinary professional with a remarkable journey that reflects his unwavering dedication and passion for the culinary arts. With a career spanning nearly a decade, he began his culinary adventure in 2013 and successfully completed his apprenticeship, showcasing his commitment and diligence. His diverse experience encompasses the grandeur of the 5-star hospitality industry at The Victoria Falls Hotel, as well as the dynamic environment of high-volume conference facilities at Cresta Hotels. His expertise even extends beyond borders, having been an integral part of the pre-opening team at Cresta Grande Hotel in Cape Town, South Africa. He is now the head of culinary at Victoria Falls Safari Collection's . His ethical conduct and selfmotivation make him an asset that can excel in independent roles, and his proficiency in menu compilation, cooking, and food presentation is unparalleled. He does not only bring culinary mastery to the table but also a unique ability to mentor and develop aspiring chefs What truly sets him apart is his strong leadership and teamwork skills. He has not only been a captain of the Zimbabwe Culinary Team but has also secured numerous gold and silver medals in international chef competitions, demonstrating his ability to inspire and lead by example. He is an outstanding choice of any kitchen management position, offering a wealth of international cuisine experience, a genuine love for culinary innovation, and an unwavering commitment to excellence

AGHEMENTS

2019

South Africa Chefs Association Info Chef 2019 - Appointed Zimbabwe National Team Senior Captain.

2017

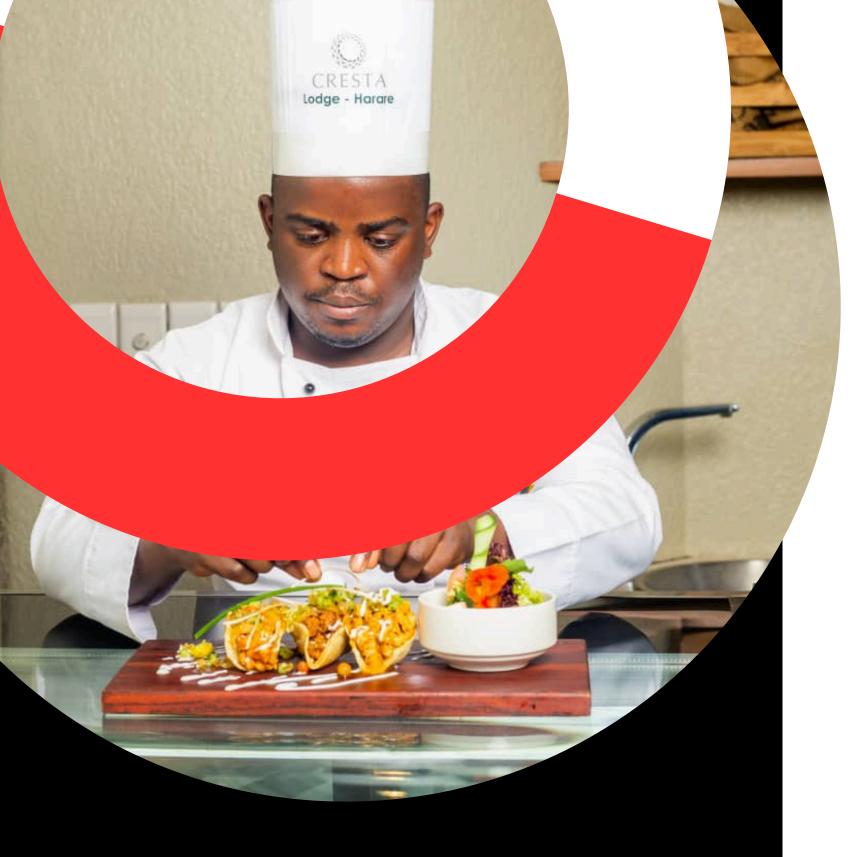
Nelson Mandela Culinary Challenge
-South Africa (2017)- Appointed
Junior Zim National Team Captain
(Gold medal & Silver medal)



Cresta Hotels Manager of the year (2018)



Zimbabwe National Chefs
Competition 2016 - Young
Chef of the Year



DELIVERABLES

Creating Innovative Menus: Developing and finetuning innovative menus that reflect the latest culinary trends and guest preferences, ensuring that the dining experience remains fresh and exciting

02

Maintaining High Quality Standards: Actively overseeing and enforcing the maintenance of exceptionally high culinary standards in food preparation, presentation, and taste, ensuring consistency in quality across all dishes

03

Supervising Kitchen Operations: Supervising kitchen operations, overseeing a team of skilled chefs and kitchen staff to ensure efficient workflow, timely food production, and adherence to all safety and hygiene protocols



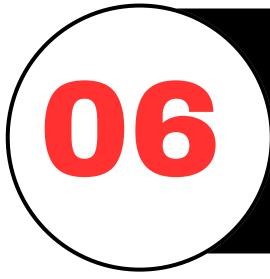
DELIVERABLES



Cost Control and Budget Management: Continuously monitoring food costs, negotiating with suppliers, and implementing cost-effective measures to maintain profitability while delivering top-notch dishes and service



Staff Training and Development: Proactively training and developing kitchen staff, fostering a culture of growth, and continuously enhancing their culinary skills to meet the demands of the industry



Guest Satisfaction and Feedback Implementation: Actively seeking and acting upon guest feedback to improve dining experiences, making real-time adjustments to meet and exceed customer expectations and maintain a stellar reputation

CORE SKILLS

Culinary Expertise | International Cuisine | Menu Engineering | Quality Control |
Cost Management | Food Safety
Compliance | Technology Adoption | Leadership | Adaptability |
Continuous Improvement | Communication |
Problem Solving | Collaboration | Microsoft Office

WORK SUMMARY



Apprentice Chef
Senior Chef
2014 -2017



Sous Chef
Head Chef
Executive Chef
2018 - Jan 2024



Executive Chef Feb 2024 - To date

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THANK YOU