

ENIOLA IKPI ENI

HOSPITALITY OPERATIONS EXECUTIVE | EXECUTIVE CHEF | RESTAURANT & BUSINESS LEADER

Sangotedo, Lagos • 08167853899 • Dafangkitchen@gmail.com • Instagram: @dafangkitchen

PROFESSIONAL PROFILE

Accomplished Hospitality Operations Professional and Executive Chef with over 7 years of experience across restaurant operations, hospitality management, catering, food and beverage, team leadership, customer experience, procurement and business development across Cross River, Delta and Lagos.

Experienced in building and managing hospitality businesses, leading cross-functional teams, improving operational efficiency, developing menus and food concepts, controlling costs, managing vendors and delivering consistent guest experiences. Recognized as a two-time Chief Caterer at the Niger Delta Sports Festival.

CORE COMPETENCIES

Restaurant Operations Management • Hospitality Operations • Executive Kitchen Management • Food & Beverage Management • Team Leadership • Business Development • Customer Experience • Quality Assurance • Inventory Control • Cost Control • Food Safety • Budget Management • Procurement • Menu Development • Catering Operations • Event Management • Operations Expansion • Business Strategy • Revenue Growth • Training & Coaching • Performance Management

PROFESSIONAL EXPERIENCE

BELLE FIRST / BELLEFEST.COM — HOSPITALITY OPERATIONS / MANAGING DIRECTOR | 2022 – 2026

- Directed day-to-day restaurant and hospitality operations, ensuring smooth service delivery, efficiency and profitability.
- Supervised managers and frontline staff, coordinated staffing and training, and maintained performance standards.
- Oversaw customer experience, procurement, inventory, vendors and operational controls.
- Supported the launch and development of the Lagos branch and helped drive operational expansion.
- Developed and implemented operating procedures, coordinated teams and monitored service quality.

AFANG KITCHEN — FOUNDER / EXECUTIVE CHEF | 2019 – 2022

- Founded and managed the restaurant business, overseeing kitchen, service and general business operations.
- Led menu development, food production, procurement, inventory management and cost control.
- Recruited, trained and managed a team of up to 12 employees.
- Planned and executed catering services and large-scale food operations.
- Built the business brand and developed its customer base through quality food and service delivery.

EXECUTIVE CHEF / HOSPITALITY OPERATIONS MANAGER — VARIOUS HOSPITALITY ESTABLISHMENTS | Prior Experience

- Managed day-to-day kitchen and restaurant operations, including staff, menus, procurement and food safety.
- Coordinated catering services, kitchen teams and operational training.
- Supported hospitality teams across Cross River and Asaba.

KEY PROFESSIONAL ACHIEVEMENTS

- Two-time Chief Caterer at the Niger Delta Sports Festival.
- Founded and developed Afang Kitchen into a recognized hospitality and food brand.
- Led and trained cross-functional hospitality teams across multiple locations.
- Supported restaurant expansion and operational development in Lagos.
- Managed catering, procurement, inventory and kitchen operations for large-scale food service.

LEADERSHIP EXPERIENCE

Managed cross-functional teams; recruited and trained staff; developed SOPs; coordinated vendors; led operational expansion; monitored service standards, inventory and business performance.

EDUCATION

Tansian University — B.Sc. Business Administration (Hons.) | 2010 – 2015

Ubi Otoh Memorial Secondary School, Cross River

ADDITIONAL INFORMATION

Areas of expertise: Restaurant & Hospitality Operations, Executive Kitchen Management, Catering & Events, Food & Beverage, Business Development, Staff Management, Procurement, Inventory & Cost Control.