

Inaba Jennifer

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Highly skilled and results-driven Chef with hands-on experience in commercial kitchens, food preparation, menu execution, and kitchen operations. Strong ability to work under pressure, maintain food safety standards, and deliver consistent, high-quality meals. Passionate about efficiency, hygiene, and customer satisfaction. Seeking immediate employment in a professional kitchen environment where culinary skills and discipline are valued.

Work Experience

Head chef

Eat yum-Lagos

August 2025 to February 2026

Creative and detail-oriented chef with a passion for crafting delicious, visually appealing dishes. Skilled in menu planning, kitchen management, and maintaining high standards of hygiene and efficiency.”

Head chef

Foodcourt-Lagos

January 2020 to July 2024

- Prepared and cooked meals according to established recipes and standards
- Ensured food quality, taste, and presentation met company expectations
- Maintained a clean, organized, and hygienic kitchen environment
- Followed food safety and sanitation regulations at all times
- Assisted with inventory checks and minimized food waste
- Worked efficiently during peak service periods
- Collaborated with team members to ensure smooth kitchen operations

Skills

- Kitchen Hygiene & Food Safety (HACCP Standards)
- Menu Preparation & Portion Control
- Team Collaboration
- Food Preparation & Cooking Techniques
- Time Management & Multitasking
- Nigerian & Continental Cuisine
- Inventory & Stock Management