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### Profile Summary

2024 marks 14 years that I have been in the culinary industry. I am driven by a desire to not just become a great chef but to become a better cook each day. I find one of the most fulfilling experiences in the kitchen by training and developing the team to achieve their own personal success within the industry. I believe the work that I do along with my team is more than just making a plate of food, it's about creating memories and bringing joy and connection to the clients we serve.

### Professional Skill

- Recipe Development
- Banqueting
- Menu Development
- Training
- Menu Costing
- Restaurant Management
- Fine Dining
- Corporate Catering

### Work Experience

#### Executive Chef | Impact Group

2022 - Present

- Oversee all operations within the kitchen
- Menu planning and recipe development
- Ensure all meals fall within budget
- Ensure all stock is available at correct quality and quantity
- Ensure training and development is done with staff members
- Maintain food quality and hygiene standards

#### Sous Chef | Bidvest Catering Services

2020 - 2022

- Responsible for all operations within the kitchen, no executive chef on site
- During covid period we were responsible for food production across 5 sites
- Maintaining high levels of hygiene standards
- Ensuring that we meet and exceed food quality expectations across sites

#### Group Executive Sous Chef | Royal Mnandi

2017 - 2020

- At the height of the company before being acquired by Bidvest I had 20+ units assigned to my portfolio
- Responsible for training across sites and ensuring they meet all company standards
- Liaising with clients at various sites to ensure we were performing to their expectations
- Implementing processes across sites that showed any non conformance to company standards
- Working along side our sales department at various tender presentations to acquire new contracts

## Work Experience

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### **Executive Sous Chef | African Pride Melrose Arch Hotel 5\***

2016 - 2018

- Ensure all food was produced to a high standard within a fast paced fine dining restaurant
- Managing the kitchen along side the Executive chef and during his absence
- Continuous training of current and new staff members
- Maintain professionalism as we catered to a lot of big named international clients

### **Senior Sous Chef | African Pride Melrose Arch Hotel 5\***

2015 - 2016

- Assist in management of the kitchen along side the Executive Sous Chef
- Co-ordinate with all sections to ensure food leaves at the correct time and quality
- Work different sections as and when required
- Ensure correct procurement of ingredients
- Maintain kitchen equipment
- Identify different training needs within the kitchen

### **Junior Sous Chef | Protea Hotel Midrand 4\***

2014 - 2015

- Assist in management of the kitchen along side the Senior Sous Chef
- Manage the banqueting department
- Running of various shifts as shift leader
- Ensure hygiene standards are kept within company standards

### **Chef de Partie | African Pride Melrose Arch Hotel 5\***

2014 - 2014

- Leader within my assigned section in the kitchen
- Training of commis chefs and students that would be assigned under me
- Given the opportunity to run some shifts under supervision of Sous Chefs
- Ensure each item that leaves my section is at the correct quality
- Co-ordinate with other sections leads to ensure we have a smooth service

### **Apprentice Chef | Protea Hotel Group**

2010 - 2013

- 4 years of hard grueling work across various hotels learning the in's and out's of kitchen life
- Worked all sections within a professional kitchen to ensure that I develop all round skills

## Education

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### **HTA School of Culinary Art**

2011 - 2013

Diploma in food preparation and culinary arts.

### **City & Guilds**

Diploma in food preparation and culinary arts.

2013

## References

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**Terence Hay | Group Executive Chef | Bidvest Catering Services**

012 001 7160

**Mark de Wet | Regional Manager | Empact Group**

082 895 8519

**Adrian Vigus-Brown | Executive Chef | African Pride Melrose Arch Hotel**

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