



# JOE KIRABO SEMANDA

HOLLY LODGE, BOSQ LANE, GY1 2LP, ST PETER PORT  
GUERNSEY | +447781127980 | kirabojoe@gmail.com

## PROFILE

I am an experienced and well seasoned chef and an aspiring self taught **programmer** who is looking for the opportunity to make it on the **IT Stage**.

I am quite young in the IT world and I hope that some day, I will be a proud Full Stack developer. I am enrolled with [codecademy.com](https://www.codecademy.com) where I am doing a Frontend Engineering Certificate and so far, I have finished HTML5, CSS3 and UI/UX Design courses and I am currently taking on javascript.

As a chef, I have over 7 years of professional kitchen experience working in 5 star luxury hospitality institutions, producing high quality food while observing the highest standards of food safety.

I am most valued for my ability to learn fast, handle working under pressure and always having a positive attitude

## EXPERIENCE

### **The Duke of Richmond Hotel , Saint Peter Port, Guernsey**

Chef de partie, F&B kitchen  
From Dec 2021 to date

- Ensure proper food documentation (HCCAP Checklists) in relation to preparation and storage is done perfectly with in my area of operation.
- Maintain proper rotation of product in all chillers to minimise wastage/ spoilage.
- Make sure all work areas, utensils, and equipment are clean and in good condition to be used in the production process.
- Practice all safety and sanitation policies when handling food and beverage.
- Produce food according to guest menu request of the day ensuring there is no over production and food is delivered within time.

- Ensured we received vegetables that were of the highest Quality and made sure they are sanitised and distributed to their respective stations for use

Morrisons Daily Perelle, Guernsey.

Supermarket assistant

From November 2022 to date

#### RESPONSIBILITIES

- Accurate handling of cash and card payment.
- Carry out the daily due diligence and food safety checks as per company policy.
- Actively promote sales.
- Stock replenishment and merchandising throughout the store.
- Assist with cleaning duties to help maintain the store and forecourt to a high standard.
- Receive and check deliveries.
- Advising and serving customers.

#### **Qatar Aircraft Catering Company (Qatar Airways) , Doha, Qatar**

Cook 1, F&B kitchen

From Jul 2019 To Jun 2020

#### RESPONSIBILITIES

- I prepared all inflight hot food items for flights and lounges and ensured they are blast chilled and stored at the correct temperatures according to company recipes and standards.
- I actively shared ideas, opinions and suggestions in daily shift briefing that would help improve our operations in our place of work.
- I ensured proper food documentation (CCPs and HACCP checklists) were done perfectly.
- I maintained proper rotation of product in all chillers and ensured there were minimal food wastage and no expiries.
- I made sure I had full knowledge of all menu items, daily features and promotions.

- I practiced all safety and sanitation policies when handling food and beverage.

### **Serena hotel kampala , Kampala, Uganda**

Line Cook, F&B kitchen

From Nov 2015 To Jun 2019

#### **RESPONSIBILITIES**

- - I prepared and served all food items for the a la carte menu in the main kitchen according to company recipes and standards while observing the highest standards of food safety and food quality.
- I made sure all work areas, utensils, and equipment are clean and in good condition to be used in the production process.
- I actively shared ideas, opinions and suggestions in daily shift briefing that would help improve our operations in our place of work.
- I ensured proper food documentation was done perfectly.
- I maintained proper rotation of product in all chillers to minimise food wastage.
- I was always involved in the receiving of most kitchen items to be used in the production process thus checking their quality, quantity sanitising the vegetables and making them ready for use.

### **Tick Hotel kampala , Kampala, Uganda**

Line Cook, F&B kitchen

From Sep 2011 To Jan 2012

#### **RESPONSIBILITIES**

- I prepared and served all food items for the a la carte menu in the main kitchen according to company recipes and standards while observing the highest standards of food safety and food quality.
- I made sure all work areas, utensils, and equipment are clean and in good condition to be used in the production process.
- I actively shared ideas, opinions and suggestions in daily shift briefing that would help improve our operations in our place of work.
- I ensured proper food documentation was done perfectly.

- I maintained proper rotation of product in all chillers to minimise food wastage.
- I sanitised and cut vegetables ensuring there was enough mise en place to be used in the production process.

## **EDUCATION**

### **Front-end Engineering**

Code Cademy ([codecademy.com](https://www.codecademy.com))

Aug 2022 to-date

### **Diploma in Hospitality Management (Food Production)**

Jimmy Sekasi Institute of Catering - Kampala, Uganda

Feb 2014 - Nov 2015

### **Certificate in Hospitality Management Management**

Jimmy Sekasi Institute of Catering - Kampala, Uganda

Apr 2010 - Nov 2011

### **Uganda Certificate of Education**

Green Light High School - Kampala, Uganda

Jan 2005 - Dec 2009

## **SKILLS**

- I am confident and comfortable working with **HTML5** through learning with codecademy
- I have gained skills styling with **CSS3** to design static websites.
- I have also gained skills working with Figma for **UI/UX design** to help make prototypes for websites.
- Currently, I am learning how to use **Javascript** to help make my websites interactive and responsive.