

# ADERINSOLA AWOFA

*Executive Chef & Culinary Entrepreneur*

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## PROFESSIONAL SUMMARY

Experienced Executive Chef and Entrepreneur with over eleven years in the culinary industry. Skilled in menu development, kitchen management, and providing food consultancy. Successfully led restaurant operations and mentored upcoming chefs. Passionate about crafting dishes that connect food with nature and community.

## KEY SKILLS

- **Culinary Creativity:** Ability to design and develop innovative menus that appeal to diverse tastes while maintaining high quality.
- **Team Leadership:** Proven experience in leading kitchen teams, ensuring smooth operations, and fostering a collaborative work environment.
- **Food Consultation:** Expertise in advising food establishments on menu development, kitchen setup, and operational efficiency.
- **Menu & Recipe Development:** Skilled in creating and refining recipes that align with culinary trends and customer preferences.
- **Culinary Training:** Experience in teaching and mentoring aspiring chefs, guiding them in developing their skills and culinary techniques.
- **Food Styling:** Ability to present dishes aesthetically pleasing, enhancing visual appeal for marketing and dining experiences.
- **Adaptability:** Demonstrated flexibility in handling various culinary challenges and adapting to new trends and customer needs.

## ACHIEVEMENTS

- ' Knorr Brand Ambassador
- ' Hosted a YouTube series with Nigerian celebrities
- ' Provided food styling services for Golden Penny
- ' Private dining consultant for Red Bull
- ' Private dining consultant in South Africa
- ' Founder and CEO of two successful restaurants

## PROFESSIONAL EXPERIENCE

### FOUNDER AND EXECUTIVE CHEF (2022 - Present)

*Nobs and Berries, Lagos, Nigeria*

- Manage all aspects of daily operations, ensuring high standards in both culinary offerings and service.
- Created and implemented a diverse menu that emphasizes creativity and quality, catering to a wide range of customer preferences.
- Lead and mentor kitchen staff, promoting a culture of continuous improvement and professional development.
- Strategically drive the restaurant's growth and expansion, enhancing its reputation and market presence.

### FOUNDER AND EXECUTIVE CHEF (2019 - 2022)

*Purple Bistro, Lagos, Nigeria*

- Established and managed a successful bistro, overseeing all aspects of business operations, including procurement, kitchen staffing, and customer service.
- Designed and introduced a unique menu that attracted a loyal customer base and boosted the bistro's popularity.
- Led the growth and development of the business, ensuring consistent quality and service standards.
- Mentored kitchen staff, promoting skill development and maintaining a motivated team.

### SOUS CHEF (2018 - 2019)

*Q'ice and Hot Thrills, Lagos, Nigeria*

- Assisted in the development and refinement of menu offerings, contributing to the overall culinary direction of the establishment.
- Supported the Head Chef in managing kitchen operations, ensuring food quality and safety standards were met.
- Played a key role in maintaining kitchen efficiency, including staff coordination and inventory management.

### SOUS CHEF / HEAD CHEF (2015 - 2017)

*Gelateria Restaurant, Lagos, Nigeria*

- Progressed from Kitchen Assistant to Head Chef, taking on increased responsibilities in menu planning, staff supervision, and kitchen management.
- Developed and executed menu items that aligned with the restaurant's culinary vision and customer expectations.
- Managed daily kitchen operations, ensuring smooth workflow and high standards of food quality.
- Trained and supervised kitchen staff, fostering a productive and collaborative work environment.

### FOOD SERVICE ASSISTANT (2014 - 2015)

*Dilazione Catering Ltd, Lagos, Nigeria*

- Provided food service support at various events, specializing in ice cream and popcorn stations.
- Assisted in maintaining food quality and presentation standards, contributing to a positive customer experience.

## **CHEF CONSULTING EXPERIENCE**

Pappies Meatro | Eat Bernadines | Da Kings Table | Pear Inn Hotel | Five Star Hotel | Portions by Bay

## **BRAND COLLABORATIONS**

Knorr | Golden Penny | Red Bull | Desperado | Indomie | Planet Bottling Company

## **EDUCATION**

### **NATIONAL DIPLOMA IN ACCOUNTING (July 2015)**

Yaba College of Technology