

## • Contact

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## • Website, Portfolio, Profiles

- [bio.site/thinksmoothie](https://bio.site/thinksmoothie)
- [instagram.com/thinksmoothie](https://www.instagram.com/thinksmoothie)

## • Skills

Meal Preparation  
Menu development  
Kitchen Management  
Food quality  
Recipe creation  
Effective Communications  
Nutrition knowledge  
Decision-Making  
Food safety and sanitation

## • Software

Corel Draw ●●●●●  
Adobe Products ●●●●●  
Microsoft Utility ●●●●●  
Windows OS ●●●●●

## • Languages

English, Swahili: Native  
Language

## • Interest

Agri-Tech  
Cryptocurrency  
Wealth Management

## • Hobbies

Swimming  
Travel  
Golf



# Ibrahim N. Mwangi

## Chef

Accomplished Chef with a proven track record at THINKSMOOTHIE Restaurant, enhancing kitchen efficiency and food quality through innovative menu development and effective kitchen management. Skilled in recipe creation and cost control, I boosted customer satisfaction and reduced food waste significantly. Excelled in fostering team communication and decision-making, ensuring high standards in culinary excellence.

## • Work History

### Chef

THINK SMOOTHIE Restaurant, Mombasa,  
Mombasa District, Kenya

- Optimized food preparation processes, implementing time-saving techniques without compromising quality.
- Continually improved kitchen safety by enforcing strict hygiene protocols and staff training on equipment usage.
- Checked freezer and refrigerator prior to each shift to verify correct temperatures.
- Reduced food waste with strategic menu planning and inventory control techniques.
- Developed new recipes and flavor combinations to enhance customer dining experience.
- Cultivated a positive work culture among kitchen staff through open communication lines and mutual respect within the team.
- Enhanced customer satisfaction by consistently delivering high-quality culinary creations.

## • Education

### 2019-12 Hospitality: Food and Beverage Production, Science & Nutrition

Nairobi Institute of Business Studies - Nairobi,  
Nairobi Province, Kenya

### 2017-01 Computer Science: Computer Science And Programming

Abaad Institute of Technical Training - Mombasa,  
Mombasa District, Kenya

## • Accomplishments

- Re-designed kitchen stations and equipment placement which increased productivity and enhanced workflow processes.
- Designed whole new menu, including meal selections, beverages and pricing.
- Resolved product issue through consumer testing

## • Certifications

2016-12 Photography, OURANOS ARTS CENTER - 2016  
2022-08 Certified Marketing Executive, BIPOLAAD  
Advertising Agency- 2022  
2023-11 Driving License - 2023