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# Nduduzo Dumisani Mahlaba

Chef

## Profile Summary

To work and excel in an esteemed organization where my skills and experience are utilized the most, to grow, lead and improve the performance of a diverse enterprise. I have two years of international experience within the hospitality industry, I am a self-motivated, determined and qualified individual, with 14 years of experience in the hospitality industry. I am willing to broaden my horizon and venture into something new. I am a hard worker and can adapt to change very easily. I have Strong leadership and communication skills, and capable in influencing growth and significant contributions in challenging roles. I hold an International Diploma in Hospitality (Food and Beverage and Food Preparations Culinary Arts). A talented kitchen leader and team motivator successful at maintaining staff focus and productivity in high-volume, fast-paced operations

## Work history

### Reef Caterers - Chef

Johannesburg, ZA

10/2025 - Current

- Responsible for managing, supervising, and training a team of 12 employees to ensure efficient daily operations and high-quality service.
- Prepare daily meals according to planned menus and residents' dietary requirements
- Cook food that meets special needs (low-salt, diabetic, soft foods, allergy-friendly, etc.)
- Maintain high standards of hygiene, cleanliness, and food safety
- Plan menus in coordination with management or a nutritionist
- Ensure proper food storage and stock rotation
- Monitor kitchen supplies and assist with inventory and ordering
- Maintain cleanliness of kitchen equipment and work areas
- Serve meals on time and in appropriate portions
- Show patience, respect, and kindness toward elderly residents.

### Rand Aid Association - Chef

Johannesburg, ZA

08/2016 – 10/2025

- Prepare daily meals according to planned menus and residents' dietary requirements

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📍 Gauteng, South Africa 2192

## Skills

- Employs food safety best practices and makes sure that all kitchen staff members are treated the same.
- Acts with appropriate caution in a dangerous environment, where there are sharp objects (e.g. knives) and high temperature surfaces.
- Staff coordination.
- Recipe development
- Inventory management
- Food safety and sanitation.
- Equipment maintenance.
- Time management.
- Team collaboration.
- Purchasing.
- Food presentation.
- Cooking techniques.

## Education

2009

**Tshwane North College**

Pretoria, South Africa

City and Guilds International Diploma in Food and Beverages.

- Cook food that meets special needs (low-salt, diabetic, soft foods, allergy-friendly, etc.)
- Maintain high standards of hygiene, cleanliness, and food safety
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### **The moon and sixpence- Head Chef**

Muldersdrift, ZA

2014 - 2016

- Planned, designed, and costed menus for weddings and conferences, tailored to client preferences and event requirements.
- Managed daily kitchen operations, ensuring smooth service, food quality, and hygiene standards.
- Supervised and coordinated kitchen staff during preparation and service.
- Placed and tracked food and supply orders based on menu needs and inventory levels.
- Maintained stock control to minimize waste and control costs.
- Ensured compliance with food safety and health regulations.
- Worked closely with event coordinators to ensure timely and accurate execution of menus.

### **Thanda Private Game Reserve- Sous Chef/acting Head chef**

KwaZulu Natal, ZA

05/2013 - 2014

- Prepared and served high-quality meals in line with menu standards.
- Contributed to menu planning and development.
- Trained and guided kitchen staff to maintain consistency and efficiency.
- Interacted with guests to ensure satisfaction and address special requests or feedback.

### **Air Chefs South African Airways- Chef**

Johannesburg ZA

02/2012 – 04/2013

- Prepared and produced airline meals in accordance with South African Airways quality, safety, and presentation standards
- Ensured meals were prepared, packed, and dispatched accurately and on schedule.
- Maintained cleanliness and organization of workstations and kitchen equipment.
- Worked effectively as part of a high-volume production team in a fast-paced environment.
- Assisted with stock control, rotation, and proper storage of ingredients.

2009

### **Tshwane North College**

Pretoria, South Africa

City and Guilds International Diploma  
in Food preparation and Culinary  
skills.

2006

### **Mchitheki High School**

Nongoma, South Africa

Grade 12

### **Thanda Private Game Reserve- Sous Chef/acting Head chef**

KwaZulu Natal, ZA

02/2013 – 04/2014

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### **Al tayer, More Café, - Commi chef/Demi chef**

Dubai, UAE

01/2010 – 10/2011

- Assisted in the preparation and presentation of menu items in accordance with More Café and Al Tayer Group quality standards.
- Supported senior chefs with daily kitchen operations and mise en place.
- Prepared ingredients, sauces, and dishes following standardized recipes and portion control.
- Ensured high standards of food hygiene, cleanliness, and safety at all times.
- Assisted with stock rotation, inventory control, and proper storage of ingredients.
- Maintained a clean and organized workstation in a fast-paced café environment.
- Worked closely with team members to ensure smooth service during peak hours.
- Followed health, safety, and food handling regulations as required in the UAE.

### **Southern Sun Pretoria Hotel, Demi chef**

Johannesburg ZA

06/2009 – 12/2009

- Assisted in the preparation and presentation of dishes in line with Southern Sun brand standards.
- Supported the Head Chef and Sous Chef in daily kitchen operations.
- Prepared food for breakfast, lunch, dinner, conferences, and banqueting functions.
- Ensured food quality, consistency, and portion control at all times.
- Followed menu specifications and recipes accurately.
- Maintained high standards of hygiene, cleanliness, and food safety in accordance with hotel and health regulations.

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### **Languages**

English	Isizulu
IsiXhosa	Sesotho

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## ***Personal Information***

- Nationality: South African
  - Marital Status: Married
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## ***Driver's License***

- Driving License: Code10 (PDP)

## ***References***

- Ayanda Matthews, HR Manager, Rand Aid Association, 011 882 2510.
  - Steve Burton, Head Chef/Kitchen manager, Raind Aid Association, 083 448 6929.
  - Cecilia, Owner, The Moon and Sixpence, 011 659 7030.
  - Percy Mavhungu, Manager, Air Chefs SAA, 078 662 3543.
  - Mrs. N Sethosa, Senior Lecture, Tshwane North College for FET, 072 895 5597.
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