



Oswald Chibamu

Curriculum Vitae (CV)

What job i'm looking for? My positive points

I'm looking for a job in baking and pastry, where I can use my skills in cake design and teaching others. My positive points are creativity, attention to detail, excellent customer service, and the ability to work under pressure.

Preferred occupation

Chefs
Kitchen jobs

Kitchen staff
Kitchen jobs

Kitchen assistant
Kitchen jobs

Baker
Kitchen jobs

Preferred work location

Johannesburg
Gauteng

Contacts and general information about me

Gender

Male

Residential location

Johannesburg
Gauteng

Telephone number

Information is available only for registered users.
[Sign in](#)

Email address

Information is available only for registered users.
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Work experience

Working period	nuo 2014.01 iki 2022.11
Company name	Elegance Trading and projects
You were working at:	Restaurant managers
Occupation	Shop manager and Bakery Supervisor
What you did at this job position?	<p>**Shop Manager and Bakery Supervisor** **Key Responsibilities and Achievements:** **Shop Management:** - Supervised daily operations, ensuring a welcoming and organized shop environment. - Managed staff schedules, training, and performance to maintain productivity and morale. - Oversaw inventory control, ensuring optimal stock levels and minimizing waste. - Developed and implemented strategies to increase sales and enhance customer satisfaction. - Ensured compliance with health, safety, and hygiene standards. - Resolved customer inquiries and complaints promptly and professionally. **Bakery Supervision:** - Directed the production of high-quality baked goods, maintaining consistent standards. - Designed and implemented efficient bakery schedules to meet demand for daily operations and special events. - Innovated and tested new recipes, expanding the product range to meet customer preferences. - Trained and mentored bakery staff, improving skills and productivity. - Ensured proper use, maintenance, and cleanliness of baking equipment. **Event Coordination Support:** - Collaborated with the events management team to fulfill customized bakery orders for special occasions. - Ensured timely delivery of baked goods and supplies for events. - Assisted in planning and executing themed bakery displays for events and promotions. **Skills and Competencies:** - Strong leadership and team management abilities. - Expertise in bakery operations and customer service. - Creative and innovative approach to recipe development and product presentation. - Excellent communication and problem-solving skills. - Thorough knowledge of food safety and hygiene practices. - Proficient in multitasking and working under pressure.</p>

Working period	nuo 2023.02 iki dabar
Company name	Big Joe's pies -Eastrand Mall
You were working at:	Restaurant managers
Occupation	Assistant Manager
What you did at this job position?	<p>**Assistant Manager and Chief Baker - Big Joes Pies**</p> <p>**Key Responsibilities and Achievements:**</p> <p>**Assistant Manager Duties:** - Assisted in overseeing daily operations, ensuring smooth workflow and team coordination. - Managed staff schedules, training, and development to maintain high performance. - Monitored inventory levels and placed timely orders to ensure uninterrupted production. - Handled customer inquiries and complaints, providing prompt and effective resolutions. - Contributed to sales strategies and promotional activities to drive revenue growth. - Ensured compliance with company policies, health, and safety standards.</p> <p>**Chief Baker Duties:** - Supervised the production of high-quality pies, maintaining consistent standards and flavor. - Developed and tested new recipes to expand the product range and meet market demand. - Trained baking staff on techniques, recipes, and quality control measures. - Oversaw the maintenance and cleanliness of baking equipment and workspaces. - Ensured efficient production schedules to meet daily and bulk order requirements. - Maintained strict adherence to food safety and hygiene practices.</p> <p>**Skills and Competencies:** - Strong leadership and team management skills. - Expertise in baking techniques and quality assurance. - Excellent customer service and problem-solving abilities. - Proficient in inventory management and production scheduling. - Creative and innovative approach to product development. - Knowledge of health and safety regulations in food production.</p>

Education

Educational period	nuo 2008.07 iki dabar
Degree	Diploma
Educational institution	British College of professional Management
Educational qualification	Business Management and Admin

Languages

Language	Speaking level	Understanding level	Writing level
English	fluent	fluent	fluent
isiZulu	fluent	fluent	fluent
Sesotho	basic	basic	basic
isiXhosa	good	good	basic

Recommendations

Contact person	Juiet Seviria Sala
Occupation	Director
Company	Elegance Trading and Projects
Telephone number	+44 7392 596731

Contact person	Chris Woodcock
Occupation	Director
Company	Big Joes Pies
Telephone number	+27 83 376 1149

Additional information

Your hobbies	Reading Football Baking
Salary you wish	15000 R per month
How much do you earn now	9000 R per month