



CAREER OBJECTIVE

To make a successful contribution towards the growth and achievement of the predetermined goal of your reputable and dynamic organization with vast experience in Intercontinental and Africa Cuisine.

- Leadership skills.
- Creativity to create dishes on brand with the restaurant.
- Knowledge of different varieties of foods and ingredients

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E-MAIL:

jacobufangonah@gmail.com

HOBBIES:

- Reading, Cooking & Traveling

LANGUAGE SPOKEN

- English, Idoma & Igede
- MICROSOFT WORD, EXCEL

ONAH UFANG JACOB

PERSONAL INFORMATION

DATE OF BIRTH: 16 / 09 / 1999

NATIONALITY: Nigerian

I.D: 80904186199

EDUCATION & CERTIFICATE

- HCCPP & Hygiene Training Standard Operation.
- Ito Community Secondary School Opokwu, Benue State, Nigeria. 2011-2017
Senior Secondary School Certificate (SSCE)
- LGEA Primary School Opirikwu Ito Ito Benue State, Nigeria. 2006-2011
First School Leaving Certificate

JOB EXPERIENCE

FRASER SUITES ABUJA, NIGERIA

Demi Chef Departie 2021 -2024

CILANTRO RESTAURANT & LOUNGE

MAITAMA ABUJA, NIGERIA

Chinese Chef 2019 – 2021

ANATOLIA TURKISH RESTAURANT WUSE 2 ABUJA, NIGERIA.

African Chef. 2024 Till Date

I WILL SHARE REFERENCES AFTER INTERVIEW.

THANK YOU,

ONAH JACOB UFANG