

LAURENCE OPIYO OTIENO

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Nairobi, Kenya

PROFESSIONAL SUMMMARY

Dynamic hospitality professional with proven expertise in bartending, barista service, and food handling across restaurants and healthcare. Skilled in crafting cocktails, mocktails, and specialty coffees while maintaining the highest hygiene and food safety standards. Experienced in preparing and serving meals for diverse dietary needs and managing high-volume bar operations. Recognized for delivering exceptional guest experiences, efficient stock control, and thriving under pressure in fast-paced environments.

PROFESSIONAL EXPERIENCE

Chef September 2025 – Present
Galitos, Kenya

- Prepares and cooks burgers, flame-grilled chicken, wraps, chicken strips, and livers.
- Carries out stock-taking to maintain accurate inventory levels.

Barman January 2023 - August 2025
Grill Shack, Kenya

- Crafted cocktails, mocktails, and specialty coffees,
- Supported daily bar operations for a 200+ seat restaurant, handling high-volume service during peak hours.
- Improved stock management accuracy by 15% through proactive inventory checks and ordering.
- Trained two junior bar tenders in cocktail preparation and customer service best practices.

Event Security October 2022- December 2022
FIFA World Cup 2022, Qatar

- Ensured smooth entry and seating for 1,000+ spectators per shift at a high-profile international event.
- Assisted Persons with Disabilities in accessing stadium facilities, ensuring inclusivity and safety.
- Monitored restricted zones (CCTV & control rooms) to maintain compliance with strict FIFA protocols.

Chef Intern | April 2020 – July 2020
Kenyatta National Hospital, Kenya

- Assisted in preparing nutritious meals for 500+ patients daily, including those with dietary restrictions.
- Collaborated with senior chefs to design menus aligned with patient health needs.
- Maintained strict hygiene and food safety standards in a medical setting.

Brand Ambassador Jan 2019 – December 2019

Nation Media Group, Kenya

- Promoted the company's digital presence, growing engagement by 20% across social platforms.
- Represented the brand at public events, enhancing visibility and customer interaction.

SKILLS & TOOLS

- Mixology & Beverage Service
- Customer Service Excellence
- Inventory & Stock Management
- Food Safety & Hygiene Standards
- Event Security & Crowd Management
- POS Systems & Cash Handling

EDUCATION

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|---|-------------------|-------------|
| Diploma in Hospitality Management | Zetech University | 2019 – 2021 |
| Kenya Certificate of Secondary Education | Maranda School | 2015 – 2018 |

REFEREES

Stanely Mukoshi
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