



MIIJO'S  
KITCHEN

CHEF PROFILE





# Introduction

A talented and self-motivated Chef with an impressive record of accomplishment in the Culinary field. Experienced in Culinary Consulting, Product Promotions,

Exhibition Chef Demonstrations, Food research and Development in the Corporate Culinary World, serial entrepreneur and have successfully started a lot of restaurants for other entrepreneurs from menu conception to putting in place systems and structures to successfully manage restaurant and its kitchen.

An experienced chef, pays attention to detail and has an impeccable work ethic. He has really mastered the skill of standardisation and quality management in food.

Efficiency and systems incorporation in any environment is his forte. A true artist in food design, in simpler terms an exceptional cook. He is young, vibrant, honest, forth right, highly skilled, driven, certificated in this field but mostly extremely educated and experienced in the field.



**No matter how bad your day is, when you start talking about cookies or cakes or pies, or you bring someone cookies, there's just not bad news. The worst news is, 'Hey, there's sugar in that.'**

**Christina Tosi**





## Professional Work Experience

- Hot/Cold Kitchen Chef
- Unilever advisory chef
- RnB Theatre Headchef
- The Cave Pub and Grill: Owner Hot/Cold Kitchen Chef
- Unilever advisory chef
- RnB Theatre Headchef
- The Cave Pub and Grill: Owner
- Kitchen Manager/Head Chef: Envy Lounge
- Mjijo's Kitchen Pty Ltd: Restaurant , catering and private chef services

## Academic History

- Diploma Food Preparation and Culinary Arts
- Roodeport College National Diploma in Hotel Catering and Management

## Current Responsibilities

- Full time Resident/Advisory Chef for Mjijo's Kitchen South Africa.
- Consultant Chef – Rivonia on Deck
- Lead Consultant Chef – Nelson Mandela Children's Hospital, Nelson Mandela Children's Fund
- Catering Clients, EFF, Dept of Social Development, Repssi, Absa, Sasko, Rajah.



## Areas of responsibility:

- Food research and development.
- Coordinating Nestle kitchen activities and workshops.
- Coordinating Industry exhibitions and Product Cooking Demonstrations.
- Customer day engagements and product tasting sessions.
- Menu planning and Composition.
- Develop standard recipes and techniques for food preparation
- Cooperate Culinary Events Planning and Consulting.
- Conduct professional trainings and develop training materials to strengthen the professionalism of NP-Food sales team.





## Notable Industry Achievements

- Catering for the Speaker of the White House, John Boehner in 2015.
- Best food in Soweto YouTube video.
- Catering for former President Jacob Zuma and cabinet ministers.
- Two years work experience in one of the most Luxurious train in the world (The Blue Train).
- Hosting catering for various Graca Machal foundation board of Directors including the current Chairman Graca Machel
- World Chefs Association Congress Participation in Kular Lumpur Malaysia 2018.
- Soweto tv cooking show Kasi Kitchen



## Industry Engagements

- By Invitation SA Chefs Demonstrations
- Good Food and Wine Show.
- The Appetite Festival.
- Hostex Exhibition.
- Soweto Kota Festival.
- Fire and Feast Chef Demos.
- Successfully open Envy Lounge
- Mjijo's Kitchen successfully for 17 years



**MJIJO'S**  
KITCHEN

## Contact us

Contact Person: George Sefako Tiro [[Head Chef](#)]  
Address: Mjijo's Kitchen Restuarant.  
560B Sebele Street, Zone 2, Meadowlands, Soweto, 1852  
Cell: 0729527770  
Email: [mjijos@live.com](mailto:mjijos@live.com)  
Fax: 086 686 8247