



Alois MTONISELWA

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PERSONAL SUMMARY

I am a well-educated, well-travelled hospitality and tourism professional with a rich work experience in dynamic and international environments. From outdoor catering in the bush, to presidential banquets and Michelin restaurants, I have developed an excellent range of skills and have enjoyed training many successful cooks. As a safari tour leader/chef I became a confident manager, being solely responsible for all aspects of planning, organizing and logistics; simultaneously taking care of guiding, driving, catering – ensuring clients comfort and safety. My broad experience has led to a high level of competence in all aspects of hospitality management plus excellent communication and people skills. I'm hard-working, responsible and calm under pressure. I'm eager to strengthen your team and prove my talents and versatility in a management position.

WORK HISTORY

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|--------------|---|
| Sep 2020 | Independent Chef |
| To Apr 2021 | <i>International Student Hotel, Delft</i> |
| Sep 2018 | Chef |
| To June 2019 | <i>Best Western Plus Grand Winston Hotel, Rijswijk</i> |
| May 2017 | Chef de Partie |
| To | <i>The Hague Marriot Hotel, Scheveningen</i> |
| August 2018 | A la carte chef, mainly cold section including salad preparation, side dishes and desserts. Also covered other sections of the kitchen. Banqueting: preparing quality dishes for buffet, presentation and garnishing. |
| Nov 2015 | Commis chef |
| To | <i>Boulangerie Michel, artisanal French Bakery, Rijswijk</i> |
| January 2017 | Baking top-quality french bread and viennoiserie. |
| April 2015 | Cook |
| To | <i>World Hotel Wings, Rotterdam</i> |
| October 2015 | Entremetier cook, responsible for preparing pasta dishes, salads, sauces, vegetables. Also covered other kitchen sections. |
| April | Head Chef |
| To | <i>Meesterschip Wylde Swan, Cruising North Sea and Baltic Countries</i> |
| October 2014 | Chef on board the world's largest two-masted schooner. In charge of all catering, menu planning, food preparation during voyages. Also provided high quality catering for sailing events and corporate clients at harbour (up to 200), eg brunch, lunch, cocktail parties, dinners. Supervised assistant cooks. |
| August 2014 | Assistant Cook |
| | <i>Restaurant 'Niven', Rijswijk</i> |
| | Provided holiday cover in the top-level kitchen of this Michelin-star restaurant. I worked in all sections, with mise-en-place, food preparation and service. |

2013 **Freelance Cook**
til *Safari Chef To Go*
2015 Set up my own catering enterprise, providing party catering and on-site cooking for business and private events. I built up a solid client base, sold over 200 meals, and received glowing reviews from satisfied clients.

1998 **Independent Safari Guide and Tour Guide/Chef**
to *Nomad, Jenman Safaris, Botswana Safaris, Wilderness Safaris, Kananga and others.*

2012 *Tours throughout southern Africa (Victoria Falls to Cape Town)*

Leading safari and cultural tours in southern Africa for international tourists. **FGASA-qualified wildlife ranger**, providing expert knowledge of African ecosystems. Managing the tour itinerary to maximise client satisfaction and stay within budget and time limits. Daily travel and logistics planning, including preparation of all meals from mobile catering unit. Driving all-terrain vehicles with trailer through dangerous terrain. Managing international border crossing administration (visas, permits, taxes, insurance, etc).

- Managed all planning, organization, delivery and logistics on tour.
- Working independently in challenging environments.
- Delivered friendly and professional service to demanding clients.
- Strong leadership and communication skills.
- First Aid training.
- Versatility and working long, irregular hours.

1995 **Chef / Supervisor / Trainer**
to *Luxury safari lodges and safari tour companies*
2012 Botswana and southern Africa

Managing catering needs of luxury lodges, planning, organising and preparing menus. **Supervised and trained kitchen staff**. Also planned and prepared quality meals for top-end clients on safari, in some of the world's remotest areas.

Lodge chef:

- In charge of cooking, preparing and serving meals. Planned menus and selected items with an eye for quality, variety, availability, popularity of dishes and number of customers.
- Supervised and trained kitchen staff on food preparation and cooking; quality control, presentation and portion sizes.
- Coped with busy, fast-paced environment, while maintaining high standards of quality and hygiene.
- **Cooking for special functions, eg weddings, birthdays, inc state dinner for the President of Botswana.**
- Provided a variety of cuisine styles, eg classic French and English.
- Responsible for food stock control and ensuring proper rotation. Checked food items on delivery.

Mobile Safari cook:

- Prepared and cooked meals in extremely challenging conditions, with basic equipment (eg coal fire), limited space, food storage and supply.
- Successful track record of impressing customers with delicious meals.
- Prepared traditional 'braai' (barbecue) on an open fire for an authentic african experience on tour.
- Estimated food consumption and budget effectively.

EDUCATION

- 1992
to 1994 **Bulawayo Polytechnic, Zimbabwe**
Diploma in Hotel Catering and Operations
- 1988
To 1992 **Jose Verona University, Isla de la Juventud, Cuba**
Bachelor of Education (B.Ed), Chemistry
Qualified for a scholarship to attend university in Cuba. Undertook intensive Spanish language training for one year beforehand. All university instruction was in Spanish (except 'Pedagogy', in English).
- 1982
to 1986 **Regina Mundi Secondary School**
Bulawayo, Zimbabwe
Cambridge High School Certificate
All school instruction was in English. Passed 8 subjects in senior year, allowing admission to university (*equivalent to WO*).

MEMBERSHIPS

BOGA, Botswana Guides Association. BOGA works towards maintaining high standards, professionalism and ethics within the tour and safari industry in Botswana.

SOFTWARE SKILLS

Good working knowledge of Microsoft Office programs, especially Word. Internet explorer, email, social networks (LinkedIn, Facebook). Basic typing skills.

NINE LANGUAGE SKILLS

- Dutch CEF level B1⁺.** Followed course '*Taal op Eigen Kracht*' (180 hours), via SIS (Stichting Inbugering & Samenleving), 2013-2014.
- Fluent in English and Spanish.
 - Spanish-speaking tour guide and translator.
 - Basic working knowledge of French.
 - Fluent in five African languages: Zulu, Setswana, Ndebele, Shona, Kalanga.

OTHER

Dutch Driving Licence (Rijbewijs B)

For further details please feel free to view my profile on LinkedIn