Kamal Edun

Banquet Chef · Hotel and Event Catering

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Abu Dhabi, UAE

Banquet delivery

420 plated covers — Prepared and served across three dining rooms for one dinner.

13 to 8 kg — Reduced average prepared surplus per comparable lunch buffet.

Summary

Banquet chef planning plated and buffet service for meetings, weddings and multi-room events. Converts event orders into production schedules, allocates kitchen stations and confirms dietary changes before food leaves the pass.

Experience

Banquet Chef

Orchid Lantern Conference Hotel | 2021-03 – Present

- Led production for 420 plated covers in three service waves. Set holding windows with the floor captains and moved garnish preparation forward after testing the plating rate.
- Changed buffet replenishment from full trays to smaller batches. Prepared surplus fell from 13 to 8 kg per function between two groups of 12 lunch buffets with similar covers.
- Assigned six cooks to savoury, cold and plating stations. Confirmed preparation records with each lead and checked final counts against late guest changes.
- Used a signed allergen matrix with the executive chef and banquet captain. Checked substitutions against supplier labels and briefed the assigned servers before release.

Banquet Sous Chef

Silver Mangrove Resort | 2017-06 – 2021-02

- Costed seasonal menus against standard recipes and weighed trial portions before sending revisions to the head chef.
- Reviewed receiving and chilled storage records during peak weekends. Rejected deliveries outside the hotel's checks and arranged approved replacements with stores.

Education

Diploma in Culinary Arts

Westmere Culinary Institute | 2017

Skills

Banquet production planning · Menu costing · Allergen verification · Food safety records · Kitchen supervision

Languages English · French · Hindi