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| Zandalea Anderson | |  |  | | --- | --- | | 887 18th Avenue Wonderboom South, Pretoria |  | | 0762360608 Skype: Zandalea Anderson |  | | Zea.anderson@gmail.com |  | | Zandalea Anderson |  | |

I am one of the Directors for Delight on 18th. I am a qualified Chef. I also have a TEFL certificate. I am a hard worker; eager learner and I love working with food and people. I love experiencing new things, learning about new cultures and I am a team player.

# Skills

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| --- | --- |
| * Strong listener * Love working with people from different cultures/ just work with people in general. * Fast learner * Team player * Written and verbal communication skills | * Determined worker * Adventurous * Hard working * I adapt to my surroundings and people I work with. * Comfortable with working with technology and have knowledge in remote communication tools such as Zoom, Skype, Dropbox, Word, Excel, Google (Docs, mail). |

# Experience

### Feburary 2013 – november 2014

## Waitress / Ocean Basket, Waverly, Pretoria

* Serving food and drinks to clients
* Clean as you go
* Communication
* Neat uniform
* Punctuality
* Hard working
* Plating of food and platters
* Always use clean glasses, plates, knives and forks
* Friendly and professional
* Work with different cultures and languages.

### November 2020 – March 2021

## Waitress / Adelaars Pub and Restaurant, Moot, Pretoria

* Serving food and drinks to clients
* Clean as you go
* Communication
* Neat uniform
* Punctuality
* Hard working
* Plating of food and platters
* Always use clean glasses, plates, knives and forks
* Friendly and professional
* Work with different cultures and languages.

### April 2022

## Director / Delight on 18th

CIPC Business number: 2022/460400/07

Currently an owner and Director of a bakery in Pretoria, South Africa.

# Education

### November 2014

## Matric certificate / Rietondale Secondary High School (Hoerskool Hendrik Verwoerd – Dual Medium School), Pretoria

### June 2015

## Level 1 Certificate in Food Preparation and Cooking / Capsicum Culinary Studio, Pretoria

Level 1 Safety at work

Level 1 Introduction to nutrition

Level 1 Prepare food for cold presentation

Level 1 Prepare, cook and finish foods by frying

Level 1 Prepare, cook and finish foods by braising and stewing

Level 1 Prepare, cook and finish foods by boiling, poaching and steaming

Level 1 Prepare, cook and finish foods by baking, roasting and grilling

Level 1 Introduction to basic kitchen procedures

Level 2 Introduction to the hospitality and catering industry

### July 2016

## Level 2 Diploma in Food Preparation and Cooking / Capsicum Culinary Studio, Pretoria

Level 1 Prepare food for cold presentation

Level 2 Safety at work

Level 2 Healthier foods and special diets

Level 2 Prepare, cook and finish stocks, soups and sauces

Level 2 Prepare, cook and finish fish and shellfish dishes

Level 2 Prepare, cook and finish meat, poultry and offal

Level 2 Prepare, cook and finish vegetables, fruit and pulses

Level 2 Prepare, cook and finish rice, grains, farinaceous products and egg dishes

Level 2 Prepare, cook and finish bakery products

Level 2 Prepare, cook and finish hot and cold desserts and puddings

Level 2 Catering operations, costs and menu planning

### July 2017

## Level 2 Diploma in Food Prep and Cooking / Capsicum Culinary Studio, Pretoria

Level 2 Safety at work

Level 2 Prepare, cook and finish cakes, biscuits and sponge products

Level 2 Prepare, cook and finish pastry products

Level 2 Prepare, cook and finish dough products

Level 2 Prepare, cook and finish hot desserts and puddings

Level 2 Prepare, cook and finish cold desserts

### October 2017

## Level 2 Certificate in Sugar craft / Capsicum Culinary Studio, Pretoria

Level 2 developing design ideas (4 credits)

Level 2 Sampling ideas and techniques in sugar mediums (4 credits)

Level 2 Royal icing techniques (6 credits)

Level 2 decorate a cake with sugar paste (6 credits)

Level 2 Decorate tea fancies (6 credits)

Level 2 create a botanical sugar floral study (6 credits)

Level 2 create a wired sugar floral spray

Level 2 Marzipan modelling (6 credits)

Level 2 Decorative techniques using chocolate (6 credits)

### September 2020

## Level 5 Certificate in Teaching English as a Foreign Language (TEFL - 168 hours)/ The TEFL Academy

### September 2020

## Teaching English to young Learners Course (30 hours)/ The TEFL Academy

# Activities

* Love learning about other cultures and languages
* Love travelling, and baking
* Drawing and painting (art)
* Singing, and reading
* Swimming and Hiking
* Working with people
* Learning new things and gaining knowledge