



Salt Lake City, UT 84101



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KHAYA DARKO

EDUCATION AND TRAINING

Culinary Arts

St. Vincent's Kitchen Academy,
Salt Lake City, Utah
2023

Master's Degree

Visual Arts

Arizona State University,
Tempe, Arizona
2003

Bachelor's Degree

Journalism

Weber State University, Ogden, Utah
1999

Foundation High School

Johannesburg, South Africa
June 1996

CERTIFICATES

- ServSafe: Management Level
2023

PROFESSIONAL SKILLS

- 15 years Graphic Design, production, layout and digital media marketing
- 5 Food service
- 10 years Customer Service
- Multi-Lingual in English, Xhosa, Zulu, Afrikaans, Pedi, Tswana, Sotho, Swati, Shangaan, Venda, and Ndebele

PROFESSIONAL EXPERIENCE

PREP COOK/CHEF

Ken Garff University Club | U of U, SLC, UT | November 2023

- Chopping, slicing, marinating
- Measuring and mixing as per Chef's instructions
- Dessert Prep and Plating
- Organization, Prioritization and Attention to Detail

CULINARY STUDENT

St. Vincent's Kitchen Academy | SLC, UT | 2023

- Obtained ServSafe certification.
- Proficiency in Knife skills
- Culinary certification covering- The Brigade System, all aspects of - Protein cookery, Sauces & Soups, Garde Manger, Desserts & Baking
- Large Party Catering
- Menu planning

SHORT ORDER COOK

Porcupine Pub & Grill | SLC, UT | 2020- 2022

- Fully trained & worked Back of House from Bakery to Grill line worked Line on all Stations- trained & ran stations.
- Prep for all Back of House stations

KITCHEN MANAGER

The Sumac Cafe | SLC, UT | 2017 – 2020

- Managed staff of up to 8 employees. Including training
- Responsible for monthly reports, inventory, & food orders
- Catered events, menu planning, developed test recipes

FREELANCE GRAPHIC ARTIST/ FILMMAKER

Owner /Operator | SLC, UT | 2008 – 2017

- Several Clients including Rio Tinto