



**The adventurer, naturalist,
business man, entrepreneur and
conservationist.**

BIOGRAPHY

Jove Nana Ekow Dadzie Ansah started his journey to the hospitality industry at the Hotel, Catering and Tourism Training Institute (HOTCATT) for his basic level training.

He furthered to obtain an advance level in the same institution in 2006. In 2010 pursued a course in tanker management and survival training at the Regional Maritime University, Accra.

SHORT COURSES & SEMINARS

"Develop a passion for learning. If you do, you will never cease to grow." - Anthony J. D'Angelo

In his quest to grow, he enrolled in several short courses and seminars. Some of the notable ones are the African Chef Gathering which featured chefs from twenty one African countries. It was held in 2017 in Johannesburg – South Africa. He also attended the Judging seminar, which focused on food carving and modern trends in plating in Luxemborg, Gastro World Master Chef International in Denizly -Turkey also in 2018. In 2019 Jove Ansah partook in the Salon Culinaire, an Emirates Culinary Guild competition for chefs in Dubai.

WORK EXPERIENCE

Jove Nana Ekow Ansah is an icon in the hospitality industry in pursuit of practical excellence in the hospitality industry and also extremely passionate about upper and eco-tourism and field operations, wild life, conservation, field guide and marine guide training with product development.

Chef Jove Ansah has twenty two years working experience in the production of colander (salads and its sauces), hot dishes (soup, accompaniment and sauces) and diverse handicrafts at desserts and bakery. His dexterity extends to African and world class Gourmet production skills.

He is an Executive member of the Ghana Chefs Association as National Programs Director.





Chef Jove has worked as a junior cook from La Palm Royal Beach hotel, Junior Sous Chef at Rhapsody (South Africa), Head Chef at Hillburi Resort and Executive Sous Chef at Oak Plaza-Accra.

Chef Jove was also the Executive Chef at Zaina Lodge responsible for artistic selection and combination of food ingredients for production and delivery for gourmet experience.

His wealth of experience and hard work earned him the Executive Chef for Safari Valley Resort with three main kitchens and four satellite kitchens and over fifty-two professional chefs under his supervision.

He currently works as the General Manager of the Hallmark Cafe at Abelemkpe, Accra.

