

# Chef

## Head

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### Personal statement

A committed and responsible Head Chef who is able to consistently carry out his duties in a professional and positive manner. John is someone who can handle multiple tasks without losing focus of his main priorities. He is innovative and has the ability to make the necessary changes needed to improve a working environment and a kitchen team's performance. As a creative person he can drive a business forward by combining a modern dining experience with traditional values. Right now he is looking for a suitable position with an exciting company that will allow him to work alongside leading chefs of the culinary world.

### Employment history

#### Restaurant - Birmingham

**HEAD CHEF**      **April 2009 – Present**

Responsible for overseeing all aspects of the daily operation of the kitchen and food production areas, and for planning the cooking of dishes based on the number of customers expected. Also in charge of costing up all menus using the most up-to-date ingredient costs and in accordance with agreed pricing formulas.

#### Duties

- Bringing to the attention of kitchen staff all important matters that need their immediate attention.
- Anticipating culinary trends so that the restaurant keeps and enhances its competitive advantage.
- Managing the day to day administration of the kitchen.
- Putting together daily production sheets and also delegating specific tasks to individual employees.
- Ensuring that all Standard Operating Procedures are complied with.
- Keeping within budget when ordering food stock.
- Implementing all relevant Food Hygiene and Safety and Food Hygiene requirements.
- Monitoring the taste, visual appeal, financial cost and temperature of all meals served.

#### School Kitchen – West Bromwich

**SOUS CHEF**      **October 2007 – April 2009**

#### Takeaway - Dudley

**TRAINEE CHEF**      **July 2007 – October 2007**

### Areas of expertise

Culinary expertise	Developing staff	Food wastage control	Food purchase
Mentoring & coaching	Oral communication	Larder control	Checking deliveries
Marketing	Catering management	Stock rotation	Making sauces

### Culinary and Professional

- Physically fit and able to stand for long periods, move around and lift heavy objects.
- Can work well in a fast paced, deadline driven environment where targets have to be met.
- Multi-lingual, and able to speak French, Spanish, German and Japanese.
- Returning all sub standard food to suppliers, along with appropriate paperwork.
- Identifying any recruitment needs and staff shortages well before they are required.
- Putting together effective staff rotas, whilst taking into account those on sick leave and annual leave.
- Can quickly adapt to a changing work environment and customer tastes.
- Superb written and oral communication skills.
- Ability to remain calm under pressure whilst working in a target driven and pressurised environment.

### Academic qualifications

Birmingham North University - 2004 - 2007 - Food Management BA (Hons)  
City & Guilds – Cooking  
Birmingham South College - 2002 – 2004 - Business Studies Diploma

### References

Available on request.

## John Smith



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