

ALAN BULL SOUS CHEF

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PERSONAL SUMMARY An ambitious, hardworking and commercially driven Sous Chef who is striving to build a career in the culinary world. Alan is a high performer who has a proven track record of completing all culinary tasks on time, to the required specification and within budget. He has vast experience of working in many different culinary roles and settings, and of cooking wholesome, healthy and well presented meals. Right now he is looking for a suitable position with a forward thinking company that offers a pleasant working environment and good career development opportunities.

AREAS OF EXPERTISE

- Menu planning
- Contract catering
- Food safety
- Administrative duties
- Meal preparation
- Food storage
- Team management
- Creating new recipes
- Supervising staff

CAREER HISTORY Sous Chef 2009 - Present
HOTEL RESTAURANT
Responsible for working as second in command and for ensuring that the kitchen can provide meals for large numbers of people. Also in charge of determining daily specials, inspecting food and ordering new ingredients.

Duties

- Making sure that all in house kitchen and catering policies are implemented, monitored and maintained.
- Reminding staff to be mindful of the costs of ingredients and food.
- Maintain general cleanliness of the kitchen and dining areas.
- Addressing any staff performance or training issues.
- Making suggestions to the Head Chef on how to improve performance.
- Keeping accurate paperwork and administrative records of each shift.
- Identifying and then disciplining underperforming members of staff.
- Helping to develop the culinary skills of junior chefs.

Trainee Chef 2008 - 2009
SCHOOL KITCHEN

Kitchen Assistant 2006 - 2008
FAST FOOD TAKEAWAY

KEY SKILLS

- Consistently working to high standards.
- Can quickly gain an in-depth familiarity with any kitchen's operations.
- Good knowledge of operational health & safety.
- Knowledge of all the different styles of cooking done in a kitchen.
- Resolving personal conflicts between members of the kitchen staff.
- Understanding of food labeling and temperature controls.
- Constantly working hard to achieve personal goals and objectives.
- Ensuring that meals are prepared with full regards to food cost, quality, consistency, eye appeal and taste.
- Having strong and effective leadership skills, along with the ability to successfully manage a team of cooks.

ACADEMIC Nuneaton University 2003 – 06
BA (Hons) Culinary Arts

Nuneaton South College 2001 – 03
A levels: Math - English - Physics - Geography

TRAINING Chartered Institute of Marketing (CIM) - Certificate in Professional Sales

REFERENCES Available on request



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