

Gary White

Chef

AREAS OF EXPERTISE

Food preparation

Planning menus

Cost control

Kitchen hygiene

Catering

Hospitality

Food for special occasions / events

PROFESSIONAL

Food Hygiene Certificate

BTEC HND in Professional Cookery

PERSONAL SKILLS

Commercially minded

Ability to delegate

Creative flair

PERSONAL DETAILS

Gary White
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Coventry
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DOB: 12/09/1985

Driving license: Yes

Nationality: British

PERSONAL SUMMARY

A bright, talented and self-motivated Chef with a successful track record of impressing customers with delicious meals and creative decorative food displays.

Able to expertly instruct cooks and other kitchen workers in the preparation, cooking, garnishing, and presentation of food to the highest standards.

Experienced in the planning, directing, and supervising of food preparation and cooking activities in a busy environment.

Looking for a suitable Chef position with an exciting and innovative restaurant.

WORK EXPERIENCE

Hotel Restaurant – Coventry

CHEF June 2008 - Present

Responsible for creating a good working atmosphere, coordinate and motivate the kitchen staff. Making sure all procedures involved in the kitchen are in accordance with Health and Food Safety standards.

Duties:

- Responsible for the operational management of the kitchen.
- Making sure that all health and safety requirements are met.
- In charge of the cooking, preparation and serving of meals and refreshments.
- Keeping the kitchen organised, ensuring utensils are placed in the correct place.
- Ensuring the kitchen is a safe environment to work in.
- Advising new cooking techniques and equipment to kitchen staff.
- Carry out the preparatory work for creating dishes.
- Cooking, breakfast, lunch and evening meals.
- Checking food items on delivery and tidy them into cold storage.
- Prepare and present dishes so they are ready for guests at the right time.
- Ensure all the food produced is of the very highest standard and delicious.
- Serving classic English, French and modern European cuisine.
- Responsible for food stock control, ordering high quality vegetables and meat.
- Preparing food for both public visitors and private event guests i.e. weddings etc.
- Introducing & developing new dishes & measuring consistency and performance.
- Meal preparation and menu planning.
- Ensuring the kitchen is maintained and cleaned to the highest level.

KEY SKILLS AND COMPETENCIES

- Able to cook a variety of different dishes including English and foreign dishes.
- An awareness of all health and hygiene requirements.
- Experience of restaurant / pub / inn style food production.
- A good track record of achieving and consistently maintaining target Gross Profit percentages.

ACADEMIC QUALIFICATIONS

Level 2 Diploma in Professional Cookery (City and Guilds)

Nuneaton North College 2006 - 2008

A levels: Maths (A) English (B) Technology (B) Science (C)

Coventry Central School 2000 - 2006

REFERENCES – Available on request.

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