

Maxine Curry

Catering Manager

AREAS OF EXPERTISE

Kitchen management
Rota scheduling
Cooking methods
Idea generation
Storing deliveries
Food safety regulations

PROFESSIONAL

Fire Marshall
First Aider

PERSONAL SKILLS

Passionate
Forward thinking
Focused
Hard working

CONTACT

Maxine Curry
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Driving license: Yes
Nationality: British

PERSONAL SUMMARY

An ambitious individual whose agenda is all about going the extra mile to create mouth-watering food and give excellent customer service. Maxine always leads from the front by being visible, providing direction and getting her hands dirty when she has to. She is not afraid to use her personal flare and innovation to come up with innovative cooking ideas. During her career she has worked for many leading high hospitality street brands. Right now she is keen to join a reputable company which can offer her unrivalled opportunities for future career progression.

WORK EXPERIENCE

Company name – Location

CATERING MANAGER Jun 2013 – Present

In control of all aspects of the catering operation, including stock ordering, menu consultation, daily preparation of food orders, forward planning for diary bookings and kitchen cleanliness.

Duties:

- Co-ordinating menus for breakfast, lunch and evening meals.
- Planning and directing the preparation and service of food at meal times in accordance with set Service Level Agreements.
- Directing and managing all staff within the kitchen area.
- Ensuring that all staff are working hygienically at all times.
- Recently in charge of a major refurbishment.
- Preparing all food with due care and attention.
- Completing all required kitchen documentation on a daily, monthly and annual basis.
- Temperature testing food and keeping records of results.
- Controlling all catering related costs in order to achieve the necessary margins in line with set company targets.
- Ensuring stock levels are maintained and wastage controlled.
- Keeping a clean, tidy and safe environment for customers and staff.

Company name - Location

JOB TITLE Employment dates (i.e. Aug 2011 – Jun 2013)

KEY SKILLS AND COMPETENCIES

- Experience of working in and managing a high volume unit.
- Handling cash accurately and ensuring that all monies are properly accounted for.
- Catering for guests with special dietary requirements and allergies.
- Smart, presentable and well-groomed at all times.
- Setting standards for others and then measuring performance.

ACADEMIC QUALIFICATIONS

Nuneaton University **2008 - 2011**
BSc (Hons) Sales Management

Coventry Central College **2005 - 2008**
A levels:
Maths (A) English (B) Technology (B) Science (C)

REFERENCES – Available on request.



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