



PERSONAL STATEMENT

A reliable, trustworthy and flexible individual who has the relevant culinary experience and qualifications that you are looking for. Larry has a comprehensive understanding of the food manufacturing industry, and of what drives sophisticated contemporary dining. He has extensive cooking knowledge, and is more than able to abide by all legal requirements, food hygiene regulations and food safety laws. As a 'can do' person he will be able to hit the ground running and is confident that he will be able to exceed any employers and customers expectations. Right now he is looking for a suitable position with a company that rewards hard work and offers the opportunity of a progressive career.

AREAS OF EXPERTISE

CULINARY

- Possessing a high level of personal cleanliness and a comprehensive understanding of how to comply with all relevant food and safety standards.
- Keeping abreast of developments in the catering field.
- Writing professional reports and giving feedback to the Head Chef and senior managers.
- Developing and motivating kitchen teams to do better.
- Having considerable knowledge of healthy foods and nutritional matters.
- Ensuring that food is always ready on time and to the required standards.
- Knowledge of specialties recipes for complete meals, sauces, soups, pastries, meat, vegetables, salads, fish and poultry dishes.

PERSONAL

- Able to not only operate but also thrive in a pressure-cooker, high-volume environment.
- Willing to work evening, weekends and through holidays and festive seasons.
- Always having a professional, safe and hygienic appearance whilst on duty.
- Well mannered and behaving in a friendly and hospitable manner to colleagues, guests and customers alike.
- Having the patience to deal with demanding customers and inexperienced members of staff.
- Paying attention to detail, and able to work to a very high standard.

CAREER HISTORY

Restaurant - Coventry

CHEF April 2009 – Present

Apart from preparing meals at scheduled times, also responsible for overseeing all who work done by kitchen staff and ensuring that they carry out their duties to the fullest of their abilities.

Duties

- Constantly evaluating meals and food products to ensure that the highest quality standards are maintained.
- Cooking and serving attractive meals made to individual requirements.
- Demonstrating cooking techniques and the correct use of equipment to staff.
- Overseeing the work of the junior catering staff to ensure that all duties are carried out correctly.
- Liaising with managers and kitchen staff regarding customers orders.
- Making sure that leftover foodstuffs, waste and uncooked products are properly disposed of.
- Ensuring that all administrative processes are followed and recorded as required.
- Involved in the recruiting and hiring of all kitchen and catering staff.
- Carrying out regular temperature checks on fridges, freezers and food storage areas.
- Maintaining a safe kitchen area and hygienic working environment.
- Ensuring that the larder is well stocked and that adequate food supplies are always available.

Hotel - Coventry

TRAINEE CHEF June 2008 – April 2009

ACADEMIC QUALIFICATIONS

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|--------------------------|-------------|--|
| Birmingham North College | 2005 - 2008 | Culinary Arts Degree |
| Birmingham South School | 2003 - 2005 | A Levels: Maths (B) English (A) Physic (C) Geography (A) |

REFERENCES – Available on request



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