

# RYAN KING

CHEF

Dayjob Ltd, 120 Vyse Street, Birmingham B18 6NF

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## Summary

An eager, professional and committed Chef who is passionate about great food and who when working in a kitchen, always has his finger always on the pulse. Ryan is committed to developing his personal and culinary abilities to the fullest extent. He has vast experience of cooking high quality breakfast, lunch, and evening meals and of driving food values forward. He is now looking for a suitable position with a company that offers a truly unique environment to work in, along with excellent career development opportunities.

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## Skills

### Culinary

High quality sandwiches  
Kitchen supervision  
Inspecting food supplies  
Food Hygiene Regulations  
Pricing menus up  
Proper sanitation  
French cuisine  
Banqueting

### Supervisory

Food expenditure  
Health & safety  
Fire procedures  
Infection control  
First Aid  
Controlling resources  
Food handling  
In house catering

### Personal

Quick thinking  
Adaptable  
Credible  
Tenacious  
Cooperative  
Sensible  
Pragmatic  
Approachable

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## Career

CHEF

May 2007 - Present

Five Star Hotel

In charge of managing a busy kitchen that caters for over 200 people on a daily basis. Responsible for serving both local and destination diners and for producing a wide range of specialist and seasonal dishes, many of them at short notice.

- Responsible for the kitchen in Head Chefs absence.
- Overseeing the cleaning of floors, and washing of kitchen utensils, cookers, crockery and work surfaces.
- Measuring, weighing and mixing ingredients, seasoning food according to recipes or personal judgment.
- Dealing immediately with any shortfalls in food quality, presentation or overall service.
- Ensuring that all culinary procedures are followed to the letter.
- Undertaking any other additional duties as directed by the Head Chef.
- Tactfully handling any customers' feedback, concerns or suggestions.
- Making sure that all paperwork is completed clearly, accurately and legibly.

TRAINEE CHEF

Feb 2006 – May 2007

School Kitchen

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## Academic

Nuneaton University

2003 – 2006

Culinary Arts BA (Hons)

Nuneaton College

2001 – 2003

A levels: Math (A) English (C) Physics (B) Geography (D)

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## References

Available on request.



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