

Anthony Brown

Head Chef

AREAS OF EXPERTISE

Function catering
Staff scheduling
Fusion cooking
Menu pricing
Team building skills
Buffet food
Supervising shifts
Cooking procedures
European recipes
Portion control

PROFESSIONAL

Basic Food Hygiene certificate
First Aider
German speaker

PERSONAL SKILLS

Creative flair
Self motivated
Determined to learn
Good communicator

PERSONAL DETAILS

Anthony Brown
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The Big Peg
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PERSONAL SUMMARY

An ambitious and well rounded Head Chef who is able to lead from the front by setting, following and delivering the highest culinary standards. Anthony possesses a passion for excellence, and always strives hard to improve standards and guest satisfaction. He has detailed knowledge of how to manage the duties of kitchen staff, and how to supervise their daily operations. He has a track record of maintaining food cost while ensuring high quality standards, and is always focused on operating a kitchen so that its reaches maximum profitability. In the past he has work in high- volume upscale restaurants, where he easily coped with the pressures and demands of the job. Right now he is looking for a suitable position with a great company that offers superb benefits and fantastic surroundings.

CAREER HISTORY

Hotel Restaurant - Coventry

HEAD CHEF April 2009 - Present

In charge of running a large-scale commercial kitchen, and responsible for ensuring that the restaurant operates efficiently and profitably, and that its customers are given a world-class culinary experience.

Duties:

- Sourcing and purchasing cost effective supplies and cooking equipment.
- Setting the highest culinary and service standards for staff to follow.
- Developing supervisors and staff to become future leaders of the company.
- Cultivating and maintaining a positive working environment for kitchen staff.
- Regularly checking the quality of cooked meals to ensure that standards are met.
- Defining expectations & setting goals for staff, then holding individuals accountable for any failings.
- Coordinating & supervising the activities of all cooks and kitchen staff.
- Maintaining a close relationship between the kitchen and other hotel departments.

Cruise Ship - Manchester

TRAINEE CHEF May 2008 – March 2009

KEY SKILLS AND COMPETENCIES

Culinary and managerial attributes

- Comprehensive knowledge of budgets, labor costs, inventory controls.
- Readily adjusting to circumstances and managing change effectively.
- Proven judgement and decision making skills.
- Knowledge of the systems, methods and processes that contribute to running a successful kitchen and food preparation area.
- Self-starter, innovative and having the ability to multitask.
- Training up new kitchen team members.

ACADEMIC QUALIFICATIONS

Birmingham North University 2005 - 2008

Professional Culinary Arts BA (Hons)

Birmingham South College 2003 - 2005

A Levels: Maths (B) English (A) Physic (C) Geography (A)

REFERENCES – Available on request.



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