

Maxine Curry

Kitchen Manager

AREAS OF EXPERTISE

Stock ordering
Team motivation
Team rotas
Business needs
Menu development
Managing wastage

PROFESSIONAL

Fire Marshall
Key holder

PERSONAL SKILLS

Reliable
Forward thinking
Committed
Hard working

CONTACT

Maxine Curry
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Driving license: Yes
Nationality: British

PERSONAL SUMMARY

A real professional who's as cool as the proverbial cucumber when the kitchen pressure's on. Maxine is passionate about food, lives to push eating to new levels and is guaranteed to wow your guests with her cooking prowess. When it comes to producing the best food, she can deliver. She is experienced in working within a branded restaurant environment, with fresh good quality ingredients. On a personal level she has an approachable manner, a "hands on" attitude and an eye for detail. Right now she would like to join a kitchen where every single member of the team is vital to its ongoing success.

WORK EXPERIENCE

Company name – Birmingham

KITCHEN MANAGER Jun 2013 – Present

Responsible for the entire kitchen operation, including overseeing food ordering, preparation, delivery, staffing and stock control.

Duties:

- Have full control and accountability for leading, developing and inspiring the kitchen team.
- Conforming at all times with health and hygiene regulations.
- Ensuring that the kitchen hits and maintains pre-set profit margins.
- Ensuring there is a seamless link between the kitchen and the front of house teams.
- Spotting talented kitchen staff and then helping to develop them further.
- Controlling the kitchens budget and day to day running costs.
- Interviewing and recruiting new team members.
- Organising kitchen staff rotas so that busy periods are covered.
- Conducting staff appraisals and dealing with any inefficiencies in performance.
- Attending and participating in management meetings.

Company name - Location

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

KEY SKILLS AND COMPETENCIES

- Ability to motivate teams to produce consistently great food.
- Experience of working in busy pubs and restaurants.
- Willing to work bank evenings, weekends and holiday periods such as Christmas.
- Can work on own as well as part of a team.
- Confident leading a team and taking responsibility.
- Passion for good food, good wine and brilliant service.
- Determined to deliver the best of everything.

ACADEMIC QUALIFICATIONS

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

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

REFERENCES – Available on request.



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