

Karen Mathews

Chef CV

AREAS OF EXPERTISE

Menu development

Making desserts

Cost saving initiatives

Kitchen management

Stock rotation

Planning menus

Hospitality

Cutting stock losses

Menu costing

PROFESSIONAL

Food hygiene level 2

NVQ level 2 in catering

First Aid qualified

PERSONAL SKILLS

Customer focused

Self motivated

Solution orientated

PERSONAL DETAILS

Karen Mathews

Dayjob Ltd

The Big Peg

Birmingham

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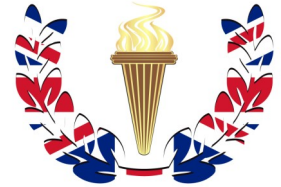
W: www.dayjob.com

Driving license: Yes

Nationality: British

PERSONAL SUMMARY

A talented and qualified chef who has extensive commercial kitchen experience and is able to produce healthy meals that are bursting with variety and cater for special nutritional and dietary requirements. Karen is a hardworking, motivated and enthusiastic individuals with a passion for food and drink, she gets a real buzz from seeing people enjoying your her meals. Karen is now ready and qualified for the next stage in an already successful career, and is currently looking for a suitable position with a ambitious company.



CAREER HISTORY

Restaurant - Birmingham

CHEF April 2009 - Present

Responsible for the efficient & economic production of quality food within the allowed budget whilst maintaining high standards of cleanliness and hygiene.

Duties:

- Planning, cooking, preparing & then serving meals.
- Liaising with food & packaging suppliers & couriers.
- Supervising kitchen staff & delegating tasks to them.
- Keeping accurate records to ensure compliance with current Food Safety regulations.
- Hiring and training new catering staff and cooks.
- Serving English, French & modern European cuisine.



Hotel - Coventry

TRAINEE CHEF May 2008 – March 2009

KEY SKILLS AND COMPETENCIES

Professional attributes

- Able to cook breakfast, lunch and evening meals.
- Can work to deadlines in a pressurised environment.
- Superb culinary skills & able to produce great food.
- Aware of all relevant H&S and food hygiene laws.



ACADEMIC QUALIFICATIONS

Birmingham North University 2005 - 2008

Catering BA (Hons)

Birmingham South College 2003 - 2005

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

REFERENCES – Available on request.





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