

# 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*

*B18 6NF*

*T: 0870 061 0121*

*E: info@dayjob.com*

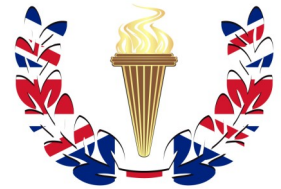
*W: www.dayjob.com*

*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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