

Gary White

Catering assistant

AREAS OF EXPERTISE

Food preparation

Health & safety regulations

Food hygiene

Cleaning

Hospitality

Cooking

Nutrition

PROFESSIONAL

*Enhanced CRB
Certificate*

*Basic Food Hygiene
Certificate*

PERSONAL SKILLS

Personal hygiene

Smart appearance

Team work

PERSONAL DETAILS

*Gary White
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DOB: 12/09/1985

Driving license: Yes

Nationality: British

PERSONAL SUMMARY

A highly resourceful, flexible and enthusiastic catering assistant with experience of maintaining high standards of service and production within the kitchen and other food areas. Professional, organized, detail-oriented and reliable and having excellent written and verbal communication skills. Ability to provide support, motivation and guidance to junior kitchen staff and chefs.

Now looking for a new and challenging catering assistant position, one which will make best use of my existing skills and experience and also further my personal and professional development.

WORK EXPERIENCE

Primary School – Coventry

CATERING ASSISTANT June 2008 - Present

Working in a busy catering environment, serving hot dinners, clearing tables, general up keep of the kitchen and dining area. Serving food to pupils and helping the cooks in the preparation of food including breakfast and lunches.

Duties:

- Following set work according to recipe, menu, schedule or instructions.
- Mopping and cleaning floors of kitchen and associated areas once a day.
- Serving in the restaurant, taking money and cashing up at the end of the day.
- Assisting with hospitality events.
- Washing up dishes and kitchen utensils by hand.
- Ensuring the service and kitchen areas are clean and tidy.
- Storing away deliveries of vegetables and meats.
- Checking vending machines for stock and cleanliness.
- Assisting the chef in the preparation of school dinners within the schools.
- Clearing the kitchen area away at the end of the day.
- Reporting all incidents/accidents to the Catering Manager.
- Helping to provide tasty, nutritious and well balanced meals.
- Record fridge temperatures.
- Assisting the cook with basic cooking when required.
- Make up sandwiches, and salads for staff, visitors and buffets.
- Giving a comprehensive briefing and handover to the next shift.
- Ensure that all standards are maintained relative to security, maintenance, Health & Safety and cleanliness of the Catering Department.

KEY SKILLS AND COMPETENCIES

- Physically strong and fit enough to move heavy pots bags around.
- Supervisory experience of catering assistants.
- Able to address inappropriate Infection prevention and control practices.

ACADEMIC QUALIFICATIONS

BA (Hons) Hospitality & Catering
Nuneaton University 2005 - 2008

A levels: Maths (A) English (B) Technology (B) Science (C)
Coventry Central College 2003 - 2005

REFERENCES – Available on request.

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