

Gary White

Kitchen assistant

AREAS OF EXPERTISE

Food preparation

Food rotation

Health & safety

Food handling

*Kitchen operational
procedures*

PROFESSIONAL

Basic hygiene certificate

First Aid certificate

CRB checked

PERSONAL SKILLS

Service minded

Organized and methodical

PERSONAL DETAILS

*Gary White
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DOB: 12/09/1985

Driving license: Yes

Nationality: British

PERSONAL SUMMARY

A multi-skilled kitchen assistant with good all-round food preparation and catering expertise. Very capable with a track record of dealing with all kitchen, canteen and culinary related issues. A proven ability to react in areas that require immediate attention and ensuring that all food is always presented to the highest possible standards. Ambitious and seeking to continually broaden knowledge of food, cutting edge cuisine, and overall event presentation.

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

WORK EXPERIENCE

Secondary School – Coventry

KITCHEN ASSISTANT June 2008 - Present

Assisting the chef and other catering staff with the preparation of hot and cold foods whilst following and implementing all health and safety regulations. Providing food for up to 40 pupils at a sitting.

Duties:

- Preparing, cooking and serving meals for pupils, staff and visitors.
- Keeping the working area, kitchen and canteen clean and tidy.
- Applying hygiene and safety regulations.
- Maintaining the kitchen equipment, utensils and machinery.
- Preparing food for pupils who have special dietary requirements.
- Helping the chef to prepare snacks, breakfast and meals.
- Completing cleaning rotas and other administrative daily records.
- Attending to complaints concerning food and service.
- Working on the till, taking cash.
- Report any maintenance or hygiene issues to the Kitchen Manager.
- Assisting in stock control, portion control and quality control.
- Supervising the provision of all crockery, cutlery, detergents and kitchenware.
- Ensuring that the dining rooms, kitchen, storage facilities and other work areas are kept clean and conform to sanitary regulations.

KEY SKILLS AND COMPETENCIES

- Aware of procedures with regards to cleanliness and storage of food.
- Effectively managing time and productivity whilst at work.
- Cold food section experience.
- Able to carrying out a critical analysis of food safety operations.
- Ability to undertake and perform duties to a satisfactory level in a busy work environment.

ACADEMIC QUALIFICATIONS

NVQ Level 2 Food Preparation

Nuneaton North College 2006 - 2008

A levels: Maths (A) English (B) Technology (B) Science (C)
Coventry Central School 2000 - 2006

REFERENCES – Available on request.

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