

Gary White

Sous chef

AREAS OF EXPERTISE

Food planning & production

Kitchen management

Banquets

Special diets

Wastage control

Classis dishes

Planning menus

PROFESSIONAL

*Intermediate Food
Hygiene certificate*

City & Guilds 706 1 & 2

Diet cooks certificate

IOSH – Managing Safety

PERSONAL SKILLS

Enjoy working with food

Focused

Creative

PERSONAL DETAILS

*Gary White
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DOB: 12/09/1985

Driving license: Yes

Nationality: British

PERSONAL SUMMARY

A hardworking, pro-active sous chef with an upbeat and positive attitude, who is passionate about food and quality. Possessing excellent organisational skills, highly efficient and methodical with a good eye for detail. Having a good team spirit, deadline orientated and able to efficiently manage kitchen operations and also supervise staff. Fully aware of health & safety issues and compliant with the regulatory requirements for food handling, sanitation and cleanliness.

Ready and qualified for the next stage in a successful career and currently looking for a suitable chef position with a ambitious & exciting company.

WORK EXPERIENCE

Hotel Restaurant – Coventry

SOUS CHEF June 2008 - Present

Responsible for the smooth, efficient running of the kitchen, including it's routine operations, food preparation and production, as well as supervising kitchen staff. All in accordance with the standards of the hotel.

Duties:

- Assisting with the preparation of all foods required for visitors, staff & guests.
- Keeping all working areas and surfaces clean and tidy.
- Ensuring that all foods are produced in a safe and hygienic manner at all times.
- Making sure meals are prepared and presented on time.
- Responsible for completing all audit and quality standards documentation.
- Cooking fresh food in a high volume environment.
- Assisting with some administration duties and management of the catering staff.
- Deputising when the Chef Manager is absent.
- Ensuring that brand standards are maintained.
- Involved in catering for large conferences and banquets.
- Monitoring employee productivity & kitchen related costs to ensure efficiency.
- Dealing with any employee issues and queries.
- Making sure stock control and rotation procedures are implemented.
- Assisting with the training, management and development of catering staff.

KEY SKILLS AND COMPETENCIES

- Having financial control of the kitchen.
- Friendly personality with a 'can do' attitude.
- Previous experience as a Senior Chef de Partie / Junior Sous Chef.
- Responsible for stock control, purchasing and menu planning.
- Ability to quickly identify and resolve problems.
- Able to work overtime at short notice if required.
- Ensuring that all HACCAP, CoSHH reports are maintained and monitored.

ACADEMIC QUALIFICATIONS

BSc (Hons) Food and Nutrition

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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