TIM BANKS

The Big Peg, 120 Vyse Street Birmingham B18 E: 0123 456 7890 – T: info@dayjob.com

CHEF

PERSONAL SUMMARY

A passionate and skilled Chef who has experience and knowledge of using advanced cooking techniques and working with non-traditional ingredients. Tim is capable of creating dishes that will set you apart and keep people coming back for more. He can quickly modify recipes to meet a customers' needs and requests. Has a diploma from a top culinary school and possesses advanced knowledge of culinary, baking and pastry techniques. In his current role ensures that each dish is nutritious and cost-effective. Currently looking for a suitable role with an ambitious company that only employs the best.

WORK EXPERIENCE

CHEF - COMPANY NAME - LOCATION

2017 - Present

Responsible for collaborating with a team of kitchen staff to deliver food that meets the highest quality standards. Delegating responsibilities to other kitchen staff and monitoring their work.

- Ensuring that appealing dishes are cooked and prepared to the highest possible standards.
- Setting up the kitchen's cooking area with utensils and equipment, like knives, pans and food scales.
- Preparing and delivering a complete menu that delights our guests and brings them back for more.
- Ensuring strict compliance with all relevant health and safety regulations within the kitchen area.

CHEF - COMPANY NAME - LOCATION

2016 - 2017

KEY SKILLS

Professional

- Ability to work well under pressure and time constraints where there is little room for error.
- · Maintaining an extremely sanitary environment while working by cleaning everything regularly.
- Able to receive constructive feedback from patrons and act on this in a positive manner.
- Keeping up to date with industry trends by attending exhibitions and liaising with other chefs.
- Experience of working in restaurants, pubs, top restaurants, cruise ships and hotels.

AREAS OF EXPERTISE

- Rotating dishes
- Food preparation
- Kitchen budgets

- Health & Safety
- Continental breakfasts
- Food management

- Cooking food
- Sauces
- Planning menus

EDUCATION

University name College name	dates dates	Subject Subject	Grade Grade

REFERENCES

Available on request.



Copyright information - Please read

© This template is the copyright of Dayjob Ltd. Job seekers may download and use this particular example for their personal use to help them write their own one. You are most welcome to link to this page or any other page on our site https://www.dayjob.com/cv-builder-2852/. However, this template must not be distributed, used for commercial purposes, or made available on other websites without our prior permission. For any questions relating to the use of this CV template please email: info@dayjob.com.