Resume Ben Davies

Phone: 0498 263 271

Email: ben.davies96@hotmail.com

Address: 42/135 Macquarie St, Tenerife, Brisbane, 4005

License: "C" Class Open Licence

Vaccination: Fully vaccinated

Licence/tickets: Open "C" Class manual drivers licence

Boat & Jetski Licence, Motorbike licence Forklift ticket, White Construction Card

Qualifications Certificate III - Commercial Cookery

Employment history

April 2022 - Present

Company Chefs on the run, Brisbane Qld Position Casual Chef – 35-45hrs a week

Duties Work in a variety of kitchens serving a variety of foods. Be able to drive to and from venues. Have a

knowledge of cooking techniques and be able to adapt to the situation.

October 2022 - April 2022

Company Norman hotel, wollongabba,, Brisbane Qld

Position Sous Chef - Permanent full time – 45-50hrs a week

Duties Follow all SOPS and document, maintain a clean work environment. Stock control and work within

assigned budgets to meet KPI's. Work in a fast-paced environment direct a team of chefs and kitchen hands to work efficiently in the kitchen. Serve Approximately 3000 people a week, more

during busy season. Hiring and Rostering staff.

July 2022 - September 2022 - Overseas Travel

November 2021 – June 2022

Company Barrelroom Restaurant & Café, Ballandean Qld. Position Head Chef (Fulltime – 40-55 hours per week).

Duties Responsible for all staff, including supervision, rostering, training and hiring. Ensuring all KPIs are

met. Creating a modern contemporary menu, Also responsible for stock control, ensuring business

budgets and KPIs are met to maintain profitability.

September 2019 - Febuary 2021

Company Norman Hotel Wollangabba

Position Sous Chef (Fulltime 50-60 hours per week)

Duties Run busy grill cooking up to 700 meals a shift. Stock control, ordering. Ensuring all (SOPS) are

followed and documented. Maintain food safety records, cleaning and servicing cooking equipment. Leading a team to ensure all meals go out at the same time in a busy kitchen.

March 2018 - September 2019

Company Spotless Facility Services

Position Chef - Permanent full time – FIFO; 2 weeks on, 1 off, 12 hour shifts

Duties Volume Cooking - 1000+ and Large Functions, maintain a clean work environment. Adhere to all

BHP Safety Procedures and Protocols. Stock control and work within assigned budgets

August 2017 - February 2018

Company Aussie Beef Steakhouse, Stanthorpe, Qld Position Chef for 70+ and large group functions

Duties Food preparation, ensuring safety compliance and documentation, stock control, supervise and

manage all kitchen staff.

February 2015 - July 2017

Employer Matt Wells (Barrelroom Restaurant / The Whales Way)

Position Chef (fulltime 40-50 hours a week)

Duties Complete a certificate III in commercial cookery working in 2 different locations.

Professional Referees

Matt Wells head chef Phone 0405 101 258

Aaron King chef

Phone 0437833836

Dushyant yadav. Head chef Phone 0451 410 158

Beth sheather Sous chef manly boat club

Phone. 0477 713 040

Character Referees

Frank Davies Father

Phone 0470 202 948