Ciaran Andrews

Personal Statement

Experienced Head of Department with over twenty years of experience, that due to Covid-19 is seeking a new opportunity either in IT, management or other strategic positions.

A Skilled leader with the ability to solve problems, work creatively to increase business revenue, mentor and lead a team and balance the needs of the organisation according to any values.

Recently achieved a cetificate via Codenation in IT User Skills focusing on coding of a website and use of Python.

Skills Skill group Leadership IT Problem Solving Skill group Strategic Organisation Delegation Interpersonal Skills

Contact

- ★ 21 Stanway Street, M9 4JQ
- 07902437258
- ciaran.andrews@hotmail.co.u
- in https://www.linkedin.com/in/ ciaran-andrews-5490a6168/ame

Interests

Interest



Computer Games



Interest Travelling

•

Interest Food & Culture

Experience

2020 - Jan -Aug Waxy O' Connor's - Glendola Leisure

Head Chef, Manchester

Was responsible for leading a team, ensuring regulations and kitchen operations were adhered to on a day to day basis.

Worked with local enforcement agencies to ensure food standards were up to industry standards which lead to receiving a 5 star rating for kitchen cleanliness.

2019 - May - Dec Holiday Inn

Head Chef, Manchester
Raised overall mystery shopper scores and the customer's scores from 50% to 90%.

Brought new and existing clientele back to the business that under previous management had declined.

Revamp of menus, worked to a steady GP of 72% in line with HG and interstate policies and procedures.

2019 - Jan-Apr Cottonopolis

Chef, Manchester

Daily operations management of the kitchen in absence of the Head/Sous, ensured that the Japanese food was consistently created at the highest standard, whilst adhering to H&S and food hygiene standards

2016/19 - Nov-J Divergent Cuisines

an

CEO/Head Chef, Manchester Successful pre-launch of Divergent Cuisines menu with numerous people attending with great feedback.

Daily operations management of the kitchen, ensured that food is consistently created at the highest standard, whilst adhering to H&S and food hygiene standards.



Interest

Breakout/challenge activities

Achievements

Achievement

Achieved a certificate in IT skills via Code nation with no previous coding experience. Covered coding of a website in HTML and Python.

2016 - Feb-Nov Berkeley Scott Agency

Chef (various levels), Manchester
The privilege of working in some of
Manchester's top restaurants such as the
refuge, Mercure Piccadilly, Australasia

and the Lowry Hotel.

Worked as a remote change consultant for Velvet restaurant, Manchester to support them through some vital changes.

2014/2016 - Aug Hobbs Boat

- Feb Line Chef, South England

Total autonomy to manage the entire operations of the kitchen in the absence of

the manager.

Ensured daily that all food hygiene checks completed, food preparation, the full stock rotation and any food orders submitted according to timescales and all other tasks.

2013/2014 - Apr Ramada Hotel

-Aug Chef de Partie

Managed operations when Sous Chef not present. All other day to day duties completed.

2012/2013 - Aug Various Agencies

-Apr Chef

Gained practical experience to complete L3

in cookery.

2011/2012 - Oct The Grand Hotel

-Aug Chef, Folkestone

Cooked breakfeast, buffets in advance

according to instruction.

2009/11 - Oct-O The Mayfly

ct Line Chef, Hawkinge

Followed all procedures and completed all

line duties as required.

Education

2020 Level 3 Food Hygiene

Holiday Inn, UK

HACCP, food standards at management

level.

1998 St. Anselms Catholic School, Canterbury

11 GCSE's (Core subjects) A-B - Pass

1 GCSE (R.E) C - Pass

2020 - Dec CodeNation/EQF L3 - Ofqual

CodeNation, UK

Certificate in IT User Skills (Open Systems &

Enterprise ITQ) - Pass