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**Profile**

I am a British chef, restaurateur, and television personality. Born in Scotland, I grew up in Stratford-upon-Avon. My restaurants have been awarded 16 Michelin stars in total. Restaurants I have worked in include The Boxwood Café, Bread Street Kitchen, Le Pressoir d’Argert and many more. My interest in the culinary arts have made continually enhance my skills, as well as being eager to learn more as time goes on. I am looking for a new challenging role as a head chef where I am put into high pressure situations where my skill are utilised and appreciated.

**Work Experience**

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| **1993 – 1996 Centre Back, Glasgow Rangers** |  |

Played several first name games for Ranger FC. Played centre back. This role utilised my leadership skills and made cope with high pressure situations. Unfortunately, was let go by the club due to continuous injuries to my right knee.

**1996 – 2018 Head Chef, Hell’s Kitchen**

Head chef at Hell’s kitchen. Responsible for checking quality of food amongst amateur chefs. This role utilised my skills as a leader and as a mentor for aspiring young chefs.

**Education**

**1988 - 1992 Glasgow City University (GCU)**

BA (Hons) Culinary Arts 1:1

**1980 – 1988 Glasgow Secondary School**

Leaving Certificate 500 points

**Skills**

* Teamwork
* Leadership
* Cooking
* Quality
* Cuisine
* Recipe Testing