**Jamie Oliver**

22 Temple Road, Folkestone, Kent CT17 3YU **Date of Birth:** 6th February, 1988.

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**PROFILE**

I am a British celebrity chef and restaurateur. My typically English cuisine has garnered my numerous television shows and restaurants. I have worked in numerous restaurants including Barbecoa, Fifteen Restaurant, Jamie Oliver’s Diner 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 skills are utilised and appreciated.

**EDUCATION**

**1988 - 1992 THE UNIVERSITY OF KENT  
BA (Hons) Culinary Arts 2:1**

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| **Modules included:**   * Asian Cuisine: individual writing project 68%. * Food Writing 66%   **Completed an independent dissertation** on Italian Cuisine. With only a weekly tutorial to supervise my dissertation I had to be extremely self-motivated. I set my own deadlines and targets, and became confident in taking direction from my tutors while developing their advice, though my own initiative, into new areas of studies that would be useful in my work. I gained excellent experience in the research, organization and presentation of a complex subject and attained first class marks.  I was also called upon during the course to give **seminar presentations** as part of a team. This required the careful structuring and organization of ideas into a PowerPoint Presentations. My forward planning was vital for progressive and well-paced delivery and this enabled me to develop excellent communication skills as well as developing a good working relationship within a team. |

**1980 - 1988 Folkestone High School**

Leaving Certificate 400 points

**WORK EXPERIENCE**

**2010 – 2012 Head Chef, Barbecoa**

Head chef at Barbecoa restaurant. 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. I was also in charge of deciding what food to put on the menu.

**2012 – 2013 Kitchen Porter, Fifteen Restaurant**

Kitchen porter at Fifteen restaurant. Responsible for bringing foods to chefs and cleaning the kitchen as I go. This role utilised my skills as a provider and learning skills.

**2013 – 2018 Sous Chef, Jaime Oliver’s Diner**

Head chef at Jaime Oliver’s Diner. 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. I was also in charge of deciding what food to put on the menu.

**Other jobs have also included:** working in a pub, sometimes under pressure in a busy team and dealing tactfully with occasionally difficult customers and assisting teachers at a primary school.

All of my work experiences have involved working within a [team-based](http://www.kent.ac.uk/careers/sk/teamwork.htm) culture. This involved [planning](http://www.kent.ac.uk/careers/sk/skillsactionplanning.htm), organisation, co-ordination and commitment e.g., in retail, this ensured daily sales targets were met, a fair distribution of tasks and effective communication amongst all staff members.

**SKILLS**

I have excellent teamwork skills. I have learned these by working in countless jobs that have an emphasis on team-based culture. Being a head chef in many of my previous roles I have enhanced my leadership skills. I have a passion for cooking. This passion has given me the eagerness and the ability to learn all sorts of cuisine. During my roles in a kitchen, I learnt basic culinary management and food preparation skills.