

Cameron Reid

reid.camerond@gmail.com

[linkedin.com/in/cameron-reid-83145519a/](https://www.linkedin.com/in/cameron-reid-83145519a/)

<https://dev-cam.github.io/cameronreid.github.io/index.html>

Career Objective

A motivated, fast learning and charismatic graduate web developer, eager to bring the problem solving, teamwork and communication skills of a chef to becoming the junior developer you need. To jump right into the deep end and apply the operational skills and logical thought processes learnt through years in kitchens to advance the product and give the best experience to users.

Education

Cert 4 in Web-based Technologies, TAFE NSW, 2020

Cert 3 in Commercial Cookery TAFE Rockhampton 2009

Skills

- Motivated
- Quick learner
- Great communicator
- Team player
- Logical thinking
- Time Management
- Problem solver
- Working under pressure
- Attention to detail
- Consistent

Technical Skills

- HTML
- CSS
- JavaScript
- Wordpress/Elementor
- WIX
- Photoshop/Illustrator

Experience

Freelance project- Membership page update Jan 2021-present

- Executing designs given by designer
- Building components in WIX to specifications
- Thinking outside of the box to deliver components outside the capabilities of WIX
- Creating images in photoshop
- Understanding how to build a database in WIX and linking it to elements on the front end

FoodByUs- Business Development Manager Jan 2019 - Feb 2020

- Developing growth strategies and plans
- Managing and retaining relationships with existing clients
- Increasing client base
- Having an in-depth knowledge of business products and value proposition
- Identifying and mapping business strengths and customer needs
- Researching business opportunities and viable income streams
- Following industry trends locally and internationally
- Reporting on successes and areas needing improvements

Quay Restaurant- Chef de Partie Jul 2018 - Nov 2018

- Working main course sections as part of the team pushing for perfection
- Maintaining the 3 hat standard ensuring every dish was perfect
- Taking pride and care when prepping ingredients
- Keeping sections clean, organised and prepped for service

Sydney Seaplanes- Head Chef Aug 2017-June 2018 / **Sous Chef** Oct 2016- Aug 2017

- Assisted the head chef with planning and writing menus for a brand new restaurant then later had full creative control after promotion
- Learnt what goes into opening a new kitchen, trained staff to complete tasks efficiently and cost effectively
- Established relationships with producers
- Oversaw the running of the kitchen ensuring the standards set were met
- Maintained a high level of workplace cleanliness

Dead Ringer- Chef de Partie May 2016- Nov 2016

- Working as part of a small team pushing as hard as possible to create exciting modern food
- Running of the kitchen when the Head and Sous chef weren't present
- Menu preparation including meats, seafood, vegetables, stocks and sauces
- Keeping up with the fast pace of service and maintaining the high standard

The Anglesea Arms, Hammersmith 1 AA Rosette- Chef de Partie April 2014- May 2016

- Gained a true understanding of what it means to be a seasonal restaurant
- Learning a completely new range of produce
- Working as part of a 3 man team ensuring the high food standard never dropped
- Planned new dishes each night with the head and sous chef for the following day or week
- Experienced running a pastry section and cold larder section simultaneously

Spice Temple Sydney- Chef de Partie Nov 2013- April 2014

- Gained an incredible insight into regional Chinese cooking
- Continued to uphold the 2 hat standard
- Worked with the best ingredients in Australia and grew to understand just how important the best produce is to create great food
- Worked as part of a large team ensuring timings were kept to and communication was upheld for the length of service

Rockpool Bar and Grill Sydney- Commis/Chef de Partie Oct 2011- Nov 2013

- Learnt how large scale kitchens work with 30+ chefs
- Obtained a thorough understanding of the basics of cooking, preparing and serving
- Gained a vast knowledge of produce and ways of preparing each item along with flavour combinations and techniques to get the most out of the product
- Planned how to most time effectively complete prep tasks and be ready for service whilst learning just how fast you must move in real kitchens
- Gave me the confidence to pursue becoming the best chef I can