

Ned McCarthy-Clemance

Email: nedmcc.c@gmail.com

Phone: 07716153259

Personal Statement:

I offer nearly 10 years of experience in a variety of kitchens in London, Cambridge, Bristol and Australia. I have a great enthusiasm for learning; and an understanding of the importance of teamwork and reliability. I'm very outgoing and hardworking, with good interpersonal skills, I am able to work independently as well as in a team. Level II Food Safety & Hygiene plus food safety updates through work.

As well as kitchen experience, I have also tried my hand at boat building, waste auditing and management, stage building, warehouse operative, and office assistant to name a few.

Experience:

Kitchen team member, Baggio Burger, London, Part-Time since June 2020

I have enjoyed this casual environment, and also been called on to do more front of house rolls, which has been an education.

Chef, The Social, Bristol. September 2019- March 2020

This was a great working environment, as we were given a decent amount of freedom to cook what and how we wanted, with a daily changing tapas menu. This gave me a great boost in self confidence.

Chef, Covent Garden, Brisbane, Australia. February 2019- June 2019

Working in Australia was a great experience for many reasons, mainly though, the amount of fresh, seasonal and new produce I was able to use.

Pizza Chef, Flour & Ash, Bristol, October 2017- December 2018

This job has definitely given me the most satisfaction of any work I've done in the last few years. I learned how to make really great sourdough, and expanded my taste pallet hugely, thanks to a really innovative and passionate head chef and team. We also won the 'Observer Good Food: Best pizza' for Bristol, with some incredibly stiff competition.

Core Vehicle Crew/Drivers Mate, Critical Waste, (Seasonal June- August) 2017 - 2019

Part of a team whose job was to safely and efficiently remove festival waste from various sites around the country, including Glastonbury and Boomtown festivals. This has taught me even more the importance of working together and being able to rely on every member of your team.

Chef, The Faraway Tree, Bristol, December 2016 - June 2017

Service, food prep, helping the head chef with ideas for the regularly changing specials menu.

Stage Building, Boomtown Fair, August 2016

Putting up and packing down a large indoor stage, also helping the decor team to make a fully immersive production.

Various Roles, The Spicery, Bristol, December 2015 - August 2016

Packing individual spices and subscription boxes to be sent to customers, blending specific spices together to make recipe packs, processing orders in the office, machine packing and servicing.

Kitchen Team Member, Friska, Bristol, December 2014 - November 2015

Service, food prep, maintaining and rotating stock, health and safety checks.

Demi/Commis Chef, Turtle Bay, Bristol, February 2014 - December 2014

Food prep, service, stock rotation.

Team Chef, The Boston Tea Party, Bristol, September 2013 - January 2014

Service, food prep, maintaining and rotating stock.

Chef de Partie, The Olive Shed, Bristol, June - September 2013

Service, food prep, maintaining and rotating stock.

Commis/Demi Chef: Paternoster Chop House, London. May 2012 - June 2013

Service, making soups, veg, fish and meat prep, plating starters and side-dishes.

Commis Chef: Hix Oyster & Chop House, London. October 2011 - April 2012

Service, meat, fish & veg prep, plating starters and side-dishes.