

Charles Mathews

Chef

AREAS OF EXPERTISE

Seasonal dishes
Cooking methods
Implementing recipes
Preparing meals
Food preparation
Contract catering
Baking skills
Food costings
Staff supervision
Special diets

PROFESSIONAL

Basic Food Hygiene certificate
First Aider
German speaker

PERSONAL SKILLS

Creative flair
Self motivated
Determined to learn
Good communicator

PERSONAL DETAILS

Charles Mathews
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The Big Peg
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Driving license: Yes
Nationality: British

PERSONAL SUMMARY

A calm, pleasant, helpful and hardworking individual who has a passion for great food and who enjoys cooking mouth watering dishes. Charles gets a real buzz out of working in a busy kitchen, and great pleasure out of seeing happy faces enjoying a good meal that he has cooked. As a natural leader he is not only able to give orders and delegate tasks, but is also able to reliably carry out orders as well. As a experienced Chef he has a proven track record of making great food that will entice diners and leave them wanting more. He loves the freedom of expression that cooking gives him and is willing to work hard to build a career in the culinary world. Right now he is looking for a suitable position with a company that wants to recruit talented and enthusiastic individuals.

CAREER HISTORY

Restaurant - Coventry

CHEF

April 2009 - Present

Working as part of a team of highly motivated Chefs. Responsible for the efficient running of the kitchen area, and directly in charge of the overall preparation of all the food which is served in the dining hall and cafeteria.

Duties:

- Cooking up tasty, nutritious and well balanced meals for customers.
- Assisting in the basic preparation of food under the supervision of the Head Chef.
- Deciding on the quantities of food to be cooked and size of portions to be served.
- Creating dishes for clients with special dietary or cultural needs.
- Making sure that kitchen staff always wear appropriate clothing and head wear in accordance with the relevant guidelines.
- Negotiating with sales representatives on the price of orders and supplies.
- Maintaining the correct level of fresh, frozen and dried foods in the store room.

Hospital Kitchen - Manchester

TRAINEE LINE COOK May 2008 – March 2009

KEY SKILLS AND COMPETENCIES

Culinary attributes

- Strong desire to instil good practice and procedures in those working with you.
- Mentoring, training and supporting junior chefs.
- Ability to bring creative and commercially viable new lines to the market before any competitors do.
- Physically fit and able to lift heavy goods and stand for long periods of time.
- Able to communicate well with both superiors and subordinates.
- Can accurately estimate food and labour costs.
- Enforcing strict health and hygiene standards in the cooking & food preparation area.

ACADEMIC QUALIFICATIONS

***Birmingham North University* 2005 - 2008**

Professional Culinary Arts BA (Hons)

***Birmingham South College* 2003 - 2005**

A Levels: Maths (B) English (A) Physic (C) Geography (A)

REFERENCES – Available on request.