

Richard Owen

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I have been involved in the cooking and food preparation industry for well over a decade. I possess all of the most recognizable qualifications and accreditations while my hands-on experience enables me to work within a decidedly busy atmosphere. It is my hope to encounter an employer who embodies the necessary professionalism that this position requires while still allowing me to further perfect my skills as a chef. I am also interested to become part of a fluid and friendly work environment, as these aspects are as equally important as static cooking skills.

Experience

Kitchen Manager | Grounded Café and Bar – Gloucester Road, Bristol | November 2021 - Employed

Overseeing the efficient running of the kitchen / Recruiting and training new staff / Ordering and managing stock / Ensuring compliance with licensing, hygiene and health and safety guidelines / Improving profitability through managing labour costs and purchases/ Maintaining high levels of attention and detail during service.

Head Baker | FED 303 – Gloucester Road, Bristol | December 2020 – November 2021

Hired, trained, and supervised all assigned bakery staff members/ Prepared and baked a variety of bakery products, according to given recipes. / Stored, labeled, dated, and rotated all raw ingredients and final products. / Cleaned and maintained the kitchen area, dishes, and bakery equipment. / Ordered and maintained the inventory-level of all daily supplies, as needed. / Maintained budget and controlled all expenses related to labor and food costs.

Kitchen Manager | Spicer + Cole – Queens Square, Bristol | April 2021 – August 2020

Focusing on locally sourced seasonal produce and free-range organic offerings.

Daily breakfast service while managing a small team of chefs to create an enticing and exciting lunch display with fresh salads, tarts and frittatas inspired by continental market stalls. Responsible for ordering, scheduling rotas, hiring and training new staff alongside management of labour costs to meet budgets. Also ensuring the team is working alongside health and safety legislation.

Head Chef | Pigsty Cargo – Wapping Wharf, Bristol | February 2018 - April 2019

Family run and Bristol based restaurant working closely with British farmers to create an ethical, fresh and inventive pork-based menu/ Scheduling shifts/rotas. / Planning for events/private parties.

Sous Chef | The Squire Steakhouse – Chipping Sodbury | August 2017 – February 2018

Good Food Best Burger Winner 2018

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References

-Available upon request -