

**Curriculum Vitae**  
**Rowan Kinross**

**Profile:**

Versatile and skilled Architectural Part 1 graduate seeking to further specialise in architectural model making. My diverse skill set includes expertise in creating precise scale models, operating various workshop machinery, and excelling in DIY projects with a particular focus on woodworking, joinery, painting and decorating. I have a hobbyist experience in electronic design and wiring and in basic Arduino programming. I am a well-versed ceramicist, demonstrating an artistic flair in my work. I bring strong management and communication skills to efficiently collaborate with teams. My familiarity with laser cutters, 2D CAD, and architectural design software, such as Adobe Creative Cloud and Rhino, further enhances my capacity to bring creative visions to life in the field of architectural model making.

**Qualifications:**

Trinity Academy, 2011- 2016:

- National 5's in English, Maths, Physics, Chemistry, French, History, Music and Art, all at grade A.
- Highers in English, Chemistry, Art, Maths and Physics with grades AAABB.
- Advanced Highers in Maths, Art and Chemistry with grades AAB

Strathclyde University, 2017- 2023:

- Architectural Studies, BSc with International Study with Merit.



Eversley Training, 20/05/21, Level 3 - Food Safety & Hygiene + CPL Online, 24/02/2019, Allergen Awareness, Level 2 HACCP

**Paid Employment:**

|   |                                  |                              |   |
|---|----------------------------------|------------------------------|---|
| A.Pastry Shop, Glasgow                                | March 2022 – to present          | Head Baker                   | I craft a variety of high-quality vegan pastries, cakes & sourdough bread. I have a managerial role, competently placing wholesale orders, arranging the weekly schedule and workload for our 3 bakers and curating new cutting-edge recipes for an emerging vegan market.                        |
| Coffee Saints, Edinburgh                              | March 2021 - April 2021          | Draftsperson & Model Maker   | Through site visit photos descriptions & analysis, scale drawings, precedents and 3D modeling, I helped the client to realise and communicate the design of their new café. My logbook and 3D model played a vital role in securing funding and jump-starting the build process.                  |
| Kaf Bakery, Glasgow                                   | September 2020 – March 2022      | Pastry Chef & Baker          | I prepared fresh pastries, celebration cakes and sourdough bread daily to supply Kaf Coffee & Kaf Goods. I used my practical and technical skills to make uniform and aesthetically-pleasing bakes and I often contributed new recipes which were well-received.                                  |
| The Glasvegan   | August 2020 – July 2021          | Chef & Café Assistant        | I cooked vegan food to order, served customers and prepared food for events in a busy café. I contributed to the menu and was tasked with training new staff and promoted to supervisor. This developed my skills in leadership and furthered my understanding of crucial food hygiene standards. |
| Funny Bird Kitchen @ King Tuts                        | August 2018 – November 2019      | Commis Chef                  | I prepped, cooked, plated and served food to order and for events in time and labour constrained conditions. I helped delegate and taught less experienced staff.   |
| Grassmarket Community Project                         | July 2015 – July 2018            | Café Assistant and Café Chef | I learned barista skills, served customers, used a till, made café standard breakfasts/lunches efficiently for customers as well as staff and members of the project. I developed my confidence and learned valuable lessons in customer service.   |
| Catering Events with award winning chef Thomas Sillar | July 2016 & December 2016        | Chef's Assistant & Waiter    | I helped to construct and served canapés at professional business events.   |
| Muirhouse Youth Development Group                     | July 2013, July 2014 & July 2015 | Youth Work Games Caterer     | I organised the menu, ordered the food and cooked for over 100 people for this three-day residential. This was great experience as I had to be highly organised and maintain food hygiene standards in a challenging outdoor environment.   |
| Bread Matters   | October 2013                     | Assistant Caterer            | I catered for the conservation volunteer team doing work on the farm. I cooked and served meals for 30 people ensuring they were well fed and well looked after.  |

**Unpaid Work Experience:**

|                  |   |   |
|------------------|---|---|
| Levitate, London | 12 <sup>th</sup> -16 <sup>th</sup> September 2016 | Architecture work experience. Taking a project from start to finish, surveying, researching, developing ideas and delivering a presentation of my work at the end to the whole firm. Dedicated to the work, I was merited for my efficient pace and my attention to detail. |
| Bread Matters    | September 2013                                    | Work experience in the delivery of bread making courses and an insight into running a business. I demonstrated my initiative and competence which resulted in being asked back for paid work.   |

**Interests and Hobbies:**

I pursue a diverse range of interests and hobbies that reflect my passion for creativity, people, and the world around me.

My interest in studying Architecture stems from my strong belief in the positive impact the built environment can have on its inhabitants. I find joy in helping others, and I am inspired by the arts and crafts movement's ethos that art can be both accessible and functional, blending design with creativity.

As an enthusiastic cook and baker, I delight in hosting dinner parties, where I can share my culinary creations and spend quality time with friends and family. I have undertaken various projects to enhance my living space - removing walls, building staircases and platform beds, crafting and painting much of the interior of my home. I love cycling and take a keen interest in both fitness and nutrition.

**References available on request.**

**Contact Details:**

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