
Ioseff Sambrook

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UK Passport Holder

Personal Statement

With a background in the hospitality industry, I have gained valuable experience in adaptability and resilience. As a highly motivated and goal-oriented individual, I am seeking a career transition that allows me to leverage existing skills while also embracing new opportunities for growth and development.

I view challenges not as obstacles, but as opportunities for growth, and I am always eager to learn and expand my skill set.

I am driven by a passion for learning and a commitment to excellence. I am confident that my determination, adaptability, and strong analytical skills will enable me to excel in a new industry and contribute meaningfully to any organization.

SKILLS

Knowledgeable in coding languages:

- JavaScript
- HTML
- CSS
- Python

Computer literate

Leadership

Teamwork

Organized

Motivated

Committed

Driven

Resilient

EXPERIENCE

Miller and Carter, Bristol - *Waiter*

MARCH 2023 - OCTOBER 2024

- I am responsible for managing allergen concerns for guests, taking and processing food and drink orders, delivering meals and beverages, handling payments, and periodically checking on guests to ensure their satisfaction. My duties also include end-of-shift tasks such as cashing out, cleaning the glass washer, polishing cutlery, resetting tables, and tidying service areas.
- Working in a steakhouse requires a high level of attention to detail and problem-solving skills, particularly when addressing issues with steak preparation, which can easily be under- or overcooked. During quieter periods, I engage more with guests, offering personalized service, including providing local recommendations and directions for city attractions.

Cote Brasserie, Bristol - *Head Waiter*

JULY 2022 - FEBRUARY 2023

- I was responsible for managing my section, which ranged from 8 to over 10 tables, ensuring efficient and timely service. This included taking and preparing drink orders, coordinating food orders, and serving meals with the assistance of commis waiters. As a senior waiter, I also oversaw dietary requirements, including managing allergens and special requests. Additionally, I assisted with guest seating when necessary.
- At the end of each shift, I ensured that all areas were properly restocked, including napkins, bar supplies, and tableware. I frequently took responsibility for closing the bar, which involved cleaning, restocking, and properly labeling open bottles and containers. I also managed the opening and closing of the restaurant's outdoor section. Lastly, I supported commis waiters with any remaining tasks to ensure smooth operations.

The Runnymede on Thames, Egham, Surrey - *Food and beverage supervisor*

DECEMBER 2019 - JUNE 2021

- My primary responsibilities included guiding, training, and supporting staff in the completion of various tasks, ensuring that high standards of service were consistently maintained across different shifts and teams. I regularly communicated with staff to address concerns and

provide guidance, and I liaised with management as needed. Additionally, I assumed responsibility for overseeing service operations in the absence of management. As a supervisor and junior member of the management team, I also provided support by covering additional shifts in cases of staff shortages due to illness or other circumstances.

Concord Management Program, UK - *Trainee*

SEPTEMBER 2017 - NOVEMBER 2019

- During the two-year management training program, I completed rotations at four different 4-star hotels, spending six months at each location. This experience provided valuable insights into both self-management and team leadership. Being trained by various managers allowed me to develop a diverse skill set and gain exposure to different management styles. The rotation across multiple hotels also enhanced my adaptability, enabling me to effectively navigate a wide range of professional and interpersonal situations.

Thurlestone Hotel, Kingsbridge, Devon - *Bartender*

2019

- I worked with the team to operate the main bar as well as the Rockpool, serving guests, making drinks and cashing up/stock-taking.

The Runnymede on Thames, Egham, Surrey - *Receptionist*

2018 - 2019

- Worked 6 months as a receptionist, checking guests in and handling payments. I also worked some shifts in the housekeeping department and as a guest relations executive. In very busy periods, I helped the banqueting team serving food.

The Packhorse Inn, Moulton, Suffolk - *Chef*

2018

- Worked 6 months as a chef, in the pastry section, preparing for service, following recipes and managing service. I also did a lot of breakfast shifts, making breakfast for the guests.

Nutfield Priory, Redhill, Surrey - *Food and beverage assistant*

2017 - 2018

- Worked for six months as a Food & Beverages operative. I spent most of my time working in conference and banqueting services, helping run weddings, business meetings and festive celebrations. I also worked in the Restaurant, taking orders, serving food and drinks.

EDUCATION

Open University, Bristol - Degree,

Computing and IT and Mathematics as a second subject

Feb 2024 - Present

I am currently pursuing a degree, where my studies involve a combination of textbook-based coursework and regular exercises, both offline and online. Assessments are conducted in two formats: computer-graded and teacher-graded, each with distinct weighting. I am thoroughly enjoying my modules in Mathematics and Technology, as they provide opportunities to continually expand my knowledge in these fields. I have already enrolled in upcoming modules for both subjects and, in addition, I am independently studying coding to enhance my proficiency in various programming languages.

AWARDS

2019 Concord Management Programme

Institute of Hospitality backed program.

2015-17 City and Guilds Catering and Hospitality, Bath College

VRQ Levels 1 and 2

2013-14 Southlands English School, Rome, Italy

A Levels French (Grade A), and Maths (Grade E plus AS Level Grade E)

2011-12 Brevet des colleges, Saint Tremeur, Carhaix, France:

Brevet with Mention (*Assez Bien*), specialized in Maths, French and History

INTEREST AND FURTHER SKILLS

Fluent in:

- English
- French
- Italian

Conversational in:

- Spanish
- Welsh
- Greek

Self published author:

- Poetry
- Novels

Home cook

Rugby player