



ANDREW GOWARD

Northwich

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Hello I am currently a chef of a small pub and bed and breakfast. Looking for a change to suit having my daughter full time . Always looking to learn new skills and start a new career, can follow instructions and also think on my feet . Great time management and will always meet the targets of the business. Have experience of sales as being a head chef I'm always trying to generate more sales by offering promotions and changing to suit the market . Have experience of using telephones to make table bookings and help customers with any information they require .

WORK EXPERIENCE

chef in a small village bed and breakfast cooking fresh food

The Holly Bush

July 2012 to present : cooked fresh food, I work alone and manage a small team to provide a high level of service for the customers. Also I do all the ordering and stock rotation and sorting rotas. I also sort monthly promotions and do menus to generate more profit for the business

Head Chef

The Riverside Inn

August 2011 to July 2012

I was employed as a kitchen porter this involved in maintaining The kitchen and plating up sweets. Then as a position became free I became A starter chef this involved me in using fryers, microwaves and a grill to toast Needed things for the main line for example burger buns. Then as another Position became free I became a main line chef and I worked up to being able to manage the kitchen when the head chef is away. This involves cooking on a grill and using microwaves, organizing the kitchen team in a effective way, ordering stock and putting away deliveries. Also choosing which specials to put on certain days to maximize the sales.

Commi chef

Gulios

June 2010 to September 2010 which I prepared vegetables, meatballs, squid and pizzas.

I helped clean the kitchen wash pots and order stock and put it away

Kitchen porter

Cock of Budworth - dishes, UK March
2010 to June 2010

which I cleaned the kitchen which included cleaning the tiles, deep cleaning the filters, cleaning the floors, cleaning the pots pans and dishes

Tesco • Jul 2009- Jul 2009

- I was a store operative which I rotated the stock, worked in the bakery and worked in the staff canteen

Reaseheath college • Feb 2009- Feb 2010

- I worked in the college factory, I cut cheese into exact measurements that the client ordered and then packed them and stored them correctly. Also I packed yoghurt and cleaned the factory up to a high standard.

EDUCATION

BTEC level 3 in Hospitality and catering management : DDM

South Cheshire college
September 2010 to June 2012

NVQ level 2 in food manufacturing : Pass

Reaseheath college
September 2008 to June 2010

GCSE Grade C in ENGLISH , MATHS, SCIENCE , I.C.T, BUSINESS, RELIGIOUS EDUCATION

Weaverham High School
September 2005 to June 2010

SKILLS

Chef, Management , time management, sales , telephone manner, stock control , food hygiene, health and safety in the work place , computers , rotas
