**A**

**ANDREW GOWARD**

An experienced Head Chef looking for a career change which enables me to follow my passion of web development and writing code

# CONTACT

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# PERSONAL STATEMENT

I am currently a Head Chef looking for a career change into Web development. Also, I am currently doing a Full Stack Web Development Diploma with Code institute which is a university accredited Diploma teaching me languages and practises across the full stack of web development and the languages used.

# CORE SKILLS

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| FRONT END | BACK END | FRAMEWORKS | SOURCE CONTROL | UI/UX |
| HTML5, CSS3, JAVASCRIPT, JQUERY | JSON | BOOTSTAP, API | GIT | WIREFRAMES |

During my course I have done some projects these are my first two:

* RESUME PROJECT- in this project I had to design and make a custom static webpage using HTML5 and CSS3 as well as using the bootstrap frame work while launching this on Github please find the link here : <https://github.com/ajgoward/HTML-CSS-milestone-project>
* THINGS-NEAR-ME – in this project I had to design a webpage using HTML5, CSS3 and JAVASCRIPT. I decided to use the GOOGLE MAPS API and PLACES API to access the users location and display different places around them , please find the link here : <https://github.com/ajgoward/Things-Near-Me>

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

# WORK EXPERIENCE

## HEAD CHEF

### The Holly Bush

July 2012 to present: At the Holly Bush I Cook 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.

# EDUCATION

## DIPLOMA IN FULL STACK WEB DEVEOLPMENT

CODE INSTITUE

MAY 2020 – PRESENT

## 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