

Cover

Most of the employment I have held has been in the food industry, which has given me various perspectives of business, food handling and quality, safety and workplace innovations. In 2017 I was fortunate to be offered an apprenticeship with the Queensland Cricketers Club. Since this time, I fast tracked the competencies, and I was deemed fully qualified in August 2019. My love of cooking has opened an opportunity to co-create and co-own a food stall venture, which will have its first exciting pop up appearance at the Woodford Folk Festival between Boxing Day and 2020 New Year's Day.

Working at the Cricketers Club has been very fulfilling, and has given me experiences of fine dining combined with large corporate event coordination. Working as a chef is physically and mentally challenging work, and over the last two years, I have worked on implementing good self-care strategies to keep my performance on the job at its best. I am ready and keen to explore new restaurant experiences and learn and be guided by new perspectives and challenges.

Hello

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Experience

DEC 2016 - OCT 2019

Queensland Cricketers Club - Chef

I started off working at QCC as a kitchen hand, and my first week I was on staff for the Australia vs Pakistan test cricket match for Executive Chef, Tabitha Thompson. For almost a year I was happy doing all maintenance, cleaning, employing other kitchen hands and training them, ordering chemicals, and basic prepping. I was happy to assist the chefs e.g., taking deliveries and jumping on the line. I was offered to do an apprenticeship under Tabitha and excitedly took the opportunity. The next year (2018) we were very busy catering for functions that varied from 30pax to 600pax. I was on the team catering for the Ashes fans which was 5am - 5pm for 7 days a week, which showed me how challenging being a chef can be. Towards the end of the year most of the kitchen staff had moved on including Tabitha, which was a sad time to have such a respected teacher and friend leave. However, this also meant that I had the opportunity to step up and take more responsibility within the sections, the preparations for the many functions and the task of ordering. Steve Driscoll, the new Executive Chef arrived sometime after Tabitha, and over the year I worked with him, he has taught me valuable information about the portioning and costing side of being a chef and the business side of how to ensure profits are being made.

Kitchen Hand, Apprentice Chef, Chef.

AUG 2014 - FEB 2016

Indooroopilly McDonald's - Delivery Driver

Customer service; Deliver driving; Order taking; Coordinating deliveries; Meal preparation; Time Management; Drive thru; Overnight maintenance; Front counter; Café; Comply with all food and beverage regulations.

JAN 2014 - JUN 2014

Zenith Hospitality, (Gambaro, Suncorp Stadium) - Bartender

Cash handling; Serving alcohol; Customer service; Assessing customer needs and making recommendations; Restocking bar inventory and supplies; Comply with All food and beverage regulations; Check Identification and confirm it meets legal drinking age

Education

2013 Graduate

Emmaus College, Rockhampton - Completion of year 12 Secondary School

2013 Graduate

TAFE Queensland, Rockhampton - Certificate III in Hospitality

2013

TAFE Queensland, Rockhampton - Cert II in Emergency Medical Service First Response

AUG 2017 - AUG 2019

Institute of Culinary Excellence, Brisbane - Certificate III in Commercial Cookery.