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The Old Thatch Wimborne - Chef de Partie

Controlling and maintaining a section of the kitchen and preparing, cooking and presenting dishes within this section.

Working alongside the head chef and sous chef to design menu ideas, recipes and new dishes

Managing and training commis chefs and delegating tasks effectively to ensure maximum efficiency during tight schedules

Controlling rotation of stock and recording waste and fridge/freezer temperatures

The Forest Inn - Chef

Preparing and cooking and presenting dishes consistently and efficiently Controlling stock rotation and ordering deliveries

Recording cooking, fridge freezer and dishwasher temperatures

Seashells Restaurant and Bar - Kitchen

Making sure the kitchen and wash up areas were kept clean and tidy throughout the day Accepting deliveries and ensuring they were correctly ordered and stored Assisting the chefs in the preparation of food

REFERENCES AVAILABLE UPON REQUEST