

JORDAN PETREA

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Professional summary

Skills

Good communication skills with Management and team.	Proficient in resolving conflicts.
Working very well under pressure.	Able to lead and to motivate a big team.
Ability to concentrate on food quality.	Special talent for maintaining a high level of hygiene.

Work history

Head chef, 05/2017 to Current

Brewers Fayre The Carousel – North Yorkshire, England

Be responsible for quality control ,making sure they are the right standard and are present correctly before they go out to the customer.

Motivate and managing the staff.

Ensure day dotting is carried out as per HACCP.

Responsibile for the day -to- day running the Kitchen .

Managing waste and zise portion .

Responsabiliti closing down the kitchen.

Grill chef, 06/2015 to 01/2017

Grill in the park – Paisley, Scotland

Preparing high quality meals.

Maintaining the corect level of fresh ,frozen and dried foods in the store room.

Responsabilitie for food preparation and portion sizes.

Working on standards of food safety and health and safety.

Teamwork and communication skills every shift.

Education

High School Gheorghe Munteanu Murgoci Macin - Macin, Romania