Dean Smith

21 Main Street

Hilton

Derby

Derbyshire

DE65 5FF

07547697552

[dsmith9228@googlemail.com](mailto:dsmith9228@googlemail.com)

# Personal Statement

I am a highly motivated and hardworking individual with an academic background in sound, lighting and live event technology. My eventual career goal is to become qualified within advanced computing and maintenance as well as electrical engineering, in an industrial setting. I feel that a role within your company presents an opportunity to expand my range of expertise through a new experience.

I am conscientious in my work, and I enjoy working in teams as well as independently. I am an experienced problem solver with strong technical skills which enable me to efficiently identify the root of any issue and implement an effective solution. I work confidently under pressure, communicate effectively at all levels, and can successfully manage simultaneous projects or tasks. I am always ready to learn something new and aim to pick it up at a quick pace.

I have worked within the music industry, which has involved working in colleges, setting up PA and lighting systems, along with knowledge on how to control them, through using multiple types of software. Along with this I have built and maintained computers for personal use and for others, who have provided me with a budget for their spending’s, which I have taken and selected individual components and built their systems to match their own specifications on what they ideally wanted to use the system for.

Whilst studying at university I also worked with microelectronics. With this I would take schematics for a provided circuit and design PCB’s to an allocated size; I would then solder and build the circuit to professional standard. Along with doing this it enabled me to detect and troubleshoot electrical errors using a variety of tools and correct them accordingly to finish with a working product. Whilst studying at university I also developed a brief knowledge on how to program using JavaScript.

In my job history, despite it being within the hospitality industry I have developed and been entrusted with several key skills that are relatable. These would include constant management of a rotating stock, by maintaining constant levels, whilst working with a budget and to a GP of 70%. By being in charge of staff it was also my main duty to maintain a safe working place; this would also include checking and maintaining equipment and organising repairs if needed. With also being part of management I have been intrusted several times with sensitive information, whether this be based around the staff or the companies as whole.

I have given consideration to the job that has been described to me and believe I would be an ideal candidate; I have a passion for learning and developing personally and professionally and would be delighted to be considered for the role.

# Education and Relevant Qualifications

## Carr Hill High School and Sixth Form Centre (2006–2013)

9 GCSEs at grades A–C, including English, Maths, Biology, Physics, Chemistry, and Engineering

A Levels: Music Technology: B, Sports Science: B, Media Studies: D

## University of Derby (2013–2016)

BSc (Hons) Sound, Light and Live Event Technology

Obtained HNC equivalent to 2:1

Avolites Level 2 Training

EFAW First Aider - AoFAQ Level 2 – Emergency First Aid At Work (QCF)

# Employment

## Bell & Bottle (Marston’s Inns and Taverns), Newton with Scales

Chef: June 2011–September 2013

During this job I learnt a variety of skills within the kitchen. I started as a kitchen porter and worked my way up. From this I have learned how to work under pressure while still producing high quality food and ensuring the best possible presentation to the customer. This job has also provided me with the skills to be able to work as part of a team, including increasing my communicational skills.

## The Greyhound and The Tap (Derby Brewing Company), Derby

Chef: October 2013–December 2016

During this job I have increased my level of skills that I had previously taken from working as part of a team within a kitchen. At this job I have excelled to a position where I am capable of running my own team. This role also involved maintaining health and safety documentation and dealing with independent food inspectors, after which 5-star ratings were achieved. My communications skills have also adapted to these new responsibilities of the role, along with the ability to work under extreme pressure while still meeting deadlines.

## The Bell & Castle, Derby

Sous Chef: December 2016 – August 2017

During this job I carried over my knowledge gained and along with another chef, opened a new kitchen, turning it into a success, this ended with us being nominated for awards the following year.

## The Greyhound (Derby Brewing Company), Derby

Head Chef: August 2017 – April 2018

During this job I took everything that I had learnt over the past 6 years of working in hospitality, to run and maintain a successful kitchen. During my time here I would fill in paperwork daily/weekly following health and safety guidelines and create rotas not only for my site but other company sites. As well as working with budgets I would cost items to maintain a steady income for the business. I would be asked regularly to help other sites of the business in maintaining their own sites as well as giving advice.

## Hide Burger, Derby

Head Day Time Chef: April 2018 – November 18

## Taziker Industrial, Horwich

IT Support: November 2018 - Current

# Interests

My interests out of the work place mainly revolve around music. I am a self-taught bass player, and am very interested in sports and keeping active; I regularly play 5-a-side football with my co-workers. I also enjoy playing and fiddling with electronics, from designing my own circuits and PCBs to building and fixing computers for myself and for friends. I find these interests in particular help broaden my knowledge of the electronics and technology fields, and I hope I can develop further these skills in the future.

# References

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| Jonathon March (Executive Chef)  Hide Burger,  Riverside Chambers,  Derwent Street,  Derby,  De1 3AF  07984805220 | Benice Ide (Head Chef)  The Greyhound,  75/76 Friargate,  Derby,  De1 1FN  07914930444 |