

edward fellows

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Career objectives

I have built my career around leisure and hospitality, learning with every position I have held, working in Hotels, Restaurants and Bars. ensuring guests expectations are met and exceeded. I am now looking to build on my career further and challenge myself again.

qualifications

Westminster Council:	Valid Personal Alcohol licence
Computer college:	Digital Marketing
Catering College:	Basic & Advance Cookery
	Advance Hygiene
Shrewsbury 6 form college:	A-level English
Wakeman secondary School:	GCSE (English, Maths, Arts)
Other:	Basic 1st Aid
	Car & Bike licence

experiences

The Roadhouse Cocktail bar Covent Garden - Bar Manager

I was responsible for three very busy bars consisting of two departments, a bar team of fifteen and bar support staff of five. I feel I made some significant improvements while I was Bar Manager, through creating new cocktail menus and taking a different approach through training to achieve better work standards which resulted in better service, a cleaner looking bar and a increase the net profits.

Duties: Daily shift meetings, 1-2-1's, Hiring & training new team members, organising flair competitions, stock ordering & weekly stock reporting, schedule writing, maintenance reporting, complaint handling and meeting customer exceptions.

T.G.I.Friday's bar Covent Garden - Head bartender

As a Head Bartender with the responsibility of looking after two bars, compiling of a bar team of ten and bar support staff of four. On top of my duties expected of a Head Bartender I was also responsible for training my bar team in Whitbreads yearly 'Best bar' competition, which as a bar team we won two years in a row. This had never been won before or since.

Duties: Holding monthly meetings with my two departments, Hiring & training new team members, 1-2-1's, Stock ordering & reporting, Schedule writing, maintenance reporting, and meeting customer exceptions.

The White Horse Inn Shrewsbury - Barman

My role involved serving guests drinks, taking food orders and event work. Over time I learnt about cellar management, back of house cash handling, stock takes & stock ordering. This resulted in me taking on more responsibility.

Duties: Great customer service, cellar management, managing shifts, organising event, wages, cash handling.

The Prince Rupert Hotel - Shrewsbury - Chef

When I left school I started working as a part time Commi chef going to a local catering college two days a week. This not only gave me invaluable hands on practical experience but also helped me with my studies. Once I had achieved my catering qualifications I was promoted to a full time Commi chef.

Duties: Creating daily menus, food preparation, breakfast/lunch/dinner kitchen service, following hygiene standards.

interests

Socialising . Music, Cooking , Sport Health and fitness - Member of local clubs

references

Aaron Lumb - (General Manager) The Roadhouse: aaron@watsonsbayhotel.com

Adrian Laws - (Manager) T.G.I.Friday's: adylaws@hotmail.co.uk