Drew Wilson

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Personal statement

A highly qualified resourceful and hardworking professional with, 15 years of experience in the hospitality and catering industry. Committed to achieving a high standard of work as well as a high quality product. While remaining focused on providing an exceptional standard of customer service.

Attentive to detail, highly organized and able to manage multiple priorities and perform tasks effectively and, efficiently. Possesses excellent interpersonal communication and negotiation skills and the ability to develop and maintain mutually beneficial internal and external relationships at all levels. Has a full and extensive knowledge all aspects of running a safe and orderly kitchen such as health and safety and hygiene. As Well as a well-rounded knowledge of Cask ales.

Qualification

* NVQ Level 1&2-Bar cellar management
* full personal licence
* intermediate food hygiene
* haccp
* coshh
* food analysis
* first aid
* NVQ 1&2 food preparation
* NVQ lvl 3 food Tech
* NVQ lvl 1 bar & floor service
* junior apprentice butcher / fishmonger

Education.

**Birmingham College of Food.**

**1/9/2003 - 30/7/2005**.

NVQ lvl 1,2 &3 -chef and food preparation

**Woodhouse high school**

**5/9/1999 - 30/7/2003**

9 GCSE’S

**Previous Experience.**

**Nags head Henley in arden**

**May 2018 – March 2019**

As head chef, I’m responsible for 5 members of staff, the smooth running of the service, food ordering, stock control, P&l, gpa, coshh, haccp, allergens etc, having a good knowledge of prices and sourcing suppliers. Minimizing wastage and maximizing profit. Menu writing and design are all done by myself.

**Season to season employment**

**December 2017 – April 2018**

Working as sous chef in the French alps in Maribel, I helped to establish the concept of the highest smoke house in France with learning to smoke and cure meats, whilst adhering to French hygiene laws, doing ordering and running the kitchen on the days the head chef was off.

**Jubilee recruitment**

**May 2017 – November 2017**

Working as a relief chef, I am responsible for doing all the same responsibilities as per previous employment, working all levels from cdp to sous chef. I have worked for this agency intermittently since November 2014.

**Key achievements**

* consistent positive feedback from all sites
* have been personally requested back again on numerous occasions

**Greene king hungry horse**

**March 2017 – May 2017**

Here at this green king site I acted as kitchen team leader where I was responsible for food ordering, weekly stock audits, daily line checks, GP and stock control. I worked all sections mainly on the pass. I would be in charge of 3-6 chefs, on any given day, in the absence of the kitchen manager. reason for leaving limited career progression.

**key achievements**

* promoted within first 2 months from section chef to team leader.
* tasked with carrying out daily line checks & weekly audits.
* reduced wastage
* reduced waiting times
* improved consistency and quality of food.

**The oxford blue, Old Windsor surrey**

**September 2016 – February 2017**

**Butcher, prep and service chef.**

This was a new opening and newly refurbished building. At the oxford blue I was responsible for preparing all game birds, deer, pig etc., to a ready to cook state for the service chef’s to be able to simply cook. My duties involved cleaning, management of the kitchen porter’s and organization of the fridge, freezer and “hanging” fridge. I was responsible also for daily checks ranging everything from hot holding temps fridge temps, delivery invoices and product temps cataloguing high risk seafood products such as scallops, mussels, and various shell fish etc. I was responsible for putting deliveries away, checking invoices and some ordering. Whilst working here I was also working with our local butcher in house, helping to prepare everything from lamb, pork, chicken, game and breaking down forequarters and hindquarters of beef. Boning rolling And stuffing were also a requirement and general services required within the butchers.

**key achievements**

* responsible for supervising kitchen porters
* tasked with the responsibility of completing all health & safety & food safety folders in compliance with government guidelines.
* sole resident butcher and responsible for all meat products within the building.

**The Fox Inn, Hopwas – 2nd chef**

**november 2013 – October 2015**

While working at the fox gastro pub in Staffordshire, during my employment as 2nd chef, general duties are cooking, cleaning and preparation of food ready for service. was also responsible for ordering when the head chef was off.

**key achievements**

* tasked with carrying out daily line checks & weekly audits.
* reduced wastage
* reduced waiting times
* improved consistency and quality of food.

**The Earl of Wakefield public house – Bar Manager**

**August 2011 – October 2013**

employed as bar manager i was responsible for staff rotas beer ordering, and weekly running of the pub. organized all staff members making sure they are fully trained on stock rotation, health and safety .tasked with managing and maintaining maintenance costs, cash counts of till, organizing door supervisors for weekend club nights, responsible for the daily operations within the pub.

**key achievements**

* increased profit by 200%
* reduced loss and wastage to under 10% on a regular basis
* responsible for making sure all equipment within the building is up to date and complies with health and safety codes
* implemented and enforced a strict no drug policy
* introduced and implemented a complete stock control regime.
* had to liaise with police and licensing authorities from time to time when random checks are undertaken.
* personally renovated the whole down stairs bars and beer garden.
* introduced and implemented full security measures internally and externally.

**The Gun Pub, Docklands, (1 rosette) - Bartender**

**January 2011 – August 2012**

As the bartender and waiter, the job was to deal with all types of customers, to possess a wide product knowledge over all spirits, how all types of beer is made. Possessed A varied knowledge of wine, how it was made and the varieties in which it can be acquired. I had a full working knowledge of the menu to be able to pair wines and drinks correctly.

**Key achievements**

* given the responsibility to look after all private parties with bills anywhere from £50 - £5000
* 1 of 4 trained specialists trained it cask ale conditioning within the cellar.
* 1 of 3 specialists trained and responsible for organising the cellar in regards to dealing with deliveries, stock count, product control and allocation of stock for private events.
* tasked with helping to train new staff members on the bar and floor section.

**Star Inn, Harome, North Yorkshire – Chef de Partie.**

**AUG 2010 – DEC 2010**

Was in charge of running breakfast section for the hotel, meat and fish preparations. also tasked with checking deliveries, stock rotation, as well as completing orders needed for the breakfast kitchen. worked in the main kitchen on various sections i.e. main's, hot and cold starters and on pastry.

**key achievements**

* was made responsible for hotel breakfast kitchen within first 2 weeks of working at this site.
* was made responsible for placing food orders for breaking kitchen.
* within the first month was promoted to in house apprentice game butcher.

**Employment prior to 2010**

* **Brooks Private Members Club** St. James' Street, Mayfair, demi chef
* **St. Albans Restaurant**, Piccadilly, London. achieved 1 rosette whilst employed there. promoted to demi chef de partie an in charge of larder section. responsibilities included stock take at the end of every month. incharge of a team of 3 chefs.
* **The Wolseley** Piccadilly, london. 3 month starge. worked breakfast section, 1 of 4 chefs preparing food for around 300-400 people a day
* **Jamie Oliver's Fifteen restaurant**, Old Street, commis chef
* **Opus Restaurant** Birmingham, commis chef,

References available on request