

# Peter James Baker

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Date of Birth: 1<sup>st</sup> December 1979

Nationality: British

## EDUCATION

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1996

**Cavendish, Eastbourne, East Sussex**

7 GCSEs

### Certificates Gained

Personal & Social Certificates (East Sussex County Council)

BTEC GNVQ Intermediate Art and Design

Basic Food Hygiene Certificate

BIIAB Level 2 National Certificate for Licensees (On-Licence)

## EMPLOYMENT HISTORY

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**2016 – Present    Bison Bar & BBQ**

Position Held: Head Chef

Currently running two kitchens, and leading a team of 12 staff through over 300 covers a day. Maintaining the set and strict standards of traditional Texas BBQ.

Consistently producing a GP of 70% and a wage budget of 28%.

**2012 – 2016**

**KSG Jurys Inn Custom House Quay, Dublin**

Position Held: Head Chef

250 room three star hotel in the IFSC. Catering for high volume, breakfast, lunch & dinner. Leading a team 14 kitchen staff, my duties are the day to day running.

Maintaining a GP of 73%, creating menus, weekly stock taking, purchasing, training and hiring of staff. Ensuring and maintaining all HACCP controls are in place and adhered to.

**2006 – 2012**

**The Drury Court Hotel, Dublin**

*Position Held: Head Chef*

This is currently a three star hotel in Dublin city centre just off St Stephens Green. My duties are the day to day running of the kitchen, which include stock taking, purchasing, liaising with supply reps, creating menus, preparation of meals, hiring of staff and taking charge of team of 10 staff. The hotel is currently averaging between 200 – 250 covers daily.

**2005 – 2006**

**The Stillorgan Park Hotel, Dublin**

*Position Held: Senior Grill Bar Chef de Partie*

This was an open kitchen in the hotel bar. It had a varied menu ranging from steaks to pasta and fish dishes. My duties included the general running of the kitchen and liaising with the head chef of any issues. The kitchen averages about 50 covers a night and 150 on Saturdays.

**2004 – 2005**

**The Tally Ho, Eastbourne, East Sussex**

*Position Held: Chef*

This restaurant was mainly known as a steak house but with added flair and ability to add specials. As well as steaks I cooked a large variety of fish dishes. In this position I mainly worked on my own covering an average of 70 per night, which on most weekends increased up to 120 covers per night.

**2003 – 2004**

**The Red Lion, Hanwell, West London**

*Position Held: Assistant Manager*

I took a position here as assistant manager with the objective to increase trade and turnover. This pub was known for its problems with a history of drugs and violence. By the end of my stay here, the pub's turnover had increased 100%.

**2001 – 2003**

**Scottish & Newcastle Retail, UK Nationwide**

*Position Held: Assistant Manager / Chef*

With this company I started in the Hotel & Restaurants Division where I worked as both assistant manager and

chef in several units across Kent. A lot of the units I worked for were 50 room hotels mostly catering for overnight stays with the occasional long term stay. The restaurants which was open to the public as well as hotel residents, covered between 80 – 150 people.

I then transferred to the Branded Pubs Division to become a full-time assistant manager in London. The base pub I worked at was The Fountains Abbey in London. I was here for several months before starting the relief circuit where I worked in several units for up to 3 months at a time. Many of the units I worked in were West End pubs based on tradition. This involved a lot of passing trade, as well as regular trade by the local businesses and offices. Duties included stock taking, weekly accounts, future estimates and budget keeping.

During my time with this company I attended several management courses and also passed my BII 2 in the process.

**2001**

**The Ashes, Maidstone, Kent**  
*Position Held: Chef*

My duties within this position included stock ordering, stock taking, upkeep of hygiene records and general chef duties with a team of 2 chefs covering approx 60 daily.

**2000 – 2001**

**White Rabbit, Maidstone, Kent**  
*Position Held: Chef*

Worked as a grill chef in a 120 cover restaurant.

**1999 – 2000**

**Brookes Café Bar, Maidstone, Kent**  
*Position Held: Assistant Manager*

I started in this company as general bar person where I progressed to supervisor and then to assistant manager.

## **PERSONAL ATTRIBUTES**

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In the time I have been working as management I have gained knowledge which I would class as useful. I have worked with several back office systems, and have

gained an experience in accounts and stock taking. I have a full understanding for yields and gp percentages.

I have much kitchen experience and understand that food is major factor to the pub trade now, and pending where and when the types of menus the public are demanding.

I have worked on several marketing campaigns which included new drinks promotions and new menu launches, many of which have been highly successful. I understand that displays and features are benefiting factors to profitable marketing campaigns that can then be reused in the future.

## **REFERENCES**

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Available on request.