**MEGAN PATRICIA MUNNICK**

**Chef CV**

**AREAS OF EXPERTISE PERSONAL SUMMARY**

Menu developmentA creative and focused Chef who has extensive hands on experience of working in all areas of a commercial kitchen.

Managing volume I have previously worked in restaurants, casinos and lodges. In my current position, I regularly deputize in the Head Chef’s absence and have no problems carrying out all the responsibilities which go with it.

Kitchen cleaning equipment I poses the manual dexterity needed to use and operate a wide range of cooking and kitchen equipment and able to help a kitchen operation maintain a high level of profitability.

Special dietary cuisine I can monitor equipment performance, prepare speciality foods, and be involved in menu development.

**CAREER HISTORY**

* **Dizzy Dolphins Restaurant Port Elizabeth Jan 2006– Dec 2007**
* **Madiba Bay Lodge- Breakfast Chef Jan 2007 – Dec 2008**
* **Various casual jobs 2009 –Oct 2010**
* **The music kitchen restaurant Chef Jan 2011 – Oct 2012**
* **Boardwalk Casino Commis Chef Nov 2011 – July 2012**

**Lion Roars Safari, Lodges & Hotels**

* Commi chef
* Chef de Partie

Reason for Leaving: Wanted a new challenge

Aug 2012 – Feb 2016

Duties:

* Report to Head chef
* Supervise junior chefs / trained
* Create menus for lunch, dinner a la cart and function menus
* Menu coasting
* Performed hand overs at the end of each shift
* Monitored portion control with the aim of ensuring that all meals were profitable
* Ordered stock and coordinated the delivery of food supplies
* Prepared special dishes for guest with special dietary requirements
* Managed wastage and damages in the kitchen
* Performed regular stock takes

**Shamwari game reserve**

March 2016 – May 2017

Chef de partie

Duties:

* Report to Head chef
* Prepare breakfast, lunch, high tea, game drive snacks and dinner
* Menus : Set menu, a la carte, breakfast buffet, picnics, sundowners and braais
* Responsible for health and safety
* Perform regular checks on fridge and freezer
* Manage waste and damages
* Receive stock / check invoices
* Stock takes

Computer Literacy:

* MS Word
* MS excel
* Ms PowerPoint
* Internet and e-mail
* Gaap

**Current : Radisson blu Hotel**

May 2017 – present

Junior sous chef

1. **TASKS, DUTIES AND RESPONSIBILITIES**
2. TO ASSIST THE EXECUTIVE CHEF AND PARTICIPATE IN PRODUCTION TO ENSURE FOOD OPERATIONS PROVIDE THE HIGHEST FOOD QUALITY
3. Ensures the highest food quality appropriate to the market by assisting the Sous Chef/ Executive Chef in all areas of kitchen operations
4. Adheres to Radisson Blu standards of food quality, preparation, recipes, and presentation
5. Ensures proper staffing and adequate supplies for all stations
6. Supervises the proper set-up of each item on menus and insures their readiness
7. Oversees the seasonings, portions, and appearance of food service in the operation
8. Stores unused food properly to minimise waste and maximise quality
9. Assists in budgetary and payroll expense control as required
10. Works closely with Chefs to ensure correct preparation and delivery times are kept and food quality is maintained
11. Assures proper safety, hygiene, and sanitation practices are followed
12. Assists Sous Chef and Executive Chef in checking and ordering fresh products and dry storage items required by kitchen
13. Encourages increased communication between kitchen production and service staff
14. Ensures readiness and makes priorities in case of last minute changes to reservations
15. Confers closely and regularly with the Sous Chef and takes every opportunity to become familiar with all aspects of his or her position, in order to be ready to fill in whenever required

SUPERVISE FOOD PRODUCTION STAFF, AND STEWARD FUNCTION

1. Supervises all food production staff, and the steward function in absence of Sous Chef/Executive Chef
2. Utilises supervisory skills and motivation to maximise employee productivity and satisfaction
3. Helps employees to achieve optimum quality while minimising cost

LAWS, REGULATIONS AND POLICIES

1. Monitors and helps staff to follow all applicable laws, especially in regards to food safety and sanitation

HEALTH AND SAFETY

1. Adheres to all health, sanitation and food safety rules and regulations, and makes sure all staff adheres to these
2. Ensures that all potential and real hazards are reported and reduced immediately
3. Fully understands the hotel’s fire, emergency, and bomb procedures
4. Ensures that emergency procedures are practised and enforced to provide for the security and safety of guests and employees
5. Ensures that employees work in a safe manner that does not harm or injure self or others
6. Anticipates possible and probable hazards and conditions and either corrects them or takes action to prevent them from happening
7. Checks that the highest standards of personal hygiene, dress, appropriate uniform, appearance, and conduct is maintained by all employees in the department

MISCELLANEOUS

1. Suggests changes to menus, to reflect local, seasonal and national trends
2. Monitors industry trends and recommends appropriate changes in menus and preparation techniques to maintain the competitive status
3. Recommends better preparation procedures to the Sous Chef/Executive Chef
4. Checks the restaurant reservations regularly
5. Attends meetings and training required by the Executive Chef
6. Accepts flexible work schedule necessary for uninterrupted service to the food production function
7. Maintains own working area, materials and company property clean, tidy and in good shape; reports defective materials and equipment to the Executive Chef
8. Continuously seeks to endeavour the knowledge of own job function
9. Is well updated on, and possesses solid knowledge of the following:  
   - Hotel fire, bomb and emergency procedures  
   - Hotel health and safety policies and procedures  
   - Current licensing relating to own department   
   - Restaurant corporate marketing and promotional programmes  
   - Restaurant guests generating high business volume  
   - Union agreements

**ACADEMIC QUALIFICATIONS** Matriculated 2004- Aeroville Secondary School, Somerset East

**TERTIARY QUALIFICATIONS** Intec College-Certificate in gourmet cooking

Certificate in Professional Chef

**Home tel no:** 041-364 1705

**Cell no:** 073 983 6455

**Reference and Certificates together with food portfolio available on request**

.