

SEAN McKAY CV

32 Christopher Way

Liverpool, L16 1JQ

United Kingdom

D.O.B: 24/03/1989

Mobile: 07714783453

Email: seanmckay35@gmail.com

PERSONAL PROFILE

I am reliable, responsible and highly organised person who enjoy working on individual assignments but also thrives as team player. I have a strong and effective communicator who has built strong professional relationships from all across colleagues to business partners and Customers. Always eager constantly looking to improve and develop skills I feel like strong set of skill will embark me on a role suited in line with my ambitions.

SKILLS

- Good understanding of HTML
- Good understanding of CSS
- Basic Knowledge of Javascript
- Proficient in Microsoft Word and Excel
- Excellent time management

WORK HISTORY

Communis – Print Finish Operator from October 2021 – Present.

- Operating CS8 Web Finishing Machine
- Making sure work is cut to the correct dimensions
- Separating jobs to the correct files
- Keeping to the time schedule with work
- Maintaining the Machine.
- Following strict Health and Safety Regulations.

SILVANO MEDIA - Trainee Web Developer from 2020 – Present.

- Changing basic HTML and CSS on Live Websites.
- Fixing Broken Links.
- Updating PDF Files using Adobe Acrobat
- Checking for issues with HTML Tags and CSS Syntax

- Administrative Duties
- Troubleshooting ideas with colleague to improve

PAUL BLOOMFIELD CATERING LONDON – Head Chef from 2018 – 2021.

- Doing menu costings
- In charge of a team of chefs
- Doing work Rota`s
- Dealing with Customers
- Dealing with supplies

PASCO OUTSIDE CATERING – Chef/Owner from 2016 – 2018

- Running my own business
- Doing menu costings
- In charge of a team of chefs
- Doing work Rota`s
- Dealing with Customers
- Dealing with supplies

LONDON CARRIAGE WORKS RESTAURANT – Chef de partie from 2013 -2016

- Doing menu costings
- In charge of a section
- Making sure section was clean
- Doing orders
- Doing stock takes
- Making sure food was of the best quality

QUALIFICATIONS

CARDINAL HEENAN HIGH SCHOOL – GCSE.

- Math – C
- English – C
- Science – C
- History - D

DE VERE ACADEMY OF HOSPITALITY.

- NVQ Level 3 Professional Cooking

HUGH BAIRD COLLEGE.

- NVQ Level 2 in Joinery and Carpentry.