SEAN McKAY CV

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United Kingdom

D.O.B: 24/03/1989

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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

Communisis – 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 Carpentary.

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