

Daniel Ryan Jones

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25 Harper Street, Wigan, WN1 3BN

Personal Profile

A highly enthusiastic individual with experience in both the catering and hospitality industry. Always willing to take on new challenges to further my career and continuously looking to further my education with new training courses. My experience in the hospitality industry has helped me to gain knowledge on the demands of clients and has also given me a greater understanding of the practices within the kitchen environment including hygiene and cleaning.

Working well both individually and in a team environment as I am a well-organized person who is highly self-motivated and capable of working under pressure. I pride myself on my ability to build excellent working relationships with my colleagues and customers, this comes naturally to me as I have a warm and approachable personality.

Experience

Bar staff – From 2019 to Present, Wigan St Patrick's A.R.L.F.C

- Serving customers from behind the bar.
- Operating the electric sales point and taking both cash & card payments.
- Ensuring the bar area is always clean and tidy.
- Restocking wines and spirits.
- Changing empty beer barrels and replacing them with new ones.
- Experience working at weddings, funerals, and parties of all sizes.
- Money handling at the end of each shift to ensure that all money is accounted for.
- Opening and closing of the premises.
- Taking bookings for events and documenting in the diaries.

Kitchen staff- From 2017 to Present, Wigan St Patrick's A.R.L.F.C

- Serving customers from the kitchen area
- Operating a manual point of sale with both cash and card payments
- Ensuring the kitchen area is always kept clean and tidy
- Food handling and preparation
- Ensuring food hygiene standards are met.
- Ensuring sufficient levels of food is cooked in time for the teams at the end of a game as well as the customers.

Hospitality and Catering Manager- From 2021 to Present, Wigan St Patrick's A.R.L.F.C

- Ordering sufficient stock in for both sectors of the bar and kitchen.
- Organizing staff Rota's to make sure correct cover is always in place.
- Money handling at the end of the week to ensure it is correctly banked and accounted for.
- Ensuring stock checks of each sector are taken and balanced.

- Dealing with customer complaints or any issues if they are to arise.
- Meeting with our suppliers and sales reps to keep up to date with trends and the industry itself.
- Meeting with our management committee to discuss how the bar and kitchen has progressed and where needs improvement.
- Ensuring that all staff are okay and happy with what they are doing.
- Organizing and coordinating club wide events such as our annual charity Marines Day festival.
- Ensuring the sectors are priced up to date, with regular reviewing of price changes and any potential offers to promote upselling.

Training Courses

- Emergency First Aid at work (RQF)- February 2020
- Level 2 food Hygiene and safety for catering- February 2018
- Junior cadets Instructor course (JCIC)- March 2020
- Junior Non-Commissioned Officer Cardre- December 2019
- Level 2 BTEC

Education

Date	Subject	Qualification/ Grade
August 2019	Level 2 Hospitality and Catering	Distinction *
August 2019	Mathematics	Grade 6
August 2019	English Literature	Grade 4
August 2019	English Language	Grade 4
August 2019	Science Double Award	Grade 7-6
August 2019	Business Studies	Grade 5
August 2019	Geography	Grade 5
August 2020	AS level Physics	Grade D
August 2021	A level Chemistry	Grade B
August 2021	A level Biology	Grade B
August 2021	A level Mathematics	Grade D
July 2024	BSc Biochemistry	Predicted 2.1

Personal Interests

When I am not at university or at work I enjoy going out with my mates or going to watch rugby. But wherever I go I am still looking at this other hospitality and catering venues, and seeing what could work at my place of work or what trends are current in the area and time. I am currently an active Volunteer of the management committee at Wigan St Patrick's A.R.L.R.C to better the quality of the club as well as help the local community. On the side I am a very keen gardener, I help with the upkeep of our memorial garden at the rugby club as well as my own at home.

References

- Kath Taylor, Chairperson, 07468 492599, stpatsecretary01@gmail.com
- Gill Rickard, Financial Manager, 07734 258874, gr0210@sky.com
- Peter Murphy, Governance Officer, 07867 505492, peter.j.murphy@talktalk.net