

CHEF CHARLES MATHEWS

PERSONAL SUMMARY

A calm, pleasant, helpful and hardworking individual who has a passion for great food and who enjoys cooking mouth watering dishes. Charles gets a real buzz out of working in a busy kitchen, and great pleasure out of seeing happy faces enjoying a good meal that he has cooked. As a natural leader he is not only able to give orders and delegate tasks, but is also able to reliably carry out orders as well. As a experienced Chef he has a proven track record of making great food that will entice diners and leave them wanting more. He loves the freedom of expression that cooking gives him and is willing to work hard to build a career in the culinary world. Right now he is looking for a suitable position with a company that wants to recruit talented and enthusiastic individuals.

ACADEMIC QUALIFICATION

- **Birmingham North University**
Professional Culinary Arts BA (Hons)
2005 - 2008
- **Birmingham South College**
Levels: Maths (B) English (A) Physic (C) Geography (A)
2003 - 2005

CAREER HISTORY

- **Restaurant - Coventry**
CHEF April 2009 - Present
- **Hospital Kitchen - Manchester**
TRAINEE LINE COOK
May 2008 – March 2009

PERSONAL SKILLS

- Creative flair
- Self motivated
- Determined to learn
- Good communicator

PROFESSIONAL

- Basic Food Hygiene
- Certificate
- First Aider
- German speaker

CONTACT

Charles Mathews
Dayjob Ltd, The Big Peg,
Birmingham, B18 6NF



0870 061 0121
0087 222 9999



info@dcrazed.com