

C H E F

CHARLES

MATHEWS

PERSONAL SUMMARY

A calm, pleasant, helpful and hardworking individual who has a passion for great food and who enjoys cooking mouthwatering 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 an 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.

# ACADEMIC QUALIFICATION

## **Birmingham North University**

## Professional Culinary Arts BA (Hons)

## 2005 – 2008

**Birmingham South College**

Levels: Math (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



Charles Mathews

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