
John Smith

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Address Line 2, Whitley Bay
Tyne and Wear
Post Code

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SECOND CHEF - JOB TARGET: OFFSHORE INDUSTRY

Totally experienced in preparing food using a variety of cooking techniques, in large and small kitchens (in smaller kitchens, responsible for cleaning the kitchen and serving customers), working as part of a team and as Deputy Head Chef responsible for running the entire kitchen. Experience covers: planning menus, dealing with suppliers, managing budgets, organising staff, monitoring and maintaining the high quality of the food whilst ensuring the kitchen adheres to hygiene, health and safety regulations.

PROFESSIONAL DEVELOPMENT

BOSIET	Basic Offshore Survival Course (South Tyneside College)	Jul 2007
NVQ1	Hospitality and Catering	Sep 02 - May 03
Certificate	Basic Hygiene	Valid to 2011

PROFESSIONAL EXPERIENCE

SECOND CHEF

May 01 - Present

Restaurant A (Italian), Restaurant Whitley Bay (Aug 2004 - Present)

- Deputizing for the Head Chef in his absence - organising staff rosters, overseeing and adhering to Health and Hygiene regulations. Helping plan budgets, new menus and ordering goods.
- Catering for up to 120 seats.
- Providing high levels of customer service.

Second Chef: Restaurant B, (Italian), Restaurant Whitley Bay (Sep 2003 - Aug 2004)

Second Chef: Restaurant C Rhodes, Greece (May 2003 - Sep 2003)

Pizza Chef: Restaurant B, Whitley Bay (Sep 2002 - May 2003)

Second Chef: Restaurant C Rhodes, Greece (May 2002 - Sep 2002)

Pizza Chef: Restaurant B, Whitley Bay (Jun 2001 - May 2002)

Trainee to Pizza Chef: Restaurant B, Whitley Bay (Oct 2000 - Jun 2001)

- Second Chef's duties as above.
- Also catering for weddings and christenings at Restaurant B.
- I also work on functions for Whitley Bay Club A on Sundays.

Early Career: Window Fitter: Company A 1997-99

PERSONAL

Interests and Pastimes: Motorbikes, ice hockey.
Mobility: Full clean driving license.
Born: 1979.
Marital Status: Single.