**Sam Smith** | chef

Personal Statement

I am an experienced chef looking for a new opportunity in a fresh food kitchen. In my most recent role, I played a substantial part in turning a traditional quiet pub in to a busy gastro pub through creating an exciting menu of traditional favourites cooked to a superior standard. I have a flair for menu preparation, food presentation and delivery, having designed dishes in my previous three roles. My referees will confirm that I have consistently maintained exceptional levels of attention to detail and a great deal of pride in everything I do. I am highly motivated, very enthusiastic about working with fresh produce and have exceptional technical knowledge of both food and food hygiene. I hold NVQ3 in Professional Cookery with a sound knowledge of health and safety systems.

Work history

Head Chef | May 2016 – September 2019 | **Barney’s, Lincolnshire**

Barney’s has reinvented itself in the past three years from traditional local to Gastropub with my help. When I joined Barney’s I completely turned around the menu, taking us from reheating dishes to cooking everything from scratch. Barney’s now serves traditional English cuisine using fresh local produce, cooked beautifully. I designed the core menu and I create the specials, with input from my team. Customers will recognise their pub favourites but every dish is beautifully crafted and cooked to perfection with incredible flavours, textures and presentation.

In addition to creating new dishes for the menu, I manage and motivate the team, delegating tasks each day. I am responsible for quality control and tasting, ensuring that every plate going to the customer is presented according to my specification and meeting Barney’s high standards.

My role also requires me to liaise with suppliers, oversee deliveries, plan and manage the kitchen budget and design the layout of the menus. The pub is very popular, particularly on Fridays and Saturdays, and I am therefore used to working in a busy fast-paced environment. I am looking for a new position as I have moved out of the area due to my girlfriend being relocated to another office.

sous Chef | june 2012 – april 2016 | **hilary’s, derbyshire**

Hilary’s is a small high street restaurant which opens from lunch till late, targeting primarily the couples market. As sous chef I assisted the head chef with the day-to-day running of the kitchen, managing the store and ordering food as required. I trained junior members of the team and oversaw hygiene, health and safety matters in the kitchen.

In addition to preparing and plating food according to the head chef’s specification, I was given the opportunity to create dishes of my own for the specials. Fridays and Saturdays were always full and fast-paced, giving me experience in a busy kitchen.

chef de partie | april 2010 – may 2012 | **marc and daina’s, nottingham**

This small high street restaurant opens in the evening for fine dining. My role here was to prepare, cook and assemble dishes, ensuring they go out on time. I was usually in charge of the fish or meat section of the kitchen as I am very competent in these areas.

In addition, as it was a small restaurant, I was given a lot of input into the menu design. I also supervised more junior staff on busy nights, including the commis chef and assistant.

Work history (continued)

chef | april 2008 – march 2010 | **spire bushey hospital**

I was responsible for preparing and cooking meals that are served to staff and patients. For patients, I was required to follow very strict guidelines which tie in with dietary requirements; however, I had the opportunity to showcase my creativity in the staff restaurant.

commis chef | august 2006 – march 2008 | **stop Z, Greater London**

As a junior chef, I learned the fundamentals of cooking in this extremely busy kitchen. This involved both techniques and learning to handle ingredients correctly. I was fortunate to be given the opportunity to work in different sections of the kitchen, helping the Chef de Partie, where I prepared basic food and learned about portion sizes, teamwork and other essentials.

Qualifications

* City and Guilds Level 3 Diploma in Advanced Professional Cookery (7100-85)
* BA in Culinary Arts and Food Business Management (2:1), London Geller College of Hospitality and Tourism
* BTEC Level 2 Home Cooking Skills (Distinction)
* 9 GCSEs grade C and above including Food Technology (C) / Food Preparation and Nutrition (B)

Skills

* Excellent technical skills (cooking techniques, food storage, serving food)
* Excellent understanding of food hygiene, health and safety
* Self-motivated and highly capable of motivating a team with past experience of doing so
* Able to delegate and organise a team
* Exceptional attention to detail, always striving for the highest standards
* Hard-working, flexible, committed and loyal

Interests

In my (limited!) spare time, I love photography and painting. I also visit the gym at least twice a week and like to keep myself fit and healthy.

References

All my previous roles are willing to provide a reference if required.

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