

Andrew Postings

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PERSONAL STATEMENT

A proactive, ambitious and creative Executive Chef with a notable career trajectory and achievements list. Experience in catering for up to 450 covers at some of the most prestigious establishments in the world. Passionate about working with fresh produce, creating innovative dishes and improving restaurant ratings. An excellent communicator, leader and problem solver, skilled in managing and developing staff.

KEY ACHIEVEMENTS

- **Hotel:** Awarded Head of the Department of the Year (2014)
- **Hotel:** Improved hygiene rating from 4 to 5 stars in (2014)
- **Hotel:** Awarded Kitchen Employee of the Year (2012)
- **Restaurant:** Key role in the restaurant receiving its AA Rosette (2010)
- **Hotel:** Received Fantastic Service Award from [hotel company] (2010)
- **Restaurant:** Key role in the [publication] Food Guide listing [restaurant] in top 100 restaurants [city] (2005)
- **University:** Awarded Overall Best Student for periods 2002–3 and 2004

EMPLOYMENT HISTORY

10/2013 – Present

Sous Chef/Executive Chef | Restaurant at Hotel, London

Sous Chef until becoming Executive Chef in June 2013. Responsible for overall daily kitchen operation of Some Restaurant which seats 200, as well as for the the hotel's other catering services.

- Ensure maintenance of the highest possible standards throughout the restaurant, bar, room service, conferences, events and staff restaurant
- Plan and design menus for the hotel's outlets, keeping items current and in line with market trends
- Carry out costing and create standard operating procedures for dishes
- Conduct appraisals and work on development plans for staff including direct reports
- Actively involved in devising training and development programmes
- Ensure compliance with health and safety policies, as well as completion of all documentation
- Achieved and improved upon guest satisfaction scores for 2013, 2014 and 2015

10/2011 – 03/2013

Commis Chef > Junior Sous Chef | Restaurant, Manchester

2 AA Rosette hotel. worked as Commis Chef, Demi Chef de Partie, Chef de Partie, Senior Chef de Partie, and subsequently Junior Sous Chef. As Junior Sous Chef, responsible for the team catering for the hotel's à la carte restaurant, bar and room service.

- Key role in the restaurant receiving its AA Rosette in July 2012
- Oversaw banqueting functions for up to 450 people
- Catered for special requirements of sporting teams staying at the hotel

- Conducted daily food ordering, maintaining stock and minimising waste
- Worked with Executive Chef on developing and executing new menus, budget control, monthly stock takes and maintaining wastage book
- Ensured standards of hygiene were maintained and improved wherever possible

EDUCATION

09/2009 – 08/2010

Advanced Food Hygiene: Level 4 | Institute (2012)

09/2001 – 07/2005

BTEC Hospitality Management | Sands University

- Awarded best academic performance for level II 2004
- Awarded overall best student 2004
- Awarded all-round student of the year 2002 – 2003

CROSS-EXPOSURE TRAINING

- XXXX, London – pre-opening cross-exposure (2012)
- XXXX, Edinburgh – Acting Executive Chef cover (Apr 2013)
- XXXX, London – fine dining cross-exposure (Aug 2012)

REFERENCES ON REQUEST