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## **Professional Profile**

I am a newly qualified C+E HGV driver eager to enter the transport and logistics sector. After successfully passing my C+E HGV driving test, I am motivated to transition into a field where I can utilize my strong work ethic, reliability, and ability to adapt to new challenges. With over seven years of experience in the catering and hospitality industry, I have honed excellent organizational skills, a commitment to customer satisfaction, and the ability to work efficiently under pressure. These qualities, combined with my enthusiasm for professional growth, make me a dependable and proactive individual ready to contribute to the transport industry.

## **Core Skills**

\* First aid \* Time management \* Independent drive \* Self-Disciplined  
\* Team player \* Planning / Organising \* Self-aware \* Speed  
\* Customer service \* Developing professionalism \* Honesty

## **Career summary**

### **August 2022 – February 2024. Brooklands College Weybridge - Food & Beverage Supervisor**

Brooklands College has over two thousand students ranging in age from fourteen years of age to adults. The college provides part-time, full time and apprentice courses. Also caters for ESOL (English second language) and SEND (special educational needs).

#### Key Responsibilities

- Management of all Hospitality within the college campus
- Manage the kitchen porter
- Teaching/Mentoring students how to run a successful restaurant service in our public training restaurant
- Management of all resources for the teachers for their cooking lessons
- All food production for the refectory
- Serving customers in the refectory and providing great customer service
- First aid
- Controlling fridges, dry store, and storage rooms
- Maintaining equipment and reporting defective equipment to my manager
- Carrying out administrative tasks
- Management of all HACCP & COSHH within the kitchen
- Replenish stock levels
- Cashing up
- Stocking up vending machine
- Management of kitchen porter

### **July 2021 – August 2022. The Old Crown – Chef**

The Old Crown is situated beside the river Thames in Weybridge, which sells traditional pub food.

#### Key Responsibilities

- Producing Sandwiches
- Cleaning down the kitchen and emptying bins
- Cooking customers food and presenting dishes
- Carrying out washing up
- Sweep and mopping the floor
- Daily Mis-En-Place
- Management of all HACCP & COSHH within the kitchen

### **February 2020 – October 2020. Pizza Express – Pizzaiolo**

Pizza Express is a pizzeria chain restaurant, which is popular in many countries.

#### Key Responsibilities

- Preparing the dough ready to use for the customers
- Making pizza by hand stretching dough and putting toppings on then let it cook
- Making salads
- Kitchen sweeping, mopping and changing bins
- Food preparation

### **August 2019 – January 2020. Ditto – Pizzaiolo**

Ditto was a newly opened pizzeria that specialised in authentic Italian cuisine.

#### **Key Responsibilities**

- Preparing fresh dough almost daily
- Food preparation for pizzeria but if I wasn't busy, I would help the chefs do their prep
- Manage pizza section on my own for 3 days a week
- Hand stretching / cooking pizza for orders
- Weekly pizzeria deep clean
- Offer to come in early for full kitchen deep clean
- Help run salad section
- Pizza section stock check
- Sweeping moping at end of shift
- Offer to help kitchen porter when quiet

### **October 2018 – January 2019. Baked and battered - Pizzaiolo in training**

Baked and battered was a fish & chip shop / pizzeria until we ran out of business in January 2019.

#### **Key Responsibilities**

- Preparing fresh dough
- Hand stretching / cooking pizza
- Food prep for both pizzeria and chip shop
- Washing up
- Running till
- Cooking fish & chips
- Servicing customer delivery's

### **June 2017 – May 2018. Oatlands Park Hotel – Kitchen Porter**

Oatlands hotel is 4-star hotel, which has so much historic history behind it.

#### **Key Responsibilities**

- Washing up in pot / plate wash, which was 2 separate sections
- Deep cleaning kitchen
- Food prep for chefs
- Sweeping, mopping and changing bins
- Cleaning supplies stock check
- Clean out staff room
- Cooking omelettes for customers in the restaurant itself

### **Qualifications & Achievements**

- Level 2 Food Hygiene & Safety
- Pizza Acrobatics Course
- Level 1 Carpentry
- Level 1 Manufacturing Engineering
- English, Maths & Physics GCSE C
- Level 2 & 3 Catering and Hospitality Merit Qualified Diploma
- Level 3 First Aid at Work
- C+E licence & CPC

### **Hobbies**

- Love driving
- Keeping fit
- Playing acoustic guitar