

CV - Gareth John King

Email: garethk.1973@gmail.com

Mobile: 07943068535

Personal Profile:

An experienced and licensed manager, with excellent front of house skills building relaxed, friendly and professional environments. Has worked in various venues from high volume premises through to local pub and village shows. Outgoing with determination and drive to keep my team motivated throughout even the most challenging times. Constantly striving to learn and develop. Self-motivated and able to work independently or as part of a team. Able to adapt to any given situation/role and take pride in my personal presentation and consistently working to a high standard. Confident and committed individual, passionate about building experiences for customers and furthering own, and others, growth. Capable in the majority of aspects within management including staff, stock, and process

Headline skills

- Personal License Holder (November 2020)
- BIIAB Award in Beer and Cellar Quality. (February 2020)
- Management and development of staff (including recruitment and onboarding of new staff)
- Health and safety operating procedures (including fire marshal training)
- Roster management
- Cash management
- Menu development focused on local produce and suppliers
- Class 2 HGV - 08/12/2022
- Class C & E _ 26/05/2023
- B1 Counterbalance Upto and Including 5T - Novice Forklift License - 24/07/2023

Employment History:

Stage Engage, Ide, Exter. (February 2023 - August 2023)

Driving Class 2 HGV, delivering Audio and sound equipment to various conference centers around the UK. Loading and unloading the Equipment. Due to the current climate the transport department was closed and My job was Terminated.

Dartmoor Whiskey Distillery. (October 2022 -)

Bar Manager. Training staff, stock take and control, Cellar duties.

Self Employed Gardener, groundsman. (December 2021 - February 2023).

Keeping a number of clients gardens together with grounds clearance and general upkeep within the TQ13 area.

The Old Exeter Inn. Ashburton. (December 2020 - August 2021)

Operations manager: Working in a small team to re-brand and re-establish a high end craft beer pub. Responsibilities involved included the writing of the Standard of procedure handbook for all new staff and documentation for the monthly, weekly and daily cleaning duties and procedures for each department, including stocks, stock control and health and safety. Interviewing possible job candidates from applications. Providing full training for the new employees in all aspects of their positions and roles, building their confidence and building a great young team. Compiling 2 weekly rotas to keep staffing levels to an acceptable level for both quiet and busy periods. Designing a new menu alongside a development chef to maximise output of a small kitchen, high end burgers, modern sharing plates and pizzas, as before Covid-19, it was only a wet pub. Breaking down each individual dish, finding the best quality products, formulating order sheets with product codes. Sourcing local produce for future menu ideas from a Sharpham cheese board to a fine locally sourced charcuterie board. Speaking to owners of each company and working with them to guarantee the best product went into each dish.

Overseeing the everyday running of the front of house team, kitchen and cleaners whilst keeping staff morale high. Constantly keeping an eye on all products delivered to the customer from both kitchen and bar and ensuring that they were to a great standard. All aspects of cellar management, ensuring that all beer was in great condition for the trade everyday.

The Cromwell Arms, Bovey Tracey, Devon (November 2019 to November 2020)

Front of House Manager: Key responsibilities here included cellar management, line cleaning, beverage orders and accurate stock control. Also responsible for managing the staff and creating efficient staff rotas to control wage costs. Minimised wastage through robust training and cost controls. Took great pride in ensuring all customers were looked after well and enjoyed themselves whether eating or having a beverage. This is essential to maintain positive feedback and online reviews. Managed the pub through the covid-19 pandemic, closing down and re-opening, liaising with and supporting the team, whilst also implementing new policies and procedures to ensure the health and safety of both staff and customers. Ultimately this position ended due to the pandemic and new owners taking over who did not require a manager.

Gidleigh Park Hotel, Devon (February 2010 to November 2019)

Head Gardener, Assistant Estates Manager, and Maintenance: Responsible for the seasonal upkeep of the estates of a 155 acre hotel. This job role included stone work, sports turf and tree work. Over the years working at Gidleigh Park gained qualifications for all tools used. Also, heavily involved in maintenance within the hotel. Duties included woodwork and painting of rooms, general DIY, keeping the hotel to the high standard expected of such a hotel. Other key responsibilities

included hosting the Gidleigh Park tent at a large local village show and arranging and setting up all props needed for the hotel at the Exeter food festival.

The Cleave Public House, Lustleigh. (September 2010 to February 2017)

Pub Assistant manager: working alongside and supporting the general manager in the day to day running of the pub and the restaurant at a large customer volume outlet. A good understanding of the food menu and specials to explain in-depth to the customer if required. The overseeing of junior staff to maximise efficiency and to boost their confidence in front of house.

Welcoming and seating diners making sure that they feel the ability to unwind and enjoy the evening. Stepping a notch up for busy evening and summer weekends, including lone working during those periods. Cellar work, stock taking, end of day Z reports, cashing handling, understanding customers tolerances and dealing with situations in a diplomatic and professional way. Eventually choosing to take part time hours to concentrate on the prospects of Gidleigh park.

Bovey Castle Hotel, Devon (August 2005 to July 2010)

Garden Maintenance and landscaper: Duties included a wide range of horticultural operations including plant selection, propagation, cultivation, planting, pruning, mowing and cutting. Responsible for safely operating horticultural machinery and ensured the safe use, storage, calibration and disposal of pesticides and other similar substances. Maintained 35 acres of grounds undertaking extensive ground works and repair. Winter months were used to create projects to overhaul features in the grounds. Tools used included a Bandsaw, small digger and most garden lawn care machinery. Competent using the machinery and compliant with all safety regulations. Working on Dartmoor during all weathers, alone for 5 years, taught me to be self-sufficient, able to use my own initiative with excellent time management skills to get all jobs completed in the required timeframe. Am able to follow instructions precisely and escalate any issues through the appropriate channels.

Burgh Island Hotel, (February 2004 to August 2005)

Working within the restaurant, delivering silver service for approx. 50 guests every night in this exclusive hotel. Responsible for all general duties within the hotel, restaurant and bar. After 6 months was promoted to a management role in the pub, on the grounds, where I took the BII course. This was an extremely busy pub in the summer with a high volume of customers. During the winter months we converted the pub bar into a restaurant for bookings only. Worked independently for most of the time and was responsible for several staff during the summer months. Also undertook landscaping jobs for the hotel grounds which then led to me following that as a career path for some time. This included fencing, turf laying, and general large landscaping projects.

Military Car Sales, Vogelweh, Germany

Self-employed within this large company selling motor vehicles to American military personnel. Responsible for processing finance applications and data management.

Ensured that all stock was delivered to the customer within the agreed time frame. Maintained high levels of customer satisfaction and positive feedback through my excellent customer service. Took orders on new vehicles which were custom built especially for that customer. Other duties included setting for major events within the sales location.

Impact Irrigation, Lincoln

Site manager: Responsible for ensuring that all foundations for pipes were ready for installation and that all measurements were correct as per the plan. To ensure safety of other personnel, following procedures and regulations at all times.

Projects Manager

Inspection of irrigation sites of large garden centers in Bristol, Devon, Birmingham, and Shrewsbury. Ordering the requisite piping and fittings from job specifications. Installing the system, trouble shooting, instructing garden centre staff on upkeep, working and how to maximize the efficiency of the automated system.

Cadbury Country Club, Yatton, Bristol

Restaurant Assistant Manager: Responsible for the opening up and closing down procedures including stock control and cleanliness. Liaising with both staff and customers, ensuring high standards and efficient service. Resolving any issues as they arose.

General assistant: Serving at functions, both small and large. Setting up functions for approximately 300 people, ready for the silver service restaurant.

Barman: There were approximately 5 bars within the club and duties included late night bar work and other functions such as weddings and birthdays.

P.J Peppers, Bath, Somerset

Barman: Received a thorough grounding in stock control, stocktaking, cellar duties and minimal waste management at this fast paced city bar. Readied the bar for the day's business, serving, re-stocking and cleaning.

Function room manager: Running the function room for Wedding receptions and other meetings, running the bar. Waiting on tables within the bar, taking orders for drinks and meals.

Hotel De Champéry, Switzerland

Assistant Chef: Cooking breakfast, lunch and evening meal for approximately 200 guests during peak times. Responsible for starters for lunch and evening meals. Preparing all the meat for the fondue restaurant and cold meats for buffets for approximately 300 guests. Preparing the deserts. Undertook other roles including silver service waiter, wine waiter and general assistant.

Earlier Career History is Available on Request

Education:

1987 – 1990 The Downs School, Wraxall

1980 - 1987 Colstons School, Stapleton, Bristol

Qualification:

GCSEs - English, French, Art, Physics

Bath College of F.E. B-Tech National Diploma in Travel & Tourism (1994 – 1996)

Lee du Bois Sales Techniques

Accredited Cellar Management - British Innkeepers Institution (BII)

NPTC. Level 2 Certificate of competence in the safe use of pesticides

Hobbies & Interests:

I enjoy walking, socialising, meeting new people and outdoor activities. I have many interests ranging from finding out how things work, technology, and anything that allows me to meet and help new people.

Referees.

Robin Lewis (Cromwell Arms). 07482 075869

Benjamin Whitton. (The Cleave, Lustleigh). 07912 606846.

Julie and Gary Roberts. (Previous tenants of the Cromwell Arms). 01647 221626.