

Lee Scott

qualified class 1 hgv driver

Northampton

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Qualified hgv class 1 driver, up to date cpc

In my relatively short driving career so far I've driven lots of different hgv inc

Skip trucks, 8 wheel ro ro hook loader, Articulated trucks pulling walking floor trailers, bulk tippers and curtain siders, I was a chef for 30 years before becoming a hgv driver so I'm not afraid of hard work .

Driving is a passion of mine and want to progress as much as possible in my new career with extra training in hi ab, adr, low loader work etc

Work Experience

HGV Class 1 Driver

Acl - Rushden

September 2022 to Present

Driving mainly class 1 but 8 wheel ro ro and skip truck sometimes

Pulling walking floors, bulk tippers and curtain siders

Executive head chef

Whittlebury Hall

May 2018 to October 2019

Overseeing production of all food in the business including, fine dining, banqueting, breakfast, room service, bistro, golf club and weddings, responsible for gp, payroll cost.

With a brigade of 60 staff and a food turnover of 6.5 million per year, around 35000 covers per month, Large spa serving around 300 guests per day and a busy less formal restaurant doing around 300 covers per day also, Busy conference lunches with 50 + meeting rooms, various large scale events inc grand prix, Renault f1 party, core bikes etc with 1000 covers+

Group Executive Chef

Tom Hewer Catering

May 2017 to May 2018

1 year contract)

Overseeing all food operations and functions for the Hibiscus Restaurant at the Derogate Theatre, Northampton County Cricket Ground, and Delapre Abbey. I am responsible for creating menus for each function to meet the demands of each client, covering everything from fine dining to large scale events.

1 year contract to launch and set up new business.

City and Guilds 706

2018 to 2018

1

City and Guilds 707 advanced pastry techniques

Temporary Head Chef

January 2016 to May 2017

assignment (Sheen mill)

Running of the food operation including a 2-rosette restaurant, approximately 100 weddings per year, private functions, breakfasts, and afternoon tea.

Group Executive Chef

Silverstone Hospitality

2012 to December 2015

As group executive chef my responsibilities included all aspects of running the group's food offer which ranged from a 60-cover pizza restaurant to 4,000 cover banqueting venue. I was based at Silverstone race circuit, where we delivered hospitality for all events. Silverstone also incorporates two seated a la carte restaurants including paddock café and the famous BRDC British Racing Drivers Club. I produced bespoke menus, each geared round the specific client.

Executive Chef

Ambianza Ltd

2009 to 2012

3 hotels

As Group Executive Chef I was responsible for three outlets including Cotswolds 88 hotel, Cricklade house hotel and Chateau de Sanse set in the Dordogne region of south west France. My main base was Cotswolds 88 hotel, a boutique operation with just 17 well-appointed rooms where I achieved three rosettes for the restaurant from nothing in just 18 months propelling the restaurant into the top 10% in the UK.

Cricklade House Hotel is a classic country house with spa and golf course, 50 bedrooms and banqueting facilities for 250, again we took this from nothing to 2 rosettes in a year.

Chateau de Sanse is another boutique operation serving a 70-cover restaurant, 40 cover terrace and pool side dining, the restaurant serves fine dining cuisine which incorporates the local produce to a very high standard.

City Inn-Executive Chef

As Executive Chef I was responsible for the smooth running of the 120-cover restaurant, 80 cover cocktail bar, room service and c&b facilities for around 300 covers whilst being responsible for wage and food budget and met required targets consistently.

Selfridges Group Development Chef

As Development Chef I was responsible for innovative new product lines and dishes for the many food outlets in store, Private dinner functions and canapé parties. Over 100 chefs onsite in the Oxford Street store, this is a large operation with a £12m food operation including a la carte restaurants to Yo Sushi bar, Cake shops, and Marco Pierre Whites Franky's Diner.

Head Chef Savoy Grill Gordon Ramsay, 1 Michelin star, 3 rosettes

In my time here, I oversaw the Savoy Grill kitchen with 52 chefs on the rota, a 200 cover Michelin star restaurant and a 100 cover less formal brasserie with a 45-cover private dining room and chefs table. Michelin inspected us during my time as Head Chef and the Savoy Grill retained its Michelin star.

Executive Chef - Minerva 2 5 * Cruise Ship

As executive chef I was responsible for 120 cooks and porters on board this 5 * vessel sailing the world over, with a 500-cover main dining room and 9 other food outlets for totals of 1000 passengers. Food was determined by the location of the ship at that time with access to some fantastic produce where authentic and local dishes were created to a very high standard.

Head Chef Sheene Mill Restaurant with rooms 2 rosettes

As head chef in this very busy 2 rosette brassiere style restaurant, owned by celebrity chef Steven Saunders I was responsible for a brigade of 14 chefs serving 80-100 covers per service. 2 rosettes - great ingredients cooked well.

Education

High school or equivalent

Kendal Catering College

1993 to 1994

Skills

- Training & Development
- Logistics Management