

# Martyn O'Donnell

## **New C+E / class 1 driver**

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I passed my class 1 / C&E in march 2024. I have been driving class 1 vehicles since june 2024.

I have always enjoyed driving and have covered a lot of Scotland, North England and over the last few years parts of europe( eastern).

After 25 years in food and beverage , I wanted to make a career change. I believe some of my skills will crossover well, like planning, reacting to situations, timing and adhering to health and safety, road safety legislation. I am a well-mannered, sensible, responsible, articulate and hardworking individual, who has experience of providing

a professional and efficient service to customers. I am happy to work alone or as part of a team, with an appreciation and understanding of the importance

of customer care as a function within a business. I possess excellent communication skills

and I have the ability and experience to relate to a wide range of people.

## Personal Details

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**Driver's License:** CE, Cars

**Eligible to work in the UK:** Yes

**Highest Level of Education:** Certificate of Higher Education

**Industry:** Food Preparation & Service, Transportation Services

**Total years of experience:** 25

## Work Experience

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### **HGV Class 1 Driver**

GIF Transport-Aberdeenshire

October 2024 to Present

Mainly working a flat bed trailer, usual loads are, pipe, air freight crates, shipping containers and pallets etc. Competent in ensuring loads are secured using the correct restraints, ratchets/ chains etc.

Adhering to the daily vehicle walk around checks and ensuring paperwork matches with the load.

### **HGV Class 1 Driver**

Asco World-Aberdeen

June 2024 to October 2024

Driving an artic lorry, servicing the oil and gas sector. Mainly using a flat bed to transport containers, pipes and tanks. I have used extenders upto 65ft, step frame and curtain sided trailers. I've also done a few wide loads, some with markers only and some with an escort. Duties include using the pda to record stage of delivery/ collection, ensuring paperwork matches the load and within all limits, adhering to site safety policies, load safety and securement using various restraints, Daily vehicle checks. No issues or infringements with my tacho.

### **HGV Class 1 & 2 Driver**

Driver Hire-Aberdeen

March 2024 to June 2024

Signed up to the agency to build experience to hopefully find a permanent job.

### **Executive Chef**

Balmakewan farm shop-Aberdeenshire

January 2015 to June 2024

Covering all food outlets within the estate, marquee functions upto 500 covers, private dinners, farmshop restaurant to 160 covers, off site catering to whatever number requested.

I manage all aspects of the kitchen, staffing, rotas, menu planning and costing, health and safety procedures/ schedules, ready meal haccap guidelines, also i have full control of procurement so look at finding the best produce from the best companies at the best price.

We have created our own training programme for junior staff to train them in every way the kitchen requires.

### **Head Chef**

Carron Art Deco Restaurant-Stonehaven, Aberdeenshire, UK

January 2014 to August 2014

### **Head Chef**

Granite Park Restaurant-Aberdeen, UK

February 2013 to January 2014

Aberdeen, Aberdeenshire

### **Head Chef**

Maryculter House Hotel-Aberdeen, UK

October 2010 to January 2013

Aberdeen, Aberdeenshire

### **Sous/ Second Chef**

The Fife Arms Hotel-Turriff, UK

October 2009 to October 2010

Turriff, Aberdeenshire

### **Head Chef**

Artego Restaurant-Ayr

August 2008 to October 2009

Contemporary cocktail / wine bar,  
100-120 covers.

### **Sous Chef**

Parkstone Hotel-Prestwick

November 2005 to August 2008

1 rosette restaurant and banqueting up to 180.

### **Head Chef**

La Pecherie Restaurant-Ayr, Ayrshire, UK

July 2005 to October 2005

### **Senior Chef de Partie**

Western Turnberry Resort-Maidens

June 2004 to July 2005

One of Scotlands best hotels, 3 rosette restaurant, banqueting upto 800.

### **Chef De Partie**

Bistro Jardiniere-Ayr, Ayrshire, UK

January 2002 to June 2004

### **Commis Chef**

Stirling Highland Hotel

June 2001 to January 2002

### **Commis Chef**

Park Hotel-Falkirk, UK

August 2000 to June 2001

Falkirk, Stirlingshire

## Education

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### **Certificate in management**

Falkirk College - Stirlingshire, UK

2002

### **GCSE in Maths, English**

Endon High School - Endon, Stoke-on-trent, UK

2000

## Skills

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- Culinary Experience
- Cooking

## Certifications and Licenses

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### **SVQ level 1,2,3+ a 4th year in kitchen management**

Present

Completed levels 1,2 & 3 in kitchen management, I also completed a further course in kitchen management while in full time employment that specified on gp's, staffing, menu planning, staff training programmes etc.