

# SKYE-LILLY

[Skyeaves2000@icloud.com](mailto:Skyeaves2000@icloud.com)

1 court farm cottage, nettlestead  
place, Maidstone road me18 5ha

## EXPERIENCE

### **MuscleWorks , orpington — *gym assistant***

December 2021 - March 2023

During my time at this job I had multiple responsibilities. These included: greeting customers, making shakes and ensuring the gym floor was clean and tidy. This job enhanced my confidence as I dealt with customers regularly. I also had to have a knowledge of the products that were being sold as I would often receive questions about them which I would be expected to be able to answer correctly. For example I would memorize how much each membership was for example they would have yearly memberships, monthly and day passes. I would put these into an organized system

### **Next, bluewater — *seasonal sales assistant***

October 2022 - January 2023

In this role I had many requirements. One being a friendly face to customers on the till, I would be responsible for ensuring that customers had a positive shopping experience with us. I would also organize the shop floor and ensure customers could easily find what they wanted to buy. This role enhanced my customer service skills and taught me how to work under pressure as I was employed during Christmas time which meant I had to adapt to working in a fast-paced environment.

### **Babasheesh , dockside — *waitress/bartender***

August 2023 - January 2024

In this role I had many requirements. One being a friendly face to customers on the till, I would be responsible for ensuring that customers had a positive shopping experience with us. I would also organize the shop floor and ensure customers could easily find what they wanted to buy. This role enhanced my customer service skills and taught me how to work under pressure as I was employed during Christmas time which meant I had to adapt to working in a fast-paced environment.

### **The Ship , lower upnor — *head chef***

January 2024 - current

Highly skilled and creative Head Chef with 9 months of experience in managing kitchen operations, menu development, and team leadership. Adept at ensuring high-quality culinary standards, maintaining inventory control, and adhering to food safety regulations. Proven ability to innovate and deliver exceptional dining experiences in high-pressure environments. Strong leadership skills with a focus on staff training, motivation, and efficient kitchen management. Passionate about creating diverse and flavorful dishes while optimizing kitchen performance and cost management

## SKILLS

Passionate  
Organized  
Time management  
People skills  
Communication

## **EDUCATION**

### **The Hundred of Hoo Academy / GCSEs**

December 2018 - June 2022, Hoo St Werburg

Science : 4/5

Math : 5

English literature : 7

English language : 7

History : 9

Health and social care : L2D

Health and fitness : L2M

Business studies : L2D