

Education

- 1990 – 1993: Fort Augustus Abbey School, Inverness-shire
- 1993 – 1994: Basil Paterson College, Edinburgh
- 1994 – 1995: Edinburgh Telford College, Edinburgh

Qualifications and Training

- Higher National Certificate in Culinary Arts Telford College, Edinburgh, Scotland
- Level 3 Food Hygiene Certificate - Chartered Institute of Environmental Health
- HACCP and USPH Training
- Seafarer's Identification and Record Books for MCA United Kingdom
- Seafarer's Certificates in Personal Safety and SR
- Fire Prevention and Fire Fighting, First Aid, Crowd Management
- Experienced in Microsoft, Fidelio and Crunch Time systems
- Medical Certificates (Current)

Career Précis

Twenty years in the industry has resulted in the development of skill sets necessary to provide quality food and service. Positions cover a wide spectrum of establishments from small restaurants, to large hotels, and several years spent in the cruise sector of the industry. This experience has led to an exposure of a wide range of cuisines, including the various aspects covering preparation and presentation.

Career progression has also resulted in gaining a wider perspective in the skills required to manage the administrative side of running a kitchen. This includes ordering food and maintaining inventory, developing menus, scheduling work shifts, training of junior staff and the maintenance of hygiene and sanitation standards.

Key Skills:

- Reliable and dependable - high personal standards and attention to detail
- Active approach to work - results-driven
- Logical and methodical approach to achieving tasks and objectives
- Good planning, organising and monitoring abilities

EMPLOYMENT HISTORY

November 2016 – Present

Executive Sous Chef / Relief Executive Chef – Fred Olsen Cruise Lines

Supports the Executive Chef in running a 62 staff kitchen and takes over responsibility for the position when the Executive Chef is on leave. Main responsibilities include menu planning, food cost control, portion control, dietary and allergen meetings. Other duties include HACCP training and preparation demonstrations. Was also utilised as relief executive chef on other vessels in the company.

June 2015 – November 2016

Executive Sous Chef - Celestyal Cruises

Supports the Executive Chef in running a 72 staff kitchen, serving food predominantly for the British market. Takes over responsibility for the position when the Executive Chef is on leave.

As sous chef, covers a range of responsibilities from the general supervision of the kitchen, ensuring the standard and presentation of the food being served, managing food costs / onboard inventories and participating in the development of menus.

Carries out HACCP training in conjunction with internal inspections to ensure standards are maintained.

Sept 2014 - Feb 2015

Head Chef - Nags Head Abingdon UK

The position was responsible for the managing the kitchen serving the bars and a 120-cover restaurant in a popular Oxfordshire establishment. The food range for typical bar meals to the more formal menus served in the restaurant. During the period employed, an average GP of 68% was achieved.

July 2014 - Sept 2014

Head Chef - Cheltenham Park Hotel UK - 1 AA Rosette

Responsible for all aspects in managing a kitchen serving a 120 cover dining room serving British and contemporary French, from an à la carte menu. Also, when required provided working lunches / refreshments to support the conference facilities provided by the hotel. Given the location, the hotel was busy with many organised tours and weddings. The lack of permanent staff resulted in too much time sourcing agency staff distracting from the prime responsibility of managing the kitchen.

May 2014 – July 2014

Interim Head Chef - Basingstoke Country Hotel UK

Filled the head chef position to provide cover whilst a newly appointed chef was able to take up the position. The time spent at Basingstoke resulted in the position at Cheltenham. This was due to a recommendation from the general manager at Basingstoke, because the hotels were in the same group.

March 2014 – May 2014

Executive Chef - Luftner River Cruises

The position managed a kitchen providing breakfast and lunch buffets for 160 passengers. Dinner was a German influenced à la carte menu. The position was untenable because of the staff's attitude to hygiene and lack of support from management in resolving the issues.

January 2010 – November 2013

Executive Sous Chef - Iberocruceros

The vessels operated between the Mediterranean, Northern Europe and Brazil, requiring a range of menus to suit the local taste. The facilities included the main dining restaurant accommodating 550 covers, an open plan buffet with 350 covers and a 250-cover restaurant providing fine dining

As Executive Sous Chef in the Hotel Operations Department covered all aspects in the running of the galley. There was extensive involvement in supervising the provision of food to the company's required high standard and menu planning to suit the location. Responsibilities also included ensuring compliance with company targets for costs, maintaining stores inventory, managing food purchasing and ensuring compliance with the required level of kitchen hygiene.

December 2008 – October 2009

Chef de Partie / Sous Chef - Holland America Cruise Lines

The vessel operated mainly in Asia and Australia and accommodated 1700 passengers. During the first contract responsible for the cold buffet including ordering, preparation and presentation. On the second contract transferred to the speciality restaurant of 100 covers serving American style cuisine. This was a fully hands on role with the additional responsibility for checking orders before service.

May 2008- November 2008

Relief Agency Chef - Various

Worked as a relief Sous Chef and Head Chef at various establishments in London, predominantly hotels.

November 2007- April 2008

Sous Chef- Celebrity Cruise Lines:

The vessel operated in the Caribbean and USA coastal waters with the restaurants serving international cuisine. This role was predominantly supervisory being responsible for the buffet breakfast and lunch. The position then reported to the Chef de Cuisine for the dinner service in the main dining room.

July 2006 - November 2006

Chef Tournant- Regent Seven Seas

The vessel operated in Europe with menus reflecting the nationalities on-board and the current location. Responsible for supervising a station serving classical French Cuisine in a 350-cover restaurant

July 2005 – June 2006

Chef Tournant - Queen Mary 2

Responsibilities covered working in the fine dining restaurant and The Grill for First Class passengers where the food was predominately classic French.

January 2004 – June 2005

Relief Agency Chef - Various

Working at various establishments including Bistros, hotels, and restaurants, covering as holiday relief and staff shortages.

April 2001 to December 2003

Senior Sous and Head Chef - Loch Fyne Seafood and Oyster Restaurants

Initially worked in Oxford, Reading and Portsmouth as sous chef, with substantial involvement during the opening phase of these restaurants. When one was established, was moved to the next opening. Finally moved to Beaconsfield and Fulham as Head chef. Involved in running the establishments, including cost control / budget, procurement and training of junior staff

1999 - 2001	Sous Chef - Christie's Brasserie, Guernsey, Channel Islands
1998 - 1999	Chef de Partie - Preston Field House Hotel, Edinburgh: 1 AA rosette
1996 - 1997	Senior Commi - Hilton National Hotel, Edinburgh
1995 - 1996	First Commi -Coppid Beach Hotel, Bracknell 2AA Rosette
1993 - 1995	Commi Chef - King James Thistle Hotel, Edinburgh

Note: Gaps in employment history after 2009 are leave periods taken with my family in Thailand.