

# Head Chef

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## PERSONAL STATEMENT

A hardworking, motivated and enthusiastic Head Chef who has a real passion for food, and who is sure to exceed your customer's expectations. Karen's leadership style is to always lead by example in observing standards, rules and regulations. She has a unique method of cooking, and is well placed to improve the standards of cuisine in your kitchen, and to operate it at a healthy profit margin. By possessing extensive knowledge of all the rules and regulations concerning personal hygiene and appearance, she is able to ensure strict compliance with the highest standards. She is not only a strong leader but is also a good team player who has the experience required to create a stimulating, positive and energetic working atmosphere. Right now she is eager to further develop her career with a leading company, and is looking for a suitable position with an employer who is looking to recruit the best and brightest people.

### Managing



Schedule optimization  
Supervising  
Leadership skills  
Business management  
Achieving food margins  
People management

### Culinary



Dish specification  
Food sampling  
Asian recipes  
Kitchen management  
Special diets  
Induction training

### Dynamic



Exceptional host  
Leading by example  
Inspiring people  
Team player  
Commercial judgement  
Positive attitude

### Smart



Food ideas  
New recipes  
Problem solving  
Effective planning skills  
Innovative  
Resourceful

## CAREER HISTORY

### Restaurant - Birmingham

**HEAD CHEF** Apr 2009 – Present

Responsible for leading by example by demonstrating high standards of cooking and customer service at all times. Also in charge of minimising wastage at all stages of food production and for instilling in staff a culture of essential hygiene practices connected with food cooking, storage and meal preparation.

#### Duties

- Conducting regular staff performance reviews and taking appropriate action to rectify any deficiencies.
- Making sure that all food which is presented to clientele is done so in a timely manner and in the correct sequence.
- Giving both positive and negative feedback to kitchen staff on a daily basis.
- Providing appropriate training for all members of staff.
- Ensuring that all cleaning rotas duties are carried out properly and that relevant administrative records are updated.
- Checking quantity and quality of food received from suppliers, and then writing food cost reports for senior managers.
- Processing invoices on a weekly basis and ensuring that any outstanding bills are paid in full and on time.
- Developing and maintain good working relationships throughout the catering team.

### City Centre Restaurant - Coventry

**SOUS CHEF** Jan 2009 - Apr 2009

### Fast Food Takeaway - Birmingham

**TRAINEE CHEF** Aug 2007 - Jan 2009

## KEY COMPETENCIES

- Able to manage a diverse team as well as prioritise and organise a large workload.
- Handling emergency situations i.e. having to produce large amounts of extra meals at the last minute.
- Experience of food manufacturing, food production, as well as restaurant and catering work environments.
- Ability to foresee and recognise potential problems before they occur and to plan for them accordingly.

## ACADEMIC QUALIFICATIONS

Birmingham North University: Culinary BA (Hons) - 2004 - 2007

City & Guilds: Marketing Diploma - 2004

Birmingham South College: A levels - Maths (B) English (A) Business Studies (B) - 2002 - 2004

## REFERENCES

Available on request



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