

NAME REMOVED

Name removed
xxxxx



1234 567 890
example@example.com

CHEF MANAGER

Menu Planning | Staff Management | Reputation built on service delivery

Improvement oriented Chef Manager with a focus on profitability, superlative communication abilities and effective staff management. Able to garner support from staff and management, acting as a key coordination point to facilitate organisational and service delivery. Talent for recognising growth opportunities from a productivity and operational perspective.

VALUE OFFERED

- Supplies and fulfilment
 - Report writing and daily banking
 - On site and off site service delivery for large functions
 - Employee salary processing
 - Menu setting and management
 - Operational, Service Delivery and Project Management
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BENCHMARKS AND MILESTONES

- Provided catering under challenging circumstances for over 2000 people daily consistently across a one week period as part of attendance at the Garma festival for Xxxx Northern Territory with no crisis or mishaps encountered
- Decreased costs by \$10,400 over a twelve month period through sourcing cheaper products during global financial crisis while simultaneously maintaining staff levels and delivering above expectation in food service delivery and customer experience
- Received numerous team accolades and awards including Awards for Excellence in Safety, Personal Development and Team Spirit as well as numerous nominations as part of the annual Star Awards ceremony.
- Dramatically amplified sales by approximately \$25,000 over a three year period by selecting and recruiting not only the right staff but additional staff



EMPLOYMENT NARRATIVE

Employers name removed, Victoria

08/2002–present

Unit Manager

Upon commencement, the challenges appeared daunting. High levels of demand due to company community involvement resulted in providing catering often for over 2000 people each day during peak periods. Improved staffing levels whilst simultaneously meeting necessary KPIs.

Identified challenges including dramatically reduced costs during global financial crisis whilst maintaining services and retaining all staff during this challenging period.

- Recognised as “irreplaceable” by management due to high level of success and productivity in role
 - Gained formidable industry reputation due to staff training focus and effective communication of expectations to colleagues as well as consistently delivering above expectations consistently.
 - Acted as Fire Warden and First Aid representative despite myriad of additional functions including preparation and costing of six weekly menu allowing for vegetarians, Islamic and Jewish requirements, gluten free and dairy free as well as including seasonal ingredients and catering to special events such as Christmas and Easter to name a few.
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- Received numerous team accolades and awards including Awards for Excellence in Safety, Personal Development and Team Spiriting as well as numerous nominations as part of the annual Star Awards ceremony.
 - Provided catering under challenging circumstances for over 2000 people daily over a one week period as part of attendance at the Garma festival for Xxxx Northern Territory with no crisis or mishaps encountered during this festival
 - Improved waiting times by at least five minutes for each patron by moving the POS machine to behind the counter freeing up time of staff members processing EFT transactions as well as two registered available during peak times.
 - Increased customer choices by 100% increasing snack food choices from 6 to 12, ten additional drink varieties, and juice choices from two to six, as well as adding greater choices of fruits yoghurts and cheeses
 - Dramatically amplified sales by approximately \$25,000 over a three year period by selecting and recruiting not only the right staff but additional staff

SNAPSHOT

Company: xxxxxxxx is the world’s largest catering company and FM business provider employing 600 Australian employees

Budget: \$85,000

Reports to: Operations Manager



ADDITIONAL ROLES

Note: From August 2002 – 2007 I was employed as a casual chef within xxxxxx, being promoted to a permanent full time position in 2004

Caterpillar/Xxxx, 2007–2010
Chef Manager

CGU, 2005-2007 on Secondment from Xxxx
Chef Manager

Australian Catholic University, 2002 – 2005 – On Secondment from Xxxx
Chef

EDUCATION & TRAINING

Food Safety Supervisors Course
William Angliss College

Certificate IV in Business Retail
William Angliss College

First Aid Course
Xxxx via St John's Ambulance

EEO and Harassment Free Workplace
Xxxx via William Angliss College

Occupational Health and Food Safety
Xxxx via William Angliss College

Chef's Apprenticeship
Box Hill College of TAFE

REFERENCES

Joe Augello
Trentino's Restaurant
Telephone: (03) 9326 1264

Paul Raynor
Stokehouse Restaurants
Telephone: (03) 9525 5555

