# **Chef CV Example - Template**

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#### **Professional Profile**

I am an experienced and good tempered chef! I have an absolute passion for cooking and have done all my life. I have never smoked, so my sense of taste is heightened. I am very creative and love to make new and exciting dishes to serve to my customers.

- Friendly and helpful.
- Sensible and practical.
- Honest and reliable.
- Calm under pressure.
- Highly organised.
- Good knowledge of pairing.
- Clean and Tidy.
- Flexible.
- Hard Working.

# **Professional** Qualifications.

HND Food Preparation and hygiene.

#### **Work History**

## January 2010 - Present

Head Chef, Steely Steak House, London

My position as head chef at this well-known London Steak house gave me the ability to put my personal stamp on the menu. My main duties were to brief the other chefs at the beginning and end of service, keep the kitchen in good order, and of course, cook and check meals. I created my own line of signature sauces whilst in this employment, which are firm favourites on the menu. I also employed a new style of steak cooking whilst working there.

### January 2008- January 2010

Chef, Big Cook Motorway Services, London

Working as a line cook in a busy motorway services gave me the experience to be able to handle orders under pressure. I had to cook quality meals in a very short space of time. My main duties were to read the ticket allocated to me, and ensure that the correct meals were sent out to the customer. I was also responsible for ensuring my station was kept clean and tidy at all times.

#### January 2006 - January 2008

Trainee Chef, McFarlane's, London

Working for a worldwide brand such as McFarlane's gave me my first experience of cooking. I was assigned the fries station, and it was my job to ensure that batches of frozen fries were cooked properly, salted well, and then packaged for the order according to the size required. I gained a basic understanding of food hygiene principles.

#### Education

GCSE 10xA Grades including English, Maths and Science. Londonberry Comprehensive School London 2006

References References are available on request, or in writing to the above previous employers.

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