**WRITE NAME HERE**

Picture Here

Address:

City, Province:

Postal Code

***Telephone:***

***Email:***

**Summary**

With over seven years experience in the industry, I have never been more dedicated and passionate about producing high quality, creative and innovative dishes for the Australian public.

**Education**

Southbank TAFE Brisbane QLD

Certificate IV in Hospitality (Commercial Cookery)

Graduated: 2003

Garrick High School Cob Coast QLD

Queensland Certificate of Education

Graduated: 1999

**Employment History**

Jan 2007 – Sep 2009: Sous Chef

The French Brasserie London, UK

**Responsibilities**

Supervised a team of 25 in a busy kitchen

Managed food preparation processes

Managed all team tasks

Allocated duties and meal orders

Coordinated with front-of-house staff

Checked garnishes and meal presentation

Checked and maintained stock levels

Helped manage all staff rosters

Jan 2004 – Senior First Aid Certificate

**Skills:**

Category Name Proficiency Yrs experience Last used

Language French Intermediate 8 yrs < 12 months

**Interests:**

Travelling the world and preparing amazing food

French cookery techniques

Experiencing different cultures

Spending time at the beach