

# Michael Ashley Hyde

21 Heathfields  
Heath Charnock  
Chorley  
Lancashire  
PR6 9LA

Contact Numbers  
Home 01257-483313  
Mobile 07888831095

Date of birth 16 August 1963  
Nationality English  
Living with Partner  
3 children

## **Personal Profile**

I am a hard working, friendly team player, with strong leadership skills and the ability to communicate well with staff and employers alike. I have a strong emphasis on customer care and maintaining high standards. I relish new challenges. Whilst working well in a team environment I am also able to work effectively on my own.

## **EDUCATION & QUALIFICATIONS**

**1974-1979**     **Rivington & Blackrod High School**

CSE Passes     English Language  
                         Mathematics  
                         History  
                         Geography  
                         Social Studies  
                         Woodwork  
16+                Physics.

**1979-1983**     **Salford Technical College**  
                         City & Guilds 706-1 & 706-2

## **Professional Qualifications**

Apprenticeship Hotel & Catering Training Board-4 years day release  
Basic food Hygiene  
Advanced food Hygiene  
Hotel & Catering Diploma  
NVQ D 32

## **EMPLOYMENT HISTORY**

### **2007 March-present**

Had to take time off to look after my partner due to illness and daughter, I have done some relief work to keep my hand in, my partner is fully recovered now, so I can resume full time employment.

### **September 2004 -2007 March**

#### **Thistle 4\* 205 Bedroom Hotel**

City centre hotel in Manchester

205 bedrooms,80 seater restaurant tdh and A la carte and bar snack menu

250 banqueting and conference.

£1.02 food turn over, with a food cost 27%

My role of Head Chef included the control of 14 chefs and kitchen porters.

Staff training, menu planning, cost controls, Health and Safety.

Regular food safety Audits.

Control food gross profit.

Pay Roll.

### **March 2002 - AUGUST 2004 Executive Head Chef**

#### **Manchester Airport Marriott Hotel 4\***

The Hotel is a 4\* hotel situated in Hale Barns Manchester, 5 miles from Manchester Airport. It has 142 bedrooms, a 98 cover fine dining international restaurant, conference and banqueting facilities for up to 400 and bar and lounge area for dining.

Food turnover per year is £1.6m with a food cost of 27%. My role as Executive Head Chef includes the control of a brigade of 17 chefs and kitchen porters and is a hands on role.

Main duties and responsibilities:-.

Daily food purchasing and menu planning

Achieving high quality food standard whilst still controlling food costs

Health & Safety training and general kitchen staff training

Implementing and maintaining high standards in the kitchen

Payroll management and control of staff costing to within the budget restraints

To carry out daily, weekly and monthly food hygiene audits

Maintaining food gross profit at or above the budgeted level

Management of food production for conference, banqueting and weddings

To carry out regular stock take in order to maintain costs within budget

To cover duty management when required

**March 2000 - March 2002                      Head Chef**  
**The Norbreck Castle Hotel 3\*, Blackpool - Principal Hotels**

This hotel is situated on Blackpool seafront and has 363 en-suite bedrooms, an American style restaurant seating 250 and a carvery style restaurant seating 800 as well as conference and banqueting facilities for up to 3,500 delegates.

Food turnover was £2.2m per year. This high volume unit has a budget gross profit set at 68-70% depending on the season, which I was able to achieve consistently. My role as Head Chef included the control of a brigade of 24 full-time and part time staff.

Main duties and responsibilities:-

- Daily food purchasing and menu planning
- NVQ staff training
- Health and Hygiene training
- Daily management of all kitchen areas
- Implementing and maintaining high standards in the kitchen
- To carry out regular stock take in order to maintain costs within budget

**1999 - March 2000                              Head Chef**  
**Swallow Hilltop Hotel, Carlisle**

- A 3 star 92 bed roomed hotel with leisure club
- Conference and banqueting for up to 400 covers
- A la Carte and TDH restaurant for 160 covers
- Conferences for up to 250
- Management of a brigade of 10 staff
- Consistently achieved above budget gross profit of 72%
- Responsible for day-to-day management of the kitchen
- NVQ staff training
- Health and Safety
- Daily food purchasing and menu planning

**1996 - 1999**

**Head Chef**

**Four Seasons Hotel 4\*, Hale Barns, Manchester Airport**

Privately owned 4\*Hotel situated in Hale Barns Manchester, 5 miles from Manchester Airport. It has 142 bedrooms, a 98 cover fine dining international restaurant, conference and banqueting facilities for up to 400 and bar and lounge area for dining.

I was head chef for 3 years at Four Seasons working under an Executive Chef. I then moved to Carlisle as Head Chef (another hotel within the group) and returned 2 ½ years later as Executive Chef to the re-named Manchester Airport Marriott.

Responsible for the day to day running of the kitchen and maintaining standards

NVQ staff training

Health and Hygiene Training

Daily food purchasing and menu planning

Preparing along with the Executive Head Chef all new menus

Maintaining 'Investors in People'

Management of brigade of 14 chefs

Responsibility for maintaining gross profit margin

**1991 - 1995**

**Head Chef**

**AEA Technology, Risley, Warrington, Cheshire**

Staff restaurant catering for 900 covers daily

Executive dining room 250 covers

Buffets and functions for 2000

Outside catering for 200 daily

Daily food purchasing, menu planning and training

Maintaining the standards for the ISO 9002

Health and Safety training

Maintaining gross profit margin

### **Previous Employment**

**Low wood Hotel 4\*, Ambleside**

**Position: Head Chef**

**Old England Hotel 4\*, Bowness on Windermere**

**Position: Head Chef**

**Portland Thistle Hotel 4\*, Manchester**

**Position: Senior Sous Chef**

**Forte Post House, Chester**

**Position: Head Chef**

**Piccadilly Hotel 4\*, Manchester**

**Position: Apprentice chef to Sous Chef**

## **HOBBIES & INTERESTS**

Running

Computers

Watching Cricket

Walking

Charity volunteer