

Wayne Bowman
23 Sea View Avenue
Lipson, Plymouth, PL4 8ru
Mobile 07757164696

Profile:

I am a very reliable and flexible person who is always committed to the job in hand, working well within a team or independently. I am very motivated and hard working. I have a keen eye and enjoy being creative in and of the work place.

Work Experience:

2006/9 Chloe's Restaurant, Plymouth
Sous Chef

In the few years that I was here we managed to increase our presence and popularity in the area by doing local food festivals, on stage demonstrations and working closely with local schools. We had a bit of media coverage which over all led us to being put into the Michelin guide.

2005/6 Fishbone, Future Inns, Plymouth

I joined as assistant kitchen manager and was put in charge of recruiting chef/kitchen staff for the new restaurant which was still being built, also to sort out local suppliers and stock for the menu. A big part of my job involved training staff up to a standard so they could run different sections of the kitchen by them selves.

2004/5 Minersarm, Plymouth
Sous Chef

Working in this restaurant was a good learning experience as we made everything from scratch from breads to ice creams, we were a small team of chefs so brain storming and producing different menus and new dish's was very much a team effort.

2004 St Christopher's School, Bristol

I took the role of chef de partie but soon advanced to head chef due to personal staff circumstances. This was a residential school for children with severe learning difficulties and special needs. The menus where changed daily due to dietary needs and medical needs of the children. I only used fresh and organic products which were locally sourced.

2003 Bristol and West, Winchester

I was taken on as a customer service advisor which involved researching information on existing and new products and relating them to the customer, I was also required to update and manage customer accounts.

Skills:

- Management skills in the hospitality sector.
- Good communicator.
- Good time management
- Very creative, self motivated
- Organised and efficient

Education:

1998 College of Further Education
Catering and Hospitality NVQ II
Various Health and Hygiene certificates

1989/94 Eggbuckland Community Collage 9 G, C, S, E (C-E)

Interest and hobbies:

In my spare time I enjoy going to the gym and learning to play the guitar, my free time is important to me so I like to enjoy every minute. I enjoy going out with my friends and family and learning about anything and everything.

References;

Didier Franchise
Chloe's Restaurant
Princess Street
Plymouth
01752 201523

Other's available on request.