

MODULE:ACE
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- **Today's aim in this presentation will be to demonstrate my current skills and analyse on how they will benefit me and my future restaurant owner career.**

Skills need for the job

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a passion for cooking

technical skills and
cooking techniques -
including knowing how
to cook, store and
serve food

self-motivation

a flexible attitude

teamwork and
communication skills

a willingness to learn
and take on board
instructions

organisational skills and
the ability to delegate

attention to detail to
ensure consistent, high
standards

commitment and
loyalty

a hard-working and
calm approach

the ability to work
without supervision

language skills are also
valuable, particularly
French or Spanish.



My skills

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- **Leadership**
- **Teamwork**
- **Organization**
- **Communication**
- **Flexible**

Strengths

- **Good timekeeping**
- **Extensive work experience**
- **Communication**
- **Leadership**
- **Teamwork**
- **Resolving conflixtions**
- **Confident**
- **Wide range of culinary skills**

Threats

- **Competition**

Weaknesses

- **Writing**
- **Not stern enough at work**
- **Limited qualifications**

Opportunities

- **Owning my own business**

Time Management

- UP TO DATE TRAINING ONLINE/PRACTICAL
- UP TO DATE TIME LOGS
- EFFICIENT BREAKS AND ANNUAL LEAVES
- ENOUGH RESTING/SLEEP TIMES