

Head Chef/Kitchen Manager

Comfy Pubs - Birmingham

£30,000 a year - Full-time, Permanent

An exciting new restaurant and bar will be opening in the heart and soul of Birmingham.

**Are you passionate about creating excellent food, using quality, fresh ingredients?
Do you want to be part of an independent business with an excellent local reputation?**

If so, we are seeking a Head Chef that is creative, composed, committed and very well organised to join The Comfy Pub Family, and lead the team to spearhead our new Birmingham venue.

As a Head Chef, you will need to have creative flair and get a real kick out of a busy service, providing exceptional food for our customers whilst being busy and under pressure.

As Head

Chef you will be responsible for confidently running the kitchen working to the high standards in place.

In return we offer.

An excellent competitive salary

Weekly tips

Holiday Pay

Discounted meals whilst on shift.

Opportunity to join a growing brand of comfy pubs.

Great training and development schemes including funding qualifications.

Progression opportunities -

we actively encourage our employees to progress, offering you opportunities in some of the best towns and cities in the UK.

Pension scheme.

What are we looking for?

Experience in a fresh food kitchen working as a Head Chef or Kitchen Manager.

Experience and knowledge of GP's and stock management.

Competent understanding of all regulations, food hygiene and company specifications.

Experience in developing and inspiring your team of Chefs to become future leaders.

A genuine passion for delivering top quality dishes.

An excellent team player with exceptional communication skills.

Additional pay:

- Bonus scheme

Experience:

- Management: 2 year (Preferred)

- Head chef: 1 year (Preferred)

- Sous chef: 3 years (preferred)

Daniel Gordillo Rosales
07432270938
dani30055@hotmail.com

16-Oct-2020

Dear hiring Manager,

Please accept my cover letter and attached Cv as consideration for your opening for a Head Chef at Comfy Pubs – Birmingham. I have 8 years of experience running a kitchen with a quick food prep skill. My dedication to improving food quality and restaurant operations will become an asset to your restaurant. In return, I look forward to the opportunity to experiment with fresh cuisine and diversify my portfolio of culinary skills.

I have worked in the food and beverage industry for more than 7 years. I currently serve as the Head Chef at an Vegan restaurant that caters to more than 120 patrons on a daily basis. I always have it with me in mind that working in the kitchen requires standard, patience, problem-solving skills, leadership abilities and the respect of the staff.

At my current position, I continue to contribute to the restaurant's financial success by refining the menu, experimenting with new recipes and using seasonal ingredients. I also developed a survey for guests to take to help the restaurant decide which dishes should remain on the menu. These results, along with analysing the restaurant's sales figures, contributed to a boost in appetizer and entrée sales by 90%. Taking these steps also helped the restaurant reduce its food budget and waste, allowing it to give more raises to the employees.

Thank you for your time and consideration. I am confident that my skills as a Chef — and my ability to analyse profit margins – will help your restaurant expand its client base. I welcome the chance to further review my background with you and discuss the next steps in the hiring process.

Kind Regards

Daniel Gordillo Rosales

DANIEL FÉLIX GORDILLO ROSALES

Birmingham

dani30055@hotmail.com

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#readytowork



PERSONAL DETAILS

Driver's License: Cars

Eligible to work in the UK: Yes

Highest Level of Education: Diploma of Higher Education

Industry: Management, Marketing



WORK EXPERIENCE

Head Chef

Natural Bar and kitchen - Birmingham

January 2019 to Present

- New adventures and challenges are coming trying vegan food this time
- Getting more creativity to present different kind of food with authentic unique products.
- Challenging myself making all vegan and gluten free dishes
- Make my own team and work with success in a busy environment
- Keeping the GP and Profit with a good profit margin
- Keep always an standard of food and always following hygiene regulation & H&S procedures.

Sous Chef/Head Chef

Buffalo and rye, 11 Bennetts Hill, B2 5RS - Birmingham

August 2015 to December 2018

I have been working at this venue for over 3 years. My main responsibilities are: Organising stock, making orders, rotas, GP, specials, and organising the equipment. My personal achievement is leading the team. Keep always an standard of food and always following hygiene regulation & H&S procedures.

Working with suppliers like O.kay, M&J, Bidfood, Aurbery Allen, Peel & Stone, Ceci, Suma.

Chef de partie

Chimichanga, Prezzo - Solihull

January 2013 to August 2015

For over 2 years I worked for the company, Pretzo. Chimichanga was the busiest restaurant I have ever worked. In that place I learned to work under pressure, at a fast pace and how to manage my work effectively.

Chef

Barceló Hotels & Resorts - Monasterio de Boltaña, Huesca

March 2012 to June 2013

This was my first job, where I learned everything I needed to know to start my career in hospitality. It is where I discovered my passion for preparing food. In this large company, I took on challenges to work in various areas of the kitchen.



EDUCATION

Certificate of Higher Education in Management hospitality

University of Wales - Birmingham

Present

Diploma in Food Academy

Academy - Zaragoza

September 2009 to September 2012

Certificate of Higher Education in Marketing International

Santo Domingo de silos - Zaragoza

August 2003 to June 2009



SKILLS

- **Attention to detail, Business Sense, Cleanliness, Creativity, Fast-Paced Decision Making, Motivational, Multitasking, Team Player, Culinary expertise. (6 years)**
- **Team Player**
- **training**
- **kitchen**
- **Cooking**



ADDITIONAL INFORMATION

I am ambitious, hard worker, leader, tidy, responsible and respectful.

I love the sports, read books, cook at home, travel and meet new people.