

# CHRISTOPHER STANLEY

CV

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Ambitious Sous Chef with over 7 years of experience leading culinary teams in high-end restaurants and hotels. Reputable track record of overseeing staff, streamlining kitchen operations, and creating innovative menus that exceed guest expectations. Certified in health and safety regulations with proven success in promoting collaborative and efficient work environments.

## WORK EXPERIENCE

### Sous Chef

2019 - Present

The Ritz Carlton Hotel, London

Serve as second-in-command, supervising a team of 12 chefs to ensure all tasks are completed on time and up to standards. Collaborate with Head Chef to drive continuous improvement by creating and implementing innovative menu items. Oversee kitchen operations, including food preparation, and inventory management, and maintain high standards of hygiene, safety, and sanitation in the kitchen.

- Trained and onboarded 10 new staff members in cooking techniques and food safety.
- Spearheaded the development of seasonal menu, resulting in a 15% increase in revenue within 3 months
- Reduced kitchen expenses by £5,000/month by locating new suppliers and menu items.

### Station Chef

2017 - 2019

The Four Seasons Hotel, London

Oversaw the food preparation section and ensured dishes were cooked to a high standard. Partnered with other chefs to drive innovation across how kitchen operations, new menu items, and ingredients. Motivated and mentored junior chefs while ensuring adherence to all regulations and procedures.

- Increased revenue 20% through increased customer satisfaction and effective inventory management within 4 months
- Trained new staff members on kitchen procedures and safety protocols.
- Improved and maintained the restaurant ranking from 4.1 to 4.7 stars on Google within the first year.

## ADDITIONAL EXPERIENCE

Line Cook, The Ivy, London, UK, 2015-2016

Kitchen Assistant, Jamie Oliver's Fifteen, London, UK, 2014 - 2015

## HARD SKILLS

Menu planning and development, cooking skills, inventory management, staff training, food safety and hygiene, inventory management, knife skills, time management, kitchen management, and budgeting.

## EDUCATION AND CERTIFICATES

Bachelor of Science in Culinary Arts, University of West London, London, UK, 2015-2019

- Level 3 Diploma in Professional Cookery, City & Guilds, 2023
- Level 2 Award for Personal Licence Holders, British Institute of Innkeeping, 2022
- Level 2 Award in Food Safety, Chartered Institute of Environmental Health, 2021

## LANGUAGES

English: Native, French: C1, German: B2,