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Bristol, UK

Peter Kelly

Personal Profile

Dedicated and highly experienced Kitchen Porter with a strong track record of maintaining a clean and organised kitchen environment. Adept at upholding the highest hygiene and safety standards. Possesses a robust work ethic and a proven ability to excel in high-pressure culinary settings. Committed to contributing to the seamless operation of the kitchen while seeking a more senior role.

Skills

- Kitchen Hygiene
- Food Preparation
- Inventory Management
- Waste Management
- Equipment Maintenance
- Health and Safety Standards
- Staff Training

Education

High School Diploma, Bristol Central High School, 2018

Certifications

Food Hygiene Certificate, Food Standards Agency, 2023
First Aid Certification, St. John Ambulance, 2023

Work Experience

Kitchen Porter, The Gourmet Palace, Bristol | 2020 - Present

Oversee inventory management, ensuring the availability of essential kitchen supplies. Demonstrate excellence in maintaining kitchen hygiene standards, resulting in consistently positive health inspections. Collaborate closely with the kitchen team to ensure smooth service during busy shifts.

- Successfully trained and supervised a team of junior kitchen porters, ensuring they consistently followed proper dishwashing and cleaning techniques.
- Implemented and enforced strict health and safety protocols, which included regular equipment maintenance and sanitation routines.

Kitchen Porter (Junior), The Little Bistro, Bristol
2018 - 2020

Assisted chefs with basic food preparation tasks, such as chopping vegetables and preparing garnishes. Monitored and reported low stock levels to the kitchen manager, ensuring a well-stocked kitchen at all times. Maintained cleanliness and hygiene in the kitchen by washing dishes, utensils, and kitchen equipment.

- Contributed to the efficient flow of kitchen operations by promptly clearing and cleaning work areas.
- Awarded for consistently contributing to the efficient functioning of the kitchen and ensuring a high standard of hygiene and organisation.