Jai Pembert

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**Summary**

With over seven years experience in the industry, I have never been more dedicated and passionate about producing high quality, creative and innovative dishes for the Australian public.

**Education**

Southbank TAFE Brisbane QLD

Certificate IV in Hospitality (Commercial Cookery)

Graduated: 2003

Garrick High School Cob Coast QLD

Queensland Certificate of Education

Graduated: 1999

**Employment History**

Jan 2007 – Sep 2009: Sous Chef

The French Brasserie London, UK

**Responsibilities**

Supervised a team of 25 in a busy kitchen

Managed food preparation processes

Managed all team tasks

Allocated duties and meal orders

Coordinated with front-of-house staff

Checked garnishes and meal presentation

Checked and maintained stock levels

Helped manage all staff rosters

Assisted the head chef de cuisine with menu planning, budgets and wine selection

Achievements

Second-in-charge for catering for an event at Buckingham Palace

Restructured the food prep system which resulted in a more efficient production line

Jun 2003 – Dec 2006: Apprentice chef (later promoted to chef de partie in March 2006)

Scales Seafood Restaurant Southbank, QLD

Responsibilities

Shadowed different chefs de partie to learn about each station of the kitchen

Cooked meals, entrees, snacks and desserts

Prepared sauces

Talked with head chef about supplies and menu options

Talked with waiters about different specials

Checked stock levels

Achievements

Second place in the Restaurant and Catering Association Apprentice Chef Cookery Competition

Mar 2000 – Mar 2003: Apprentice chef

Thyme Australian Restaurant South Gabba, QLD

Responsibilities

Made sure all stations in the kitchen were clear and up to OH&S standard

Cleaned kitchen

Stored food

Chopped all vegetables for prep

Checked food expiry dates and discarded any outdated food

Put into practice any skills learned in class

Helped with all garnishes

Washed pots and pans

Qualifications/Certifications

Jan 2004 – Senior First Aid Certificate

Mar 2004 – Responsible Service of Alcohol

Skills

Category Name Proficiency Yrs experience Last used

Language French Intermediate 8 yrs < 12 months

Interests

Travelling the world and preparing amazing food

French cookery techniques

Experiencing different cultures

Spending time at the beach