

Example Chef CV Templates

Downloadable CV Templates - "A great CV is integral to the success of any serious chef."

What is a CV?

A CV is a summary of your career history. This is an extremely important document, as it will demonstrate the skills and experience you have gained, in order to match the job role that you are applying for.

An effective CV will match the specifications of the personal description within the job advert. Do not send the same CV to every job you apply for. Every CV you write must be custom-fit around the description of the job advertised by the employer.

"When you are reading a job advert, look out for the keywords being used to describe the skills and experience needed."

For instance, if "customer focused" and "excellent craft skills" are used in the job advert, make sure you clearly state in your CV that you are "customer focused" and have "excellent craft skills".

When writing your CV, it is imperative that you stick to the truth. Any falsities will inevitably be caught out, and the disciplinary consequences of this could be severe, likely resulting in dismissal.

**To follow are 2 sample CV layouts for a Chef de partie,
you will need to tweak and amend these to suit your
needs.**

Sample CV – 1

Curriculum Vitae

Name here – Address here

Email: namehere2003@domain.co.uk - Tel 07899 XX 87XX

Personal Statement –

I am a hard working, customer focused chef de partie, who is always looking to develop my excellent craft skills. I thrive when working under pressure within a fast paced environment.

I am a very clean and tidy chef, and always follow health and safety guidelines. I enjoy working in all areas of the kitchen, assisting with breakfasts, lunches and other hospitality requirements. At all times, I am happy to assist the head chef in any other areas, which make for the smooth operation of kitchen tasks. Finally, I'm in possession of:

- An up-to-date basic Health and Safety Certificate;
- An up-to-date basic Food Hygiene Certificate.

Education and Qualifications:

2008 – 2009 – Cambridge Regional College - B-TEC pass in electrical engineering.

2003 – 2008 - Soham village college GCSE passes in maths, religious education, craft design and realisation.

Professional Experience:

2013 – Present: Chef de partie at 4 star hotel, fast paced 1 rosette restaurant. Working on all sections of the kitchen including some breakfast shifts when needed.

2012 – 2013: Demi- chef de partie at 4star hotel, 1 rosette restaurant and busy banqueting business. (Excellent craft skills learnt in this position).

2009 – 2012: Brasserie style restaurant, commis chef. Completed NVQ level 2 in Professional Cookery whilst working here.

Interests and Hobbies:

Travel, skiing, running and reading cookery books.

References

- 1- Mr xxxx Head Chef at sample hotel.
 2. Mr cccc Head Chef at other hotel.
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Sample CV – 2

Curriculum Vitae

- **Your Name**
- Your Street Address
- City, county, postcode
- Mobile number 07899 xx 87xx
- Email: namehere@domain.co.uk

Personal Statement:

I am a hard-working, customer focused chef de partie with excellent craft skills, which I am always looking to further develop. I thrive when working under pressure within a fast paced environment. I am a very clean and tidy chef, who always follows health and safety guidelines.

I enjoy working in all areas of the kitchen, assisting with breakfasts, lunches and other hospitality requirements.

-Education-

- First school attended:

Soham Village College

GCSE Passes in maths, religious education, craft design and realisation

Soham

Graduated July 2008

- Any other school:

Cambridge Regional College

B-TEC pass in electrical engineering

Cambridge, Cambs
Graduated July 2009

-Experience-

4 Star hotel, London Apr 2013 – Present
Position: Chef de partie

- Working on all sections of kitchen;
- Breakfast shifts when needed;
- Fast paced restaurant.

4 Star hotel, London Apr 2012 – Apr2013
Position: Demi chef de partie

- 1 AA Rosette Restaurant
- Excellent craft skills learnt here;
- Working on larder and sauce;
- Worked in busy banqueting when needed.

Brasserie style restaurant, London Apr 2009 – Apr 2012
Position: Commis Chef

- Competing NVQ level 2 in professional cookery whilst working here.

Interests and Hobbies

Travel, skiing, running and reading cookery books.

References

- 1- Mr xxxx Head Chef at sample hotel
 2. Mr cccc Head Chef at other hotel
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