

MICHAEL WHITE

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Innovative Chef with over 30 years worldwide experience in all facets of cooking and management; underpinned by proven experience at such noted establishments as the China World Hotel in Beijing. A strong team builder and facilitator with expertise encompassing food service, cooking techniques and equipment combined with a commitment to providing total quality service in culinary arts – excelling in staff management & communication with knowledge of kitchen French and proficient in the use of MS Office / Windows, internet, email & web design

CAREER HIGHLIGHTS

- Awarded Certificate of Merit in the “Chef Of The Year” competition at NIFEX;
- Spent 2-weeks at the 5* Banff Spring Hotel in Canada with responsibility for the banqueting system;
- Completed interim placement at the 5* China World Hotel in Beijing, China – providing an invaluable opportunity to develop cultural awareness whilst working with, and leading staff at all levels;
- Competed and assisted in the organisation of a team of Chefs to compete in the “Salon Culinaire 2000” in London;
- Earned a reputation amongst peers for the consistent delivery of service excellence, alongside, energy, drive and enthusiasm.

PROFESSIONAL EXPERIENCE AND SIGNIFICANT ACHIEVEMENTS

The Ruperra Arms

Dec '08 – Present

Owner/Chef. www.theruperra.co.uk

- Currently running small upper class Public House servicing the local desired demographic.
- Small restaurant of 30 covers with an ethos of fresh local ingredients.
- Menu composition, all financials associated to running business.
- Marketing, Web design and all correspondence involved.
- Currently No.1 out of 110 establishments on “Tripadvisor” (*correct at time of print*)
- Completed and passed my ADOBE ACCREDITATION on web design and graphics through the home learning medium.

Taboo Golf & Spa Resort, Ontario, Canada

May '08 – Dec '08

Culinary Theatre Chef. www.tabooresort.com

7 Month Contract

- Currently providing inspirational 6 & 8 course tasting menus and food design in a new concept within North America;
- Liaise directly with customers on all dietary and allergy requirements;
- Maintain extreme hygiene conditions and customer focussed service;
- *Outlets: 2x120-cover restaurants, 250 / 100 banqueting, 30-cover Pool-bar & 18 cover culinary Theatre*

- Provided leadership, motivation and direction to 7 Chefs and 4 Kitchen Stewards – playing a key role in their development;
- Coordinating the entire food operation within the establishment, requiring exceptional managerial skills;
- *Outlets: 120-cover restaurants, 250 / 100 banqueting and 30-cover bar.*

Hilton Hotel
Various positions

1998 - 2003

Hilton Hotel Cardiff

Exec. Sous Chef

2001 - 2003

- Oversaw the direction of 24 subordinates with complete responsibility for all food outlets in the absence of the Exec. Chef;
- Handed control of menu design and implementation for all outlets;
- Project managed departmental training to N.V.Q. level 2;
- *Food and Beverage revenue in excess of £4 million;*
- *Outlets: 120-cover Mediterranean / Welsh restaurant, 300 banqueting and a further 4 meeting and private dining areas, together with 20 covers in the Razzi Bar and 30-40 covers in the Patisserie.*

Hilton Hotel Belfast

Senior Sous Chef

1998 - 2001

- Successfully managed departmental training to N.V.Q. level 2;
- Lead 23 subordinates, organising, prioritising and delegating functions whilst adopting a proactive and “hands-on” approach, assuming full responsibility of all food outlets in the absence of the Exec. Chef.
- Coordinated menu design and implementation for all outlets;
- *Food and Beverage revenue in excess of £2 million;*
- *Outlets: 120-cover Californian restaurant, 300 banqueting and a further 6 meeting and private dining areas, together with 60 covers in the Cables Bar.*

PROFESSIONAL EXPERIENCE AND SIGNIFICANT ACHIEVEMENTS, CONTINUED

Europa Hotel, Belfast
Senior Sous Chef

1995 - 1998

- Managed training to N.V.Q. level 2 and enforced kitchen, personal and food hygiene within the kitchen;
- Directed 18 subordinates within a range of satellite kitchens;
- Monitored all food, wages and personnel costs in line with stringent budgetary constraints;
- Facilitated the implementation of a new style menu design and concept for the fine-dining restaurant;
- *Outlets: 120 cover brasserie with 70-cover fine dining and 600-cover banqueting with regen. plated service.*

George Inter-Continental, Edinburgh
Senior. C de P-Sous Chef

1992 - 1995

- Assumed responsibility for menu composition for the 70-cover Le Chambertin Restaurant;
 - Gained an award from the AA with a rosette for Le Chambertin Restaurant and was subsequently named, “Employee of the Month”
 - Cross-trained for 14 days with sister hotel in Athens, Greece, for the collation of information for a future Greek Festival;
 - Enjoyed an extremely challenging promotion to Sous Chef;
 - Oversaw the management of 20 subordinates – delegating functions to satisfy fluctuating demands whilst monitoring their performance to facilitate best possible levels of service;
 - Named “Departmental Trainer of the Month” – instrumental in the promotion of ongoing personal development and career progression.
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EARLY CAREER BACKGROUND

Company	Position Held	Dates
Darling Harbour Park Royal, Sydney	Chef de Partie	1991 – 1992
Hyatt Regency Hotel, Birmingham	Chef de Partie	1990 – 1991
Boulevard Hotel, Sydney	Commis / Demi Chef	1987 – 1990
Shoppenhangers Manor Rest	Commis Chef de Cuisine	1986 – 1987
Crest Hotel, Derby	Apprentice Commis Chef	1984 – 1986

EARLY CAREER HIGHLIGHTS

- Successfully implemented ordering and stock control systems still in operation today – playing a key role in service improvements at Darling Harbour Park Royal;
- During tenure at Darling Harbour Park Royal, acted as Chef Saucier for 120-cover Day St. Café, serving a variety of international cuisines whilst overseeing QC and menu compilation for daily changing specials within the Table D'hôte menu;
- Cross-trained with a number of sister hotels in the USA during vacation period at Hyatt Regency Hotel in Birmingham - spending 9 days Grand Hyatt New York, Hyatt Regency in Greenwich and the Hyatt Regency in Boston. Additionally completed Craft Trainer Award whilst here;
- Gained promotion numerous times at Boulevard Hotel in Sydney as a result of service excellence – finally working in the Butchery, managing orders, storage and the production of all meat and fish requirements;
- Gained invaluable experience encompassing food production, stock and hygiene control for a 45-cover fine dining restaurant and banqueting facilities for up to 150-covers at Shoppenhangers Manor Rest;

PERSONAL DETAILS

Date of Birth	11, October 1967	Driving Licence	Full, clean, UK
	Nationality	Dual Citizen British/Australian	

REFERENCES AVAILABLE UPON REQUEST