

Jessie Lynch
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HASTINGS

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Background

I am a mature person with a wide range of work experiences who is currently studying the Level 4 Cookery Programme at EIT Hawke's Bay. I have a creative background and have embarked on study to develop my culinary abilities. I am looking for part time work to extend and develop my studies.

SUMMARY OF SKILLS

- Capable of carrying out Sous Chef role in a kitchen
- Confident preparing sauces, hot & cold sauces and emulsions
- Good knowledge of grilling, crustaceans, poultry, and a range of meat
- Patisserie; possess good basic knowledge of pastries, cakes and breads
- Good knowledge of commercial kitchen appliances, equipment
- Able to manage food production competently from preparation to service; ensuring food standards are maintained and food delivered on time
- Able to communicate and engage professionally with kitchen staff, restaurant and customers
- Focused, efficient and fast in my work activities
- Good understanding of health and safety issues including hazard control

EMPLOYMENT HISTORY

2016

Splash Café Hastings

Role: Work experience while completing the Level 3 Cookery Programme

Key learning: Preparation & cooking, becoming familiar with a commercial kitchen, plating food, and baking cakes

2012-2015

I was a full time parent and caregiver to my son who had a heart condition that required medical treatment and therefore precluded paid employment

2010-2012

Twyford School Hastings

Role: Teacher Aide

Key Activities: supported the teacher in the delivery of curriculum to individual students who experienced learning challenges

Written references and verification of academic record are available

2007-2009

Max Clothing Havelock North

Role: Sales Assistant

Key activities: Advising clients on clothing styles, completing electronic transactions, store presentation, and security; ensuring stock shrinkage was minimized

2005-2006

Good Food Café Napier

Role: Waitress/Barista

Key activities: Greeting customers, making coffees, preparing food, explaining the menu and ensuring customers experience was positive and memorable

REFEREES

Barry Newton

EIT Hawke's Bay

06 974 8000

Gary Oldman

Good Food Café

06 888 8888