

Name

contact info below in actual version

## Personal statement

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I am a Chef at an award winning Gastro restaurant just outside (town name). Whilst I have enjoyed my time as a Chef I have decided I would pursue an interest of mine and seek employment within the IT/Software Industry.

I have gained an HND in Software Development and I am aiming to work towards completing a BSc Applied Computing Degree at the University of anon. I have experience with Java, PHP, Javascript, XML, SQL, PL/SQL and working on both Windows and Linux systems.

I'm constantly trying to improve my programming design and analysis skills by either developing small applications or working on programming logic puzzles. I hope to further my knowledge using various programming languages and build on my software development skills.

## Key Skills

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- The ability to work in a team effectively, something which has been gained from previous employment in the culinary industry and with team projects at University.
- Being able to remain calm in a stressful environment and maintain a working discipline to carry out tasks efficiently to a high standard, and maintaining that high standard under pressure.
- Being Goal orientated, which has been gained from routinely preparing specific ingredients and meals for a day's service and built upon from helping teams at university with software projects.
- Software and Database Design skills; experienced also with using Object Oriented design methodologies (UML) and designing a Database from the 'ground up'.
- I thoroughly enjoy the debugging and testing process associated with creating more robust applications and meeting the functional requirements of an application/system.

## Employment History

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**October 2017 to Present          Coding Internship          company name**

Key tasks

- Bug fixing the company's website.
- Currently working on more front end development issues such as creating a testing environment so the company doesn't have to test design changes on a live website, and designing changes to the company's checkout and mobile compatibility for the whole site.

**May 2017 to Present          Sous Chef          company name**

Key tasks

- Helping plan and create new menus for the restaurant.
- Taking on the Head chef's responsibilities, planning the menu, order forms and preparation lists for the restaurant.
- Managing members of staff which includes training members of staff on how to perform certain

tasks, carrying out praise and disciplinary procedures as necessary.

**May 2015 to May 2017      Chef de Partie      company name**

Key tasks

- Handling various organizational tasks and delegating roles to junior members of the brigade.
- Maintaining staff training records and cleaning schedules to comply with Food hygiene standards
- In service helping all elements of the team to function as efficiently and as stress-free as possible.

**October 2009 to May 2015      Kitchen Assistant/Commis Chef      company name**

Key tasks

- Directing and training newer members of staff with cleaning and maintaining strict high standards of cleanliness and kitchen safety.
- Carrying out simple preparation tasks, such as peeling and chopping vegetables. Cutting up various meats and helping prepare certain elements to dishes.

## **Education**

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**2017** Java Programming Certification Oracle  
SQL programming Certification Oracle

**2016** Java Associate Certification Oracle  
Database Design Fundamentals Certification Oracle

**2015 to Present University of anon BSc Applied Computing**  
(gained an HND in Software Development as part of the course)

Key Subjects

- Object Oriented Analysis and Design
- Object Orientated Programming
- Developing Mobile Web based Applications
- Multimedia and HCI
- Software Engineering 1
- Database Principles and Applications

**date-date      anon High School**

Advanced Highers; Geography C  
Highers; English A, History A, Business Management B, Maths C

## **References**

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References are available upon request.