

May 2012

CURRICULUM VITAE

MR RAPHAEL RANSON
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N.I Number: SG 032079 D

DOB 13TH NOVEMBER 1968

Belgium

PROFILE

Hi,

I am a friendly, confident and professional worker who enjoys my area of work and has a passion for cooking. I am still learning to refine my knowledge of food; my cuisine is English and Mediterranean and European with Indian and North African influences and I also have some knowledge in pastry. I am happy to work as a part of a team. The job will be given a hundred per cent and I am ready and willing to extend my skills and abilities to the highest standard and to work within the requirements of the Food Hygiene (general) Regulations, Food Safety Act and Health & Safety at Work Act, Fire Regulations C.O.S.H.H and Regulations. Record all HACCP paper work and other information as required for Risk Assessment and as instructed by the Management team. I am also a fluent speaker of four languages and they are English, German, Dutch and French. I was employer of the month and have my NVQ 2 level in food processing, NVQ 3 professional cookery, Team leader ILM NVQ 2 and QCF level 2 in customer service. The CRB checked was completed and dated from April for work purposes. Been awarded 5 stars from E.H.O

REFERENCES:

Reference 1

Deloitte 2007-2010

Josie McKinney

58 Bibury road
Hall green B28 0HQ
TEL 0121 778 2173
Birmingham B5 4BG

Reference 2

fire service 2010

Jon Grimshaw

Bristol Rd
Bourn brook Fire Station
Tel 07896271861

Reference 3

café rouge 2008

Frank Rarko

Unit SU 744
Upper Mall West
B5 7SN
Tel 0121 616 1463

Reference 4

National grid 2011

John Snaith

Catering Manager Eurest Services
Compass Group UK & Ireland Limited
Gallows Hill
NG-National Grid House
Warwick Technology Park
Warwick
Warwickshire
CV34 6DA
Tel: 01926654385
Mob: +4407771505069
Email: johnsnaith@uk.ngrid.co.uk

Self-employed chef
Region Birmingham west midlands
Present

HEAD CHEF
PRIORY GROUP
COVENTRY

October 2011 – March 2012

Managing kitchen, cooking from scratch meals for residents,

Purified and liquidized altered menus

Been awarded 5 stars from E.H.O

Hospitality, helping with the needs of our patients

CHEF
NATIONAL GRID
COMPASS GROUP
LEAMINGTON SPA

February 2011 – October 2011

Responsible for hot section cooking from scratch for starters to
desserts, hospitality,

Reason for leaving: too far to travel but very good people

STATION COOK
BILSTON COMMUNITY FIRE STATION

BILSTON

BIRMINGHAM

March 2010 – NOV 2010

Responsible for cooking for the fire fighters fresh ingredients and balanced choices and putting a smile on their face

Reason for leaving: cuts in the public sector

SECOND CHEF (Deloitte) f/t

Restaurant Associates

COMPASS GROUP

BIRMINGHAM

Aug 2007- 2010

Responsible for hot section cooking from scratch from starter to desserts,

hospitality,

Stocktaking

Reason for leaving; transferred but didn't work

SOUS CHEF /ACTING HEADCHEF f/t

Café Rouge Solihull

May 2007 - Aug 2007

Stocktaking, kitchen Rota, supervising, food ordering,

Reason for leaving: no place for improving my profession

And my knowledge as a chef

Sous chef f/t

Café Rouge Bullring Birmingham

May 2007 - Aug 2007

Responsible for the sections of hot or cold food, Stocktaking, kitchen Rota,
supervising, food ordering,

Reason for leaving: no place for improving my profession

And my knowledge as a chef

CHEF/KITCHEN MANAGER F/T

SHAKESPEARE INN

Mitchell & Butlers

LOWER TEMPLE STREET BIRMINGHAM.

Stock taking, ordering food and the preparation of food.

Raised food takes by 75 %

Reason for leaving: change to improving my skills and further training

BIRMINGHAM.UK

August 2005 – February 2007

EDUCATION HISTORY

TECHNICAL INSTITUTE

GHENT

1979 – 1987

DIPLOMA IN SECONDARY EDUCATION

GHENT

1992 – 1993

RESTAURANT HOLDER CERTIFICATE COURSE Belgium

2005

ESSENTIAL FOOD HYGIENE CERTIFICATE England

2006

INTERMEDIATE FOOD HYGIENE CERTIFICATE England

2007

HEALTH AND SAFETY CERTIFICATE England

2007

DISABILITY DISCRIMINATION AWARENESS CERTIFICATE England

2008

EMPLOYER OF THE MONTH

2009

NVQ 2 FOOD PREPARATION

2009

MAINTAINING FOOD SAFETY

2010

NVQ 3 professional cookery

2010

Sensory Awareness course

2010

First Aid Course

2010

NVQ 2 team leader

2011

QCF 2 customer service

2011

First aid

2011

Sensory Deprivation Awareness course

INTERESTS

COMPUTERS, LEARNING ABOUT HISTORY, TRAVELLING, TABLE TENNIS,
LEARNING LANGUAGES, COOKING FOR MY WIFE & OTHERS, BAKING CAKES