**Callum Axel Leonard Reeve**

Mobile: 07596714170
Email: callumreeve91@gmail.com

Personal Profile:

I consider myself to be a person of the world, being at home working in the multi-cultural urban society such as Peterborough or internationally, but can additionally relate to rural environments such as the North Yorkshire Moors National Park and City environments such as Norwich.

I am a proven communicator, motivator with initiative and creativity, enthusiastic, and driven. Conscientious individual, with a positive committed attitude who enjoys responsibility, hard work and loyalty to any job role and establishment.

I have a considerable amount of experience within the Hospitality sector and Sales – including front of house responsibilities and culinary roles. I have acted as Boutique Hotel Manager, Restaurant and High Tea Café Manager, Bar Manager, Outside Catering Manager, Oil & Gas Catering Manager. Fully conversant with accountancy and costings etc.

Highly successful Chef Portfolio in English, French, Middle Eastern, Indian/Pakistan/Sri Lankan and European cuisine. Competant in Vegetarian, Vegan, Gluten Free options. Taught the finer aspects by 3 Michelin Star “Le Gavroche”, 1 Michelin Star “Morston Hall” Chefs.

Gained 2 Michelin Star Rosettes as Head Chef of a Gastro Pub with restriction on a higher allocate due to type of menu.

Key Skills:

* Strong communication skills, reliable and consistent, compassionate and imaginative
* Calm under extreme pressures
* Keen team motivator and leader when required
* Organised and pragmatic
* Experience of catering competitions and previous winner
* Experience of high-end Hotel and Restaurant Management

Training/qualifications

* Food hygiene & Food safety for supervisors Level 3
* Hospitality & Customer service NVQ level 2
* HACCAP for Catering Level 2
* Food allergy certificate
* ICT GCSE
* Math/English GCSE
* First Aid trained
* In-House Training by highly qualified Staff in all aspects of Hospitality Management
* In-House Training by highly qualified Staff as a Chef

Career History:

**Junior Sous Chef - University of East Anglia (2019 - presently employed there)**

* Working alongside the Head Chef on rotation to manage daily kitchen activities
* Overseeing staff management, aiding with menu preparation
* Monitoring/ordering food produce and regulating stock control
* Providing meal quality consistently by following designated recipes
* Line Manager to catering staff
* Responsible for team training
* Responsible to deliver new guidelines & criterial

**Chef De Partie - Bishops fine dining & Wine bar - (2019)**

* Prepare menus in collaboration with colleagues’ inspiration and ideas
* Ensure adequacy of supplies and delivery at all cooking stations
* Prepare all ingredients that should be frequently available (vegetables, spices etc.)
* Follow the guidance of the Executive or Sous Chef and have input in new ways of presenting and creating dishes
* Enforce strict health and hygiene standards at all times within the kitchen
* Help to maintain a climate of smooth and friendly cooperation during service and

Preparation

**Head Chef - William and Florence – Norwich – (2017 - 2019)**

* Leading and directing kitchen team through high pressured service
* Designing and writing menus for main service and special occasions
* Organising and writing rotas for staff
* Making food orders and planning with focus on GP within the food service
* Maintaining food safety and hygiene regulations daily
* Overseeing the Hotel side of the business

**Senior Sous Chef – Warwick St Social – Norwich – (2017)**

* Working alongside the Head Chef to manage daily kitchen activities
* Acting Head Chef on rotation basis
* Overseeing staff management, aiding with menu preparation
* Monitoring/ordering food produce and regulating stock control
* Providing meal quality consistently by following designated recipes

**Chef de Partie – The Mad Moose – Norwich – (2014 - 2015)**

* Prepare menus in collaboration with colleagues’ inspiration and ideas.
* Ensure adequacy of supplies and delivery at all cooking stations.
* Prepare all ingredients that should be frequently available (vegetables, spices etc.)
* Follow the guidance of the Executive or Sous Chef and input into ways of presenting dishes.
* Enforce strict health and hygiene standards at all times within the kitchen.
* Help to maintain a climate of smooth and friendly cooperation during service and preparation

**Conference Assistant team leader - Queens Moat House Holiday Inn - Peterborough – (2010 - 2013)**

* Reporting to the Conference and Events Manager responsible for the day to day running of the Banqueting Bar.
* Day to day management full-time and part- time employees.
* Setting up the Bar making sure that all staff are allocated appropriate duties
* Responsible for financial regulation of each service point
* Maintaining general standards within the Bar area including service, customer complaints.

**Trainee and Acting Boutique Hotel Manager and Chef – Buck Hotel, Restaurant and Café – Nr Hemsley - North Yorkshire Moors National Park (2007 – 2010)**

* In-House training on all aspects of a Boutique Hotel specialising in high-end Cliental and shooting parties.
* In-House training in all aspects of high-level English cuisine by highly qualified local Chefs specialising in locally caught traditional game dishes and Whitby caught sea food.
* In-Hose training in Middle Eastern, Indian/Pakistan/Sri Lankan cuisine.
* In-House training in vegetarian and vegan cuisine.
* In-House training of wine and spirits associated with a high-level establishment.
* In-House training of High Teas and pastries, cakes etc.
* Assistant and Acting Hotel Manager, Café and Bar Manager and Head Chef.
* Manager of Marquee Offsite Events including regular local Country Shows, parties etc.
* In-House training in Health & Safety, First Aid etc.
* Regular support of the parent company [www.kyeglobal.com](http://www.kyeglobal.com) Offshore and Onshore Oil & Gas activities including

Fine dining for Clients, catering, food and drink supplies. Canteen food for Engineering and Construction site.

Interests:

I have a keen interest in the differing cultures around the world and especially their cuisine, cooking techniques and fusion cooking. I was brought up in the multi-ethnical society of Peterborough which has the most diverse ethnic mix in the United Kingdom. My many school friends introduced me into their parents homes and exposed me to the worlds cooking and culture at a very young age which gave me a good grounding in different cultures and cooking.

References:

KYE Global Managing Director: geoff.stalker@kyeglobal.com