

Paul Derek Brown
Phone – 07588 116357
Email – mycv@paulderekbrown.uk
Website - paulderekbrown.uk
Online Profile - [Linkedin](#)

Profile

A Practical and trained Chef with over 35 years work experience in professional catering environments, primarily pub/restaurant establishments, mainly as a grill chef usually working in a small team producing high quality English food.

Primarily my skills relate to ensuring that we meet quality standards with every plate that we serve to our customers, organising stock and stores and being responsible for adhering to HACCP / Food Safety legislations. Also developed unique menus as well as doing all the stock ordering for the Kitchen. My main technical cookery skills are within traditional food; however, I believe I would quickly develop extra skills to suit a new style of Kitchen environment, I am happy in my work but i am looking for a new challenge and I am in a positive mood and looking forward to whatever challenges my future career may bring.

Experience

December 2017 to Present

Traders Arms public House, Mellor Lane, Mellor Blackburn, BB2 7EW, 01254 812478

A *Chef* in a small team producing Home cooked food in a busy and popular local pub restaurant. responsible for the preparation and cooking of food.

- Ordering of commodities and ingredients
- Sourcing and buying of food from local suppliers
- Responsible for cleanliness and hygiene of the Kitchen
- Responsible for our paperwork such as fridge temperature sheets
- Keeping our records up to date (we used the Food Hygiene Standards Agency's "better food better business" book)

November 2014 to December 2017 (Made Redundant)

Royal Oak Public House (Under new management, same people as Hare and Hounds which stopped serving food and I am now running the kitchen at the Royal Oak instead)

2 Royal Oak Avenue Blackburn BB1 8QD. 01254 690061

Head Chef

- Responsible for the preparation and cooking of food
- Ordering of commodities and ingredients
- Menu planning
- Sourcing and buying of food from local suppliers
- Responsible for cleanliness and hygiene of the Kitchen
- Responsible for our paperwork such as fridge temperature sheets
- Keeping our records up to date (we used the Food Hygiene Standards Agency's "better food better business" book)

April 2014 to October 2014

The Hare and Hounds Free House

78 Lammack Road, Blackburn, BB1 8LA. 01254 676724

Chef

- Responsible for the preparation and cooking of food
- Ordering of commodities and ingredient
- Menu planning
- Sourcing and buying of food from local suppliers
- Responsible for cleanliness and hygiene of the Kitchen
- Responsible for our paperwork such as fridge temperature sheets
- Keeping our records up to date (we used the Food Hygiene Standards Agency's "better food better business" book)
- Stock checking and using FIFO

November 2013 to April 2014

The Britannia Inn Public House

Haslingden Old Road, Oswaldtwistle. Accrington, BB5 3RJ. 01254 679744

Second Chef

- Covering for Head Chef
- Responsible for the preparation and cooking of food
- Ordering of commodities and ingredient
- Responsible for cleanliness and hygiene of the Kitchen
- Responsible for our paperwork such as fridge temperature sheets
- Keeping our records up to date (we used the Food Hygiene Standards Agency's "better food better business" book)

2006 to October 2013

The Royal Oak Public House

2 Royal Oak Avenue Blackburn BB1 8QD. 01254 676724

Head Chef

- Responsible for the preparation and cooking of food
- Ordering of commodities and ingredient
- Menu planning
- Sourcing and buying of food from local suppliers
- Responsible for cleanliness and hygiene of the Kitchen
- Responsible for our paperwork such as fridge temperature sheets
- Keeping our records up to date (we used the Food Hygiene Standards Agency's "better food better business" book)
- Stock checking and using FIFO

1997 to 2006

Dog and Otter Public House

Cliffe Lane Great Harwood Blackburn BB6 7PG.

Chef/Head Chef

- Started as a Chef in 1997 and became Head Chef in 2001, I was responsible for the preparation and cooking of food as well as ordering and writing out Kitchen rotas and I was in charge when the Head Chef was not there. In 2001, I became Head Chef and was in overall charge of all aspects of the Kitchen.
- Responsible for the preparation and cooking of food
- Ordering of commodities and ingredient
- Sourcing and buying of food from local suppliers
- Responsible for cleanliness and hygiene of the Kitchen
- Responsible for our paperwork such as fridge temperature sheets
- Keeping our records up to date (we used the Food Hygiene Standards Agency's "better food better business" book)

1984 to 1997

Samuel Whitbread Restaurant, Samlesbury, (No Longer There)

Chef/Head Chef

- I started as a trainee chef straight from college and later became second Chef in what was at the time a very busy and well-known local restaurant, as Second Chef I was responsible for the kitchen in the head Chefs absence.

I was also responsible for ordering of and checking of stock as well as hygiene and cleaning responsibilities, I was later promoted to Head Chef.

Education

Blackburn Technological College, Blackburn 1981 - 83 Witton Park High School, Blackburn 1976 - 81

Qualifications

City and Guilds part one certificate in cookery for the catering industry

City and Guilds parts one and two certificate in food and beverage service

City and Guilds part one certificate in bakery

Basic Food Hygiene certificate (four separate occasions, last one October 2013)

CSE'S in English Literature and Language as well as Environmental Studies and Geography.

Additional Information

I have a driving licence and my own car

My interests include reading, computers, listening to music and photography.

References Available on request