

RESUME

Introducing

Warren McKenzie

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RESUME

Warren McKenzie

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8/179 Ocean Street, Narrabeen NSW 2101

CAREER SKILLS

Networking	Manager/Motivator	Training and Development
Dedication	Multi-tasking	Time Management
Efficiency	Working Autonomously	Enjoy being challenged

CAREER SUMMARY

Position: Head Chef **May 2006 to October 2007**
Flare Catering (Mona Vale Golf Club)
Sydney, Australia

Weddings and Corporate Function for 160 seated and 200 cocktail
Menu planning
Ordering and maintaining of all stock
Training and motivation of all kitchen staff
Food production and presentation
Meeting wage and food cost targets
Occupational health and safety
Maintaining all Food and hygiene levels

Position: Sous Chef **September 2005 to May 2006**
Flare Catering (Long Reef Golf Club)
Sydney, Australia

Primary responsibility to produce highest quality food at lowest possible cost
Directly responsible to the head chef
Assist in menu planning
Stock rotation
Maintaining high standard of food production and presentation.

**Position: Chef de Partie
Finn Restaurant
Sydney, Australia**

April 2004 to September 2005

High level of food presentation in busy modern Australian Seafood Restaurant
Training and supervision of 2 apprentice chefs
Sole responsibility and running of larder section
Stock control and rotation

**Position: Sous Chef
Royal Hotel
Symonds Yat, UK**

August 2002 to February 2004

Catering for residents and walk in clientele for a iconic English hotel
Bar duties including cashier, closing and security of hotel Catering for up to 100 pax
functions using table d'hôte menu
Input in base menu and responsible for specials on a nightly basis

**Position: Sous Chef
Manly Bay Seafood Restaurant
Sydney, Australia**

March 2000 to May 2002

Seafood Meat and dry store orders
Responsible for running kitchen both day and night services
Training apprentice chefs
Developed menu planning skills

**Position: Junior Chef de Parte
Cin Cin on Quay
Auckland, New Zealand**

January 1999 to February 2000

Production of stocks and sauces
Controlling large cold larder section and maintaining adequate prep levels
Developed skills to allow promotion within the industry

**Position: Commis Chef
Cophorne Hotel
Auckland, New Zealand**

December 1996 to January 1999

Preparation of large functions and buffets
A la carte evening menu and breakfast
Setting up, controlling and maintaining cold larder section

QUALIFICATIONS

2009 cert IV Training and Assessment

1998 75/3 Certificate in professional cookery (all sections)

Unit 169 plan for the production and service of safe food

1996 75/2 Certificate in general and developed catering

1996 75/1 Certificate in basic cookery

REFEREES

Paul McDonald

Head Chef Finn Restaurant currently Tafe Teacher

Ph: 0410843383

Jo Bright

Owner Flare Catering

Ph: 0411222225

Coop Woodstone

Head Chef Manly Bay Seafood Restaurant currently executive chef 360 degrees

Ph: 99972159

OTHER INFORMATION

Holder clean full New Zealand drivers license