Darryl.367997@2freemail.com

 CURRICULUM – VITAE 

**Name:**  Darryl

**Date of Birth:**  09th May 1975

**Nationality:**  British (South African Permanent Resident)

**Personal Profile:** A leader with strategic, analytical and forward thinking, skills.

A passion for meeting customers’ needs and deliver service excellence in a creative and cost effective manner.

Able to influence others to buy into the vision and strategy of the department.

 Leader and developer of people; able to inspire and empower others to deliver.

 Strong improvement focus to the benefit of staff, shareholders and customers.

 Excellent communicator, able to motivate others to take ownership, contribute and achieve.

 Delivery of results whilst maintaining quality, efficiency and adhering to time constraints.

 Able to delegate and lead by example.

**Career Highlights** Owning my own successful business - catering for celebrities from all over the world

 Catering large banquets for the likes of the African Heads of State Summit, United Nations and many more

 Nederburg Food Experience of the month winner – October 2014

 Winner Master Cook Zambia 2014/5

 Head judge for the final Master Cook Zambia 2016 competition

 Cooking for former President George W. Bush

 Chef of the Year 2016 Zambian Hospitality Awards

 Food column in Times of Zambia newspaper

 TV Cooking show on QTV Zambia (6 episodes)

 TV cooking show on Fresh TV Zambia

 Radio Interviews with various radio stations in Zambia

**Education** Carshalton college, B Tec Hotel and Catering, Level 1,2,3 NVQ **UK**

 1991 – 1994

**Languages:** English (Native)

**Employment History:**

**2016 – May 2017 Radisson Blu Hotel Lusaka Zambia**

 **Executive Chef**

 **200 pax restaurant; 1 x 250 pax Banqueting & 1 x 150 pax banqueting; 7 meeting rooms up to 50 pax; Pool Bar 100 pax**

 Launching new restaurant concept at the hotel (Chuma Grill)

 Writing menus for new concept and changing menus based on seasonal availability

 Launching new outside catering concept

 Launching Blu weddings concept

 Launching Pool Bar menu

 Launching take away menu

 Running and managing in-house chef competitions to motivate chefs

 Bring breakfast concept to Radisson standards

 Ensuring Health and Safety in the kitchen is adhered to and maintained

 Work closely with the EAM (Executive Assistant Manager) when launching specials and promotions

 Managing Food cost to a 30.5% target

 Training of chefs on an on-going basis and team appraisals

 Work closely with stores and financial controller

 Assist with annual team building planning

 When joining the hygiene score was 68% and raised it to 81.75%

**2015 – 2016 Inn On The Square Hotel Cape Town**

 **Executive Chef**

 **170 pax Restaurant**

Smooth running of the restaurant to a high standard, train and develop the chefs to a high standard for local and international guests

Manage Cost of sales in line with the budgets set

Design menus on a seasonal basis to fit the client’s needs

Meet and greet guests

Roster management

Make sure health and safety is approved to the standard set by independent company

Check orders and deliveries to make sure of the highest quality

Stock take every 10 days and to check variances

Hold meeting with the chefs and team appraisals

Reason for leaving – Head hunted by Radisson

**2013 - 2015**

 **David Livingstone Safari Lodge and Spa 5\* Zambia**

 **Executive Head Chef and training developer**

 **120pax Restaurant; 195pax Banqueting; 150pax River deck**

 **Thorntree River Lodge**

 **Executive Head Chef and training developer**

 **18pax Restaurant**

Smooth running of both lodges to a high standard (5 star), train and develop the chefs to a high standard for international guest

Manage Cost of sales in line with the budgets set

Design menus on a daily basis to fit the client’s needs

Meet and greet guests

Rosta management

Make sure health and safety is approved to the standard set by independent company.

Check orders and deliveries to make sure of the highest quality.

Three times a month do Duty manager shifts

Stock take every 10 days and to check variances.

Hold meeting with the chefs and staff appraisals.

Reason for leaving – End of contract

**2012 – 2013** **Ezard House 5\* South Africa**

  **Consultant (Executive Head Chef)**

 **20pax Restaurant**

On my return to Ezard House I was consulting the hotel to get the food presentation and cost of sales back in line it where I left it in 2007.

Reason for leaving – took up a contract position in Zambia

**2007 - 2012** **In-Flight Chefs South Africa**

 ***Proprietor***

Supply catering for private local and international aircrafts from Cape Town International airport.

Sourcing new client on a continual basis.

Maintain excellent working relationships with current local and international clients.

Planning and pricing menus for each plane needs and requirements.

Establishing portion sizes and standards of service for all menu items.

Ensuring the quality of the produce is a high standard.

Maintaining healthy profit margins for business.

Identifying global food trends in order to remain knowledgeable of potential client tastes.

People that I have cooked for on their private jets are the following: 50 cent, Matt Damon, Morgan Freeman, Clint Eastwood, The Beckhams, Nelson Mandela, Winnie Mandela, Jacob Zuma, Elton John, George Michael, Saudi Prince, The owner of Force India F1 team and King Fisher airlines, Paris Hilton and many more.

Reason for selling - local company wanted to buy the contact list and name.

**2004 – 2007** **Ezard House 5\* South Africa**

**Executive Head Chef**

**20pax Restaurant**

Responsible for the smooth running of the hotel kitchen to a high standard.

Hiring and training staff in the F&B department.

Orientating and training kitchen personal in property and department rules, policies and procedures.

Designing, planning and pricing menus.

Establishing portion sizes and standards and ensuring all team members adhere.

Rosta management for the F&B team in line with forecasts of business.

Maintaining payroll records for submission to payroll department.

Controlling the food costs.

**2004 – 2004** **Private chef and Private Function chef South Africa**

Working in private households preparing daily meals for families both local and international.

**2003 – 2004** **Ramada Guilford Hotel 4\* United Kingdom**

**Executive Head Chef**

**160pax Restaurant; 220pax Banqueting**

**2002 – 2003** **Kingston Lodge Hotel 4\* United Kingdom**

 **Executive Head Chef**

 **100pax Restaurant**

**2001 – 2002** **Carlton Mite Hotel 4\* United Kingdom**

 **Executive Head Chef**

 **65pax Restaurant: 160pax Banqueting**

**1997 - 2001** **Holiday Inn London Sutton 4\* United Kingdom**

 **160pax Restaurant; 190pax Banqueting**

Made my way up from a demi chef, chef de partie, sous chef to senior sous chef

**1994 – 1997** **Ashtead private hospital United Kingdom**

 **Commis chef**