

STEVEN POTTS

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Personal Statement: I am a self-motivated, loyal & exceptionally talented chef with an extensive knowledge of the cooking / management industry, I pride myself on dedication & enthusiasm with satisfaction to work within a team to complete our goals within a safe environment. But most off all "I LOVE TO COOK"

- Focus on safety
- Working within a team
- Highly motivated
- Lateral thinking
- Passionate and dedicated
- Fully trained chef
- Love what I do as a Job
- Achieve goals in life
- Outstanding time management
- Working within budgets
- Business management skills
- Creative business owner

EXPERIENCE

Ernest Rutherford Retirement Village, Nelson, NZ

Bulk cooking for all the 200 residents living in the villas and apartments within large complex. (9 to 5 day job – say no more)

2017

Tumbling Waters Tourist Park, Darwin

Restaurant chef for an iconic holiday park in the Northern Territory, Dry season Running of kitchen, orders and menu planning, kitchen hand, waiter

2016

Relief Chef / Morris Street Cafe, Nelson

Summer relief chef catering over the summer holidays (Jan to May)

2016

Exmouth Game Fishing Club, WA

Contract chef catering for fishing events and public dining with day to day operation of the kitchen, orders, menus, cleaning

2015

Lease of Restaurant, WA

Paul Nelson Wines, catering for guests who visit my friends cellar door Open for lunches and running my own business

2015

Bullara Station, WA

Contract chef catering for Telstra laying fiber cable in the remote area Catering for 25 people, budgets, food supplies, menu planning

2014

Business Owner, Tasmania

Owner of "Zesty Spice" (Spice Company) & "Bombay Penguin Curry House" Web design, online marketing, catering at major festivals around Tasmania

2012 - 2014

Healthy Buddha Restaurant, WA

Chef / Owner - Day to day running of my business – Employed 18 staff

2010 - 2012

Sanford Fishing, NZ

Chef on the San Aotea - Southern Atlantic deep ocean fishing Catering & wellbeing of crew - 6 hrs on 6 hrs off / 8 weeks at sea

2009 - 2009

Universal Sodexo

Project management, relief chef manager, set up & shut down camps, bar management, cash reconciliation's, client meetings, finances, company reports, stock control, budgets, OHS legislation and cooking for 2,000

2004 - 2008

Spotless Catering

Project Manager / Chef - Budgets, staff rosters, orders, camp management, flight bookings, client meetings, functions, catering for up to 1,000 people, relief chef / manager on many sites

2000 - 2004

Nelson College, NZ

Chef Manager and overall running of 2 kitchens 1500 meals per day private functions, stock control, budgets, menu design

1997 - 2000

Restaurants New Zealand & Australia

Head Chef for many restaurants – More information on request

1985 – 1997

SKILLS / KEY ATTRIBUTES

City & Guilds Trained Chef
Bar Managers License
Applied First Aid Certificate
RSA Certificate
Survival at Sea Certificate
Emergency Training
Certificate Helicopter Safety
Certificate Fire Fighting /
Smoke Evacuation
Team Leadership Certificate
Supervision & Management
Project Management
Excel, Word & PowerPoint
Strong communication skills
Willingness to grow within a
company

REFERENCES

Jenny or Darren –

Tumbling Waters Park Owners,
(+61) 8 8988 6255

Jeni Gates

Fishing Club President
(+41) 406495066

Edwina or Tim Shellcross

Bullara Station Owners
(+61) 8 9942 5938

PERSONAL PROFILE

Photography / Fishing
Travelling / Computers
Creative Web Design
Reading / Video Production
Living Life with Adventure
Tramping / Fitness / Tennis
Drone Flying / Squash