

# STEVEN POTTS

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**Personal Statement:** I am a self-motivated, loyal & exceptionally talented person with an extensive knowledge of the catering and management industry. I pride myself with dedication, enthusiasm with satisfaction to work within a team to complete our goals within a safe environment.

- 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

### **Tumbling Waters Tourist Park, Darwin**

2017 and 2018

Restaurant chef for the iconic holiday park in the Northern Territory  
For my 3<sup>rd</sup> season running the restaurant (Staff / orders / menu's)

### **Ernest Rutherford Retirement Village, Nelson, NZ**

2017

Bulk cooking for all the 200 residents living in the villas and apartments within large complex. (9 to 5 day job – say no more) 3 months summer job

### **Tumbling Waters Tourist Park, Darwin**

2016

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

### **Relief Chef / Morris Street Cafe, Nelson**

2016

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

### **Exmouth Game Fishing Club, WA**

2015

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

### **Lease of Paul Nelson Wines Restaurant, WA**

2015

Paul Nelson Wines. Open for lunches and running my own cafe

### **Bullara Station, WA**

2014

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

### **Business Owner, Tasmania**

2012 - 2014

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

### **Healthy Buddha Restaurant, WA**

2010 - 2012

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

### **Sanford Fishing, NZ**

2009 - 2009

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

### **Universal Sodexo**

2004 - 2008

Project management and relief chef manager looking after client meetings, company reports, stock control, cash reconciliation's, budgets, OHS legislation and chef

### **Spotless Catering**

2000 - 2004

Project Manager / Chef looking after budgets, staff rosters, orders, camp management, flight bookings, client meetings, functions, catering for up to 1,000 people on site

### **Nelson College, NZ**

1997 - 2000

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

### **Restaurants New Zealand & Australia**

1985 – 1997

Head Chef for many restaurants – More information on request

## SKILLS / KEY ATTRIBUTES

Trained Chef

Bar Managers License

Applied First Aid Certificate

R.S.A Certificate

Survival at Sea Certificate

Emergency Training Certificate

Helicopter Safety

Certificate in Fire Fighting

Certificate in Smoke Evacuation

Team Leadership Certificate

Supervision & Management

Project Management

Excel, Word & PowerPoint

Strong communication skills

## PERSONAL INTERESTS

Photography / Fishing

Travelling / Computers

Creative Web Design

Reading / Video Production

Living Life with Adventure

Tramping / Fitness / Tennis

Drone Flying / Squash