

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

Restaurant chef for the iconic holiday park in the Northern Territory
For my 2nd season running the restaurant

2017

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) 3 months summer job

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. 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 vessel - NZ
Catering & wellbeing of crew - 6 hrs on 6 hrs off / 8 weeks at sea

2009 - 2009

Universal Sodexo

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

2004 - 2008

Spotless Catering

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

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

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