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Chef Steven Potts

AREAS OF EXPERTISE

Workplace safety
Food Budgets
Baking skills
Contract catering
Working within a team
Highly motivated
Lateral thinking
Staff supervision
Passionate and dedicated
Time management
Working within budgets
Special diets
Business management skills
Creative business owner

PROFESSIONAL SKILLS

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 LIFE

Photography Fishing
Travelling & Camping
Computers
Reading
Fishing
Video Production
Living Life with Adventure
Tramping / Fitness
Tennis & Squish
Flying Drones

PERSONAL SUMMARY

A calm, pleasant, helpful and hardworking person who has a passion for great food and enjoys cooking. I get a real buzz out of working in a busy kitchen, and great pleasure out of seeing happy faces enjoying a good meal that I have cooked.

As a natural in the kitchen I am not only able to give orders and delegate tasks, but also able to reliably carry out orders as well. As an experienced Chef with a proven track record of creating great food that will entice diners and leave them wanting more.

Right now, I am looking for a suitable position with a company that wants to recruit talented and enthusiastic people - ME

CAREER HISTORY

Remote Relief Chef WA & NT - Fly in / Fly out 2019
Relief Chef for remote catering companies, catering for up to 400 people
But mostly been on holiday this year so ready to return to join a good team.

Tumbling Waters Tourist Park, Darwin 2016, 2017, 2018
Restaurant chef for the iconic holiday park in the Northern Territory
For my 3rd season menu planning, staff rosters, bar, orders and overseeing the restaurant

Ernest Rutherford Retirement Village, Nelson 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

Relief Chef / Morris Street Cafe, Nelson 2016
Summer relief chef catering over the summer holidays while I was on holiday in NZ

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 and best of all filleting fresh fish

Lease of Paul Nelson Wines Restaurant, WA 2015
Paul Nelson Wines. Open for lunches and running my own café using local ingredients for platters and utilizing local wines for functions

Bullara Station, WA 2014
Contract chef catering for Telstra laying fibre cable in the WA remote area Catering for 25 people, budgets, food supplies, menu planning. B/F Lunch Dinner

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. GST, budgets, menus etc
Booked out most nights and employed 18 wait staff with 3 chefs

Sanford Fishing, NZ 2009
Chef on the San Aotea - Southern Atlantic deep ocean fishing vessel 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 casual chef / manager

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, rosters, dietary requirements

Restaurants New Zealand & Australia 1985 - 1997
Head Chef for many restaurants – More information on requested

20 years of catering is
my happiness for life

