



Niall Leonard

Head Chef / Chef De Cuisine

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Nationality
British

Profile

I am a passionate and dedicated individual. With 18 months experience as The Head Chef of one of the best hotels and dining establishments in the Suffolk countryside, five years working in commercial kitchens and six years in total in the hospitality industry. I am looking to progress my career into a more diverse culinary world and push the boundaries of what I can achieve.

Employment History

Head Chef at Worlingtonhall, Suffolk

2022–2024

- As head chef, I lead a brigade of 1 sous chef, 2 chef de partie, 2 commis and 4 kitchen porters.
- I operate a fast and high pass operation, ensuring maximum workflow and efficiency.
- We host numerous events and venues each week catering to all levels of dining experience, from casual business venues to black tie events.
- We offer a high level and fine dining wedding venue, catering and adapting to the bride and groom's every need.
- As Head Chef, I run three à la carte dining services per day (breakfast, lunch, dinner) serving food to the highest standard.
- I take any and all requests from our hotel's guests, making sure to be a key part in their stay at the hotel. Ensuring to cater to their every dining need.
- I create and develop seasonal changing menus, working hand in hand with local growers and suppliers highlighting the best produce the UK has to offer.
- I spearhead all staff development in the kitchen, training and nurturing the youngest talent to ensure maximum internal development.
- I oversee all departments of the kitchen ensuring all areas are fully compliant with UK food safety and hygiene regulations.
- As head chef, I implemented and continue to implement quarterly meetings with all suppliers to review prices and products which has already equated to a 20% drop in weekly food costs.
- Working for an independent establishment it is my responsibility to implement and maintain all legal paperwork and procedures to comply with UK law.
- I manage all stock and ordering for the business, implementing ordering systems and delegating to departments. I complete weekly stock takes consistently achieving 70%+ across the board.

sous chef at worlingtonhall, suffolk

Links

[Instagram](#)

Skills

Critical thinking and problem solving
Hard Working
Flexibility and Adaptability
Leadership and Teamwork
Decision Making
Problem Solving
Effective Time Management
Ability to Multitask
Communication Skills
Ability to Work Under Pressure
Customer Service
Fast Learner
Creativity
Computer Skills
Microsoft Excel
Microsoft PowerPoint
Microsoft Office Word
Microsoft Office
GDPR

References

References available upon request

Hobbies

Cooking and entertaining at home, traveling and spending time with my wife and daughter.

2021–2022

- I managed the kitchen along with my head chef, ensuring that the highest level of standards and cleanliness were maintained.
- Identified and maximized sales opportunities and increased customer retention rates.
- Freshly cooked all main courses and hot starters for tapas up to 130 tapas a la carte.
- Develop and create dishes to fit our fine dining menu while working alongside some of the best and most local suppliers.
- handled all on-site time as the spiciest chef, while communicating with my head chef to ensure fresh produce was also ordered every day.
- working alongside my head chef in the creation and development of special and unique dishes throughout the week.
- Spearheaded the management of all chefs under me to ensure 100% staff productivity and maximum production output.
- Worked to ensure a smooth and positive customer experience.
- create and develop menu items for my head chef to test, making sure to only use products at the peak of their season. to ensure the lowest cost and highest quality product.
- contact our suppliers on a daily basis ordering all fresh produce and communicating to ensure the highest quality.

Head Chef at The Half Moon , Suffolk

2020–2021

being head chef of a gastro pub like the Half Moon, my responsibilities and achievements were but not limited to:

- we served classic pub style dining to a very fast pace restaurant.
- i was in charge of a team of 4 chefs and 2 kitchen porters.
- working for a corporate company, all menus were brand standard but ordering and stock management was my responsibility on site.
- being managed by a strict stock regime, i continuously achieved my brand standard of 70% GP.
- upon taking over the kitchen it was rated a 2 stars EHO score, and it was my duty to turn this around.
- in a short space of 1 month i had turned the kitchen around, replacing the current team and implementing all legal procedures into the business.

Assistant manager at The Half Moon , suffolk

02/2019–02/2020

As assistant manager of the site, i had a large range of responsibilities, ranging from financial management to stock and ordering control. i ran the site in the absence of manager and took on all responsibilities of the business.

duty manager at The Half Moon , suffolk

08/2018–02/2019

As the duty manager. I had many roles and many responsibilities as a key member of the PLT. My responsibilities ranged from but were not limited to:

Shift execution: I was in charge of 50% of the week's shifts and managed all bar, restaurant and kitchen staff (in the absence of kitchen management)

Certificated Courses

food safety level 4

Aztec finance training

Data protection, GDPR in practice (Retail PLT)

2024 allergen training

Data protection, GDPR in practice for retail team members

BIIAB level 2 award for personal license holders

making sure everyone was doing their correct duties and the business was running smoothly.

Openings/Closings: I had the responsibility of opening and closing the business making sure all tasks were done correctly, for example, filling the fruit machines and setting the alarms.

Cash handling: I had the responsibilities of doing cash setups in the morning and cash closings at the end of the night, as well as doing bank transactions and finding cash variances if any occurred. I also had to process fruit machine receipts and cash deliveries, making sure the process was done correctly and everything was filed correctly.

Beer delivery: I was in charge of ordering all wet stock for the entire business, making sure all orders were placed within budget, in the correct time frame and without over ordering.

Wet stock: I was in charge of all aspects of wet stock, doing weekly stock counts to identify variations and ensure all stock areas were clean and tidy. I was able to successfully take the company's wet stock from a loss of £250 to £300 per week to a flush stock well within the brand standard.

Recruitment/dismissal: I was in charge of all aspects of the recruitment process, I advertised, included all CV's, shortlisted and interviewed the best candidates. I brought in several key staff members to build a better team,

Restaurant supervisor at The Half Moon , Suffolk

01/2018–08/2018

As the supervisor of the Half Moon restaurant, I had all the same roles I had when I was a waiter with the additional responsibilities of:

I was in charge of the 6 waiters and would be in charge of everything related to the restaurant.

Directing the wait staff during the shift ensuring that all customers were served correctly and professionally and that the food flowed smoothly from the kitchen.

Ensuring that all FOH cleaning duties are up to standard and that everyone is doing their designated roles on shift.

Designing table plans to ensure maximum capacity and comfort for customers.

Waiter at The Half Moon , suffolk

11/2017–01/2018

In my job role as a waiter at the Half Moon, I had many roles which include but not limited to:

customer service: making sure to serve customers quickly, efficiently and professionally with all customers happy.

Food service: quality control and food delivery for a very high paced restaurant.

Food preparation: preparation and preparation of desserts, ensuring that the correct measures are prepared and used in accordance with company policy to ensure proper stock management.

Cleaning duties: cleaning the restaurant throughout the shift after customers and deep cleaning at the end of the evening to ensure the restaurant is ready for next day's service.

kitchen cleaning: clean FOH areas of the kitchen to ensure all food storage and cleanliness is in line with EHO standards.

pot washing: using an industrial size dishwasher to wash dishes throughout the shift while keeping the station clean and tidy.

Education

GCSE's, Mildenhall College Academy , Suffolk

09/2011–07/2017

I attended Mildenhall College Academy from 2011 - 2017; finishing with the following GCSE's:

Maths	6
English	5
Physics	C
Chemistry	C
Biology	C
Business	C
Art	C
DT	C
Computing	Distinction