

ELLIE PEARCE

York

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WORK EXPERIENCE

Chef

Zizzi's Italian restaurant - York

August 2019 to Present

I am one of the chefs at Zizzi's, I am a prep chef which includes chopping vegetables and making some dishes such as arancini balls, pollo prosuitco. This also includes being a kitchen porter. At the moment I am currently training on the desert section in the kitchen making all of the deserts for service. I work with lots of different people and work 15 hours a week.

Kitchen Assistant

Ashfields Restaurant - York

September 2017 to Present

As part of my college diploma, I work in the restaurant once a week. I prepare a wide variety of starters, mains and desserts. Occasionally, there are themed nights where we design our own menu.

Kitchen Staff

Chloes of York - York

September 2018 to December 2019

I work in the kitchen part-time at weekends. There are normally two people in the kitchen but I am sometimes left by myself unsupervised. I make a variety of food like full English breakfasts, toasted sandwiches, regular sandwiches and lots of afternoon tea, soup and scones.

Kitchen Porter/Assistant

Cafe Concerto - York

June 2017 to June 2017

to June 2017

I had a week's work experience at a busy cafe opposite York Minister in the centre of York. I had to prep the vegetables, make cakes, wash up and do the food shopping. I recieved positive feedback on my performance and was paid for my work although it was only work experience.



EDUCATION

Diploma in Professional Cookery Level 3

York College - York

September 2017 to June 2020



SKILLS

KITCHEN (3 years), CHEF (3 years)



ADDITIONAL INFORMATION

Skills

Chef (2 years), Kitchen Staff (2 years), Food Preparation (2 years)

Certifications/Licences

Diploma in Professional Cookery Level 1 and 2

Present

I have previously complete Diploma in Professional Cookery level 1 and 2 and currently studying level 3