

MITCHELL DAVIS

- Detailed menu costings, standardised recipes cards HACCP Procedures
 - Procurement deals and rebates with suppliers to support operational budgets
 - Menu creation using current food trends and dietary requirements
 - Implement internal kitchen auditing system to maintain food safety policy
 - Preparing monthly reports on operational strategies
 - Analyse SOP's to ensure maximum labour efficiencies
-

EDUCATION

August 2015 – July 2016

Feros Group

Group Executive Chef

- Detailed menu costings, standardised recipes cards HACCP Procedures
- Procurement deals and rebates with suppliers to support operational budgets
- Menu creation using current food trends and dietary requirements
- Implement internal kitchen auditing system to maintain food safety policy
- Preparing monthly reports on operational strategies
- Analyse SOP's to ensure maximum labour efficiencies

March 2013 – August 2015

Lantern Hotel Group

Executive Chef

- Designing, costing and implementing creative bistro & function menus
- Reaching target budgets, KPI's and GP
- Portfolio of \$12 Million Turnover
- Reporting group kitchen activities to upper management
- Managing 70 Chefs and Kitchen Hands over 12 sites
- Detailed menu sales analysis from POS systems using Menu Engineering Techniques
- Customer, supplier and media liaisons
- Recruitment of all kitchen staff
- Implementing standardized recipe cards and HACCP procedures
- Setting up start up kitchens and overseeing kitchen renovations
- Procurement deals and rebates with suppliers
- Maintain a high quality and consistent product at all venues

August 2012 – March 2013

Landmark Hotel, Eastwood

Head Chef

- Setting up and organising resources for the brand new start-up kitchen
- Designing, costing and implementing creative menus
- Reaching target budgets, KPI's and GP
- Managing a team of 4 chefs
- Customer, supplier and media liaisons
- Maintaining high standard of hygiene and cleanliness of kitchen
- Hiring and training new staff
- Implementation of safe work practices

February 2012 – August 2012

The Duck Inn Pub & Kitchen Chippendale

Head Chef

- Designing, costing and implementing creative menus
- Reaching target budgets, KPI's and GP
- Managing a team of 6 chefs
- Customer, supplier and media liaisons
- Maintaining high standard of hygiene ad cleanliness of kitchen
- Hiring and training new staff
- Implementation of safe work practices

March 2009 – February 2012

The Blue Gum Hotel, Waitara

Senior Sous Chef / Food Safety Supervisor

- Cooking meals for breakfast, lunch and dinner service, of high volume, using a variety of methods
- Organising rosters for casual kitchen staff
- Head chef's duties on their days off
- Training new staff members & apprentices
- Assisting with menu design and implementing daily specials
- Ordering and receiving stock
- Assist with the management of a team of 10 chefs
- Organising daily preparation list and ensuring all tasks are completed accordingly
- Maintaining high standard of hygiene and cleanliness of kitchen
- Organising and implementation of banquets and functions
- Liaising with customers and suppliers
- Implementation of safe work practices

EDUCATION

RSA/RCG	2012
Food Safety Supervisor Certificate	2011
Vital First Aid Training Services Senior First Aid	2010
Northern Sydney Institute of TAFE (Brookvale)	2009
Certificate III in Commercial Cookery (Trade)	
Business Enterprise Centre Northside	2005
Certificate IV In Small Business Management	

AWARDS

- 2017 Concrete Playground “People’s Choice” Awards - The Fernery
 - 2017 Winner Best of Sydney Food Awards - Best Club Food, Northern Region
 - 2017 Winner Best Casual Dining (South) – Taren Point Hotel
 - 2017 Winner Best Casual Dining – Ugly Pizza
 - 2016 Reserve Grand Champion Meatstock Sydney Australia
 - 2016 Grand Champion KCBS BBQ Competition Sydney Australia
 - 2015 Reserve Grand Champion BBQ & Blues Festival Port Macquarie
 - 2015 Winner Best Casual Dining (South) – Taren Point Hotel
 - 2014 Winner Best Casual Dining Country – Lawson Park Hotel
 - 2014 Total Of 9 Venues Nominated AHA Awards
 - 2013 AHA Nomination Best Steak Country Lawson Park Hotel
 - 2013 Dolphin Hotel Surry Hills “1 Schooner Award”
 - 2013 All Lantern Hotels Pubs Listed In Good Pub Food Guide
 - 2013 AHA NSW Pub Chef Of Year
 - 2013 Good Pub Food Guide, Landmark Hotel Eastwood
 - 2013 Good Food Guide, The Duck Inn Pub & Kitchen
 - 2012 Appeared on Sydney Weekender, The Duck Inn Pub & Kitchen
 - 2012 Good Pub Food Guide, The Blue Gum Hotel
 - 2010 AHA Awards – Top 8 Best Steak Venue, The Blue Gum Hotel
-

INTERESTS

- Competition BBQ (currently placed 4th in Australia with Australian BBQ Alliance)
- Cooking for family and friends
- Music and art
- Fishing
- Computers and technology