

Laura Clark

Contact

01733 864654

andrew.jones@peterborough.gov.uk
akeating@citycollegepeterborough.ac.uk

Personal Profile

I am a friendly, reliable individual who works well within a team or on my own using my own initiative. I have many years of experience working within the catering industry at a variety of levels and have completed a 3 year catering course.

Key Skills

- Approachable
- Reliable
- Punctual
- Team Player
- Cash Handling

Please click link view my Digital Video CV: <https://vimeo.com/182706077/6b31753f2a>

Work History

Dementia Centre, Volunteer - 2016

While volunteering at the Dementia Centre I worked in the cafeteria. I assisted in the preparation of food and also served customers on the till. I always ensured the cafeteria was clean and tidy and that it looked presentable and welcoming for the customers.

Little Miracles, Volunteer – 2014 / 2016

During my time at Little Miracles Day Centre, I spent my time interacting and playing games with young disabled children, who lived with many serious health conditions. I also spent time helping in the kitchen and assisted with the preparation of snacks and refreshments for the children and their parents.

McDonalds, Assistant – 2003 / 2005

While working at McDonalds, my duties included preparing food ready for cooking. I also had face to face interaction with the customers while I was working on the till. This gave me the opportunity to develop my customer service skills and improve my confidence. I also made sure all the work surfaces were cleaned down regularly in accordance with health and safety guidelines.

Hilton Hotel London, Catering Assistant - 1998 / 2000

While working at the Hilton Hotel in London, I worked as a catering assistant. I assisted a variety of chefs and was responsible for chopping the produce and undertaking a range of

food preparation duties. This position really helped me to tone my skills and gain some really valuable experience, as I was working alongside some extremely qualified chefs.

Bluebell Pub, Chef – 1995 / 1998

As a chef at the Bluebell Pub, I was responsible for preparing delicious pub meals. This is a busy pub, so I had to be able to work under pressure to ensure all the meals were prepared promptly. My other duties included keeping all the work areas clean and sanitised in accordance with food and hygiene guidelines. I worked at the Blue Bell Pub, in conjunction with attending college to gain some hands on experience.

Education

Peterborough Regional College – 1995 / 1998

- Maths Course Passed
- English Course Passed
- Business Studies Level 1, Distinction
- Life Skills Course Passed
- Catering Course Levels 1, 2, 3

Arthur Mellows, Village College – 1989 / 1995

- Completed my Secondary education

References available on request