

## ACHIEVEMENTS

- Eight years' **committee service** to Association of Pastry Chefs.
- **Guest judge** at Regional Salon Culinaires.
- Represented United Kingdom at **World Skill Olympics** in Montreal– Nov 1999.
- City and Guilds **silver medal** for outstanding performance, Pâtisserie and confectionery 1999
- Academy of Culinary Arts **Award of Excellence 1999**
- Third prize winner, **Dessert of the Year** competition 1998
- Several **Gold and silver awards** for Cake decorating, Boiled sugar work, Chocolate work, Breadmaking in international catering competitions.

## EMPLOYMENT

2006 - date	Product design brand technologist for an international confectionery manufacturer
2005	<b>The Wolseley, Piccadilly, London.</b> <u>Pâtisserie - Chef de Partie</u>
2001 to 2006	<b>London Hilton Metropole Hotel, Edgware Road, London.</b> <u>Pâtisserie - Chef Decor.</u>
2000 to 2003	<b>Brooklands College, Weybridge, Surrey.</b> <u>Lecturer of pâtisserie</u>
2000 to 2001	<b>Claire Clark Limited, Guildford, Surrey.</b> <u>Pâtisserie consultancy.</u>
1998 to 2000	<b>Claridge's Hotel, Brook Street, London.</b> <u>Demi-Chef de Partie</u>
1997	<b>Bachmann Pâtisserie, Thames Ditton, Surrey.</b> Shop production for the renowned Ernst Bachmann

## EDUCATION

Graduation 2006	<b>University of Surrey, Guildford, Surrey.</b> <u>BSc (Hons) Food Science and Nutrition</u>	<b>First class honours</b>
Graduation 2002	<b>University of Greenwich.</b> <b>Certificate in Education – Post compulsory education (PGCE-PCET)</b>	N/A
Graduation 1998	<b>Brooklands College, Weybridge, Surrey.</b> NVQ <b>D32/D33 assessor's award</b> NVQ III <b>Craft Patisserie</b> , NVQ II Catering and Hospitality NVQ III Supervisory Management Kitchen and Restaurant Centra 711: Basic and <b>Advanced Pâtisserie</b> Centra 139: Basic and Intermediate <b>cake decoration</b> Wine and spirits education trust certificate	n/a n/a n/a <b>Distinction</b> <b>Distinction</b>