**CURRICULUM VITAE**

**Name** Ian Kevin Martin

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Full clean U.k Licence

**Education** Rockingham College of Further Education 1987-1989

Henry Beaufort School, Winchester 1982-1987

**Qualifications** A1 Assessors Award

N.V.Q. Level 3 in Hospitality Supervision

Currently studying a open science degree at the Open University

Part time

Institute of Leadership and Management

(Management Development Award Program 39 Hours)

City & Guilds 7061, 7062, 7071

Intermediate food hygiene.

O Level in Food & Nutrition, maths and Social studies

CSE’s in English, Science, Geography

**Current**

**Employment**

**September 2007– September 2010**

**Chef Manager at Orchard Grove Catering**

Employed at our flagship contract, a large P.F.I hospital new

build. Overseeing all the hospitality needs of our client. My

main roles included the organisation of staff and recruitment,

Menu planning, ordering of stock and stock control, liaising

with our client for any executive functions they may require.

**July 2006– September 2007**

**Company Catering Manager at Site Force Catering**

Travelling between our various contracts for Bovis Lend

Lease. I oversaw the day to day running of the Welfare

service we provided. I was responsible for the recruitment of

staff and staff training, menu planning, purchasing and stock

control. Along with the director I helped with the setting

up of new contracts when they arose, liaising with various

companies for the delivery and installation of catering

equipment for any contracts awarded.

**May 2004 – July 2006**

**Hospitality and Catering Manager at the Earth Centre,**

With a staff of 38 I was responsible for the hospitality and

catering at the Earth Centre. The second largest visitor attraction

funded by the Millennium Commission. Providing a professional

service for residents and visitors. The Earth Centre offered

conferences, banqueting, weddings and two on site cafes. I was

responsible for the recruitment, training, menu planning,

purchasing, G.P. margins and monthly stocktakes. I also, with

other heads of departments acted as Duty Manager for the whole site

**August 1990 – May 2004**

**H.M FORCES Royal Navy**

Through my service in the Royal Navy I served on various ships

and shore establishments. Serving on submarines in the latter

part of my career, my positions held have been varied and I

gained a large amount of experience throughout my service.

most of my shore time was spent in the wardroom as a watch

leader for the Officers, or in the Catering Office where my

responsibilities were ordering provisions, stocktaking and the

training of junior chefs in catering.

During my service I was also involved in other commitments

including Standard Sea Emergency Party, Fire Party, Armed

response Force and Ships Boarding Party.

**August 1989 – August 1990**

**Chef at Rotherham District General Hospital**

Working as part of the catering team under the supervision of the

Head Chef, Supplying the catering needs of a busy hospital.

**Hobbies** Running, walking, reading and cooking.