

# Adam Rollings

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- **Dedicated Head Chef with over 12 years of experience** in food service and food development. Consistently achieves high customer satisfaction rankings. Hard working, focused, friendly team member with a professional, get it done attitude. Enthusiastic with a passion for Gastronomy, new techniques and ingredients, baking and good food. Enjoys a challenge and is always seeking to develop. Very creative with menus and food with a good knowledge of IT and accounting, a hands on results driven person.
  - **Respected builder and leader of customer-focused teams;** instill a shared, avid commitment to customer service - a key driver of company goal attainment. Lead by example and ensure the execution of all safety, security, quality and food operation policies.
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## Areas of Expertise

Highly Skilled Chef  
Sous Vide, Baking and Pastry  
Food Trends  
Menu & Recipe Development

Enhancement of Customer Satisfaction  
Sales & Margin Improvement  
Food Safety- HACCP and COSHH  
Waste Management  
Microsoft access

Teambuilding & Training  
Cost-Reduction Strategies  
Excel  
Exchequer purchasing  
Stock Control and Food Rotation

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## Education and Training

**Level 2 Food Safety Certification 2013**

**RoSPA, COSHH Certificate 2013**

**First Aid (St Johns Ambulance) 2012**

**VT Training, 2006**

- Intermediate food hygiene refresher course

**Leicester College School of Catering, 2001 - 2003**

- **Advanced vocational certificate of education in Hospitality and Catering**, Pass
- **NVQ 2/3**, Pass
- **Intermediate Food Hygiene**, Credit Pass
- **First Aid Training Certificate**, Pass
- **Microsoft office training course** pass

**English Martyrs Roman Catholic School, Leicester, 1996 - 2001**

7 GCSE's Grade C and above including Math, English, Science and Food Technology

**Training:** Completed numerous courses and classes in sales, customer service, strategies, stock control, loss prevention, time management, leadership, performance assessments, diversity and inclusion, safeguarding and food hygiene & safety.

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## Experience

- **Curve Theatre, Leicester**  
**Head Chef**

**Oct 2010 -present**

Employed at Curve Theatre to put into service a new eating experience for customers and staff alike, to improve the café / restaurant and implement new exciting food ideas to keep customers interested. Working with themes of the productions I have developed various dishes for press nights and cast evenings. I have just implemented a new buffet service and corporate canapés menu that is now used for events and I have just executed a fine dining menu for a separate restaurant within the building over the past months, with positive results. I have worked hard to ensure that all the café staff and my kitchen staff work closely together to provide the right

service to the customers, with the right recruiting and training of employees this is now working. I am currently supervising the kitchen staff and café staff and planning menus for next season following market trends constantly developing their ability within the kitchen. I am always ensuring that health and safety standards are maintained in the kitchen at all times and working on stock control and food rotation to ensure we monitor our waste. I have the accountability of packaging within the cafés food offering designing labels and layouts of all the products we create in house. Supplying the sustenance to a world famous theatre I follow all trends in food constantly adapting my menu to adhere with an ever changing audience, using all media types to keep up to date with fashions in food.

- **Flores LTD. Leicester**  
**Head Chef**

**September 2008 –Feb 2010**

Promoted to Head Chef of Flores after working as Sous Chef for 3 months. I took a professional approach to maintain regular customer interest with new and exciting recipes while attracting new customers with expansive, locally sourced, freshly produced menu. The World Tapas menu meant that I picked up different methods of cooking and had to ensure that what I made worked with this theme. Flores required me to constantly develop and update the menu based on trends and new cuisines that were becoming popular – always monitoring consumer trends. I have worked with various methods of cooking thus developing my very high standard of food/chefing knowledge and techniques with food. At Flores I used Sous Vide machines to enhance flavors within a vacuum, scientific use of chemicals such as sodium alginate and calcium chloride. Intricately produced menus that we were able to cook fresh and on time. Baked fresh bread and fresh desserts using my expertise and knowledge from both education and observation. With my advanced knowledge of HACCP and COSHH I provided Flores with exceptional standard of Hygiene and the EHO awarded Flores the highest rating based on temperature record keeping and due diligence. Managed and coached the team, worked closely to perfect our service and operation. Monitored expenditure such as wages and food costs, costing and gross profit margins, ensuring targets met. Regularly worked with the General manager and at front of house to keep a good working relationship and maintain the well being of the establishment. With ever changing trends and costs within the industry and within today's climate I had to constantly be aware of changes and trends and worked hard to ensure that I implemented them.

- **Carluccios London, Liverpool street**  
**Sous Chef**

**June 2008 - September 2008**

At Carluccios I took on the role of Sous chef developing my skills new methods of cooking and with innovative recipes. I was training with the Head Chef of the business learning every section in great detail, from the Grill section to the Bakery. In the Bakery I trained to bake fresh produce everyday ranging from fresh focaccia to Italian desserts and cakes managing the delicatessen. My training program included on and off site involvement. I took on extra responsibilities such as developing a new and up to date temperature record folder complying with current health and safety regulations and compiling risk assessments for the business. In the absence of the Head chef I was managing a team of 8 chefs making sure that due diligence was being carried out and team members were being coached and trained to comply with company standards.

- **Next Generation Clubs, Leicester**  
**Sous Chef**

**August 2006 - August 2007**

My responsibilities at Next Generation Clubs were to train staff in the company's guidelines and to coach staff to ensure consistency within the menu. With freshly baked produce being created onsite my job was to ensure costing and recipes were being followed correctly and produced to the highest standard. Every week it was my responsibility to create specials for the menu made from fresh produce ensuring the product is within profit margins.

- **The Lansdowne, Leicester**  
**Sous Chef**

**August 2004 - August 2006**

My duties were to take control of the kitchen in the Head chefs' absence, baking fresh produce daily and costing recipes. With the establishment being new it was my job to implement and introduce health and safety legislation to the company. I monitored temperature records and liaised with the local health authorities to ensure compliance with all due diligence.

- **Hampshire's Bakery, Leicester**  
**Baking assistant**

**September 2002 - September 2003**

As Baking assistant my duties included garnishing freshly baked produce, baking cakes and pastries developing the range in the patisserie. As well as maintaining a safe and clean working environment, I also learnt the companies manifesto. I took it upon myself to learn new recipes and methods and develop my baking skills.

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**Reference:**

(On request)