Callum Reid

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Commis chef with experience in a 90-cover brasserie kitchen

PROFILE

Commis chef with 18 months in a busy brasserie kitchen and a professional cookery qualification. Reliable on prep and the garnish section, careful with food safety records and keen to keep developing.

EXPERIENCE

Commis Chef, Harbour Street Brasserie

Edinburgh | May 2023 – Present

- Prepare vegetables, sauces and garnishes for a 90-cover restaurant, working to daily prep lists set by the sous chef.
- Run the garnish section during lunch services and support the grill section on busy evenings.
- Record fridge temperatures, labels and dates in line with the kitchen's food safety system.
- Help keep food waste down by using trim in staff meals and soups.

Kitchen Assistant, Merchiston Care Home

Edinburgh | Sep 2021 – Apr 2023

- Prepared breakfast and helped the cook produce meals for 40 residents, including soft and allergen-free diets.
- Kept the kitchen clean and ran the dishwasher and deep-clean rota.
- Received deliveries and checked them against orders and temperature requirements.

EDUCATION

SVQ Level 2 in Professional Cookery, Edinburgh College

Achieved | Edinburgh | Aug 2021 – Jun 2023

- Part-time while working

National 5s, Craigroyston Community High School

5 National 5s | Edinburgh | Aug 2017 – Jun 2021

- Including Hospitality: Practical Cookery

SKILLS

Food preparation, Knife skills, Garnish and grill sections, Food safety records, Allergen control, Stock rotation, Kitchen cleaning, Working under pressure

CERTIFICATIONS

- Elementary Food Hygiene
- Allergen awareness (online course)