RUTH ADEYEMI

Sous Chef

ruth.adeyemi@example.com • 0113 496 0581 • Leeds, UK

PROFESSIONAL SUMMARY

Sous chef with eight years in brasserie and hotel kitchens, from commis to running the pass. Leads a brigade of 9 for up to 180 covers and costs seasonal menus with the head chef. Seeking a head chef role.

EXPERIENCE

Ottermere Brasserie Leeds, UK

Sous Chef May 2023 - Present

- Run a brigade of 9 chefs and 2 porters in a 70-seat brasserie, serving up to 180 covers on a Saturday.
- Wrote the spring and autumn menus with the head chef and costed all 22 dishes within the owners' 30% food cost target.
- Keep the allergen matrix for the 14 allergens and brief front of house on changes before service.
- Own the daily temperature and cleaning records; the brasserie kept its food hygiene rating of 5 in 2025.
- Train 2 apprentice commis chefs a year through larder, sauce and pastry sections.

Quayhaven Hotel Harrogate, UK

Chef de Partie, Sauce and Fish Mar 2020 - Apr 2023

- Ran the sauce and fish sections for a 60-cover restaurant and banquets of up to 220 guests.
- Moved to whole fish butchered in house, using trim in staff meals; fish waste fell from 12% to 7% by weight.
- Covered the sous chef on days off from 2022, running the pass for lunch and dinner services.

Wharfe Street Kitchen York, UK

Commis Chef Sep 2018 - Feb 2020

- Prepared stocks, vegetables and pastry for a 50-cover bistro; rotated through larder and grill.

EDUCATION

Brackenridge College Leeds, UK

Level 3 Diploma, Advanced Professional Cookery Sep 2016 - Jun 2018

SKILLS

Menu writing and costing, Allergen matrix, HACCP records, Ordering and stock rotation, Rotas for 11 staff, Sauces, Fish butchery, Banquets and events, Training commis chefs

CERTIFICATIONS

Level 3 Food Safety in Catering, Brackenridge College 2023

Taken on becoming sous chef.

Level 2 Award in Food Safety in Catering, Brackenridge College 2017

Taken during the cookery diploma.

Food Allergy, Intolerance and Coeliac Disease Training, Food Standards Agency 2025

Online course, all six modules passed.

VOLUNTEER WORK

Volunteer Cook, Aire Valley Community Kitchen 2021

Plan and cook a free monthly lunch for about 60 guests with donated ingredients.