

Toby Holbrook

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PROFILE

I'm a very hard working person who is dedicated to providing a good service efficiently and to the best of my ability. I enjoy interacting with people and id see myself as a very friendly and outgoing person. I'm trust worthy and reliable and always eager to learn.

EXPERIENCE

Front of house & Back of house — Limber — 2019 — Present

Freelance hospitality work that includes: floor, bar, Kitchen Porter and Chef. In all jobs I take on I make sure I give my all in that environment and adhere to the companies standards.

Bar supervisor & Chef de partie — Graze; Bath — 2019 — 2020

Whilst working the bar I had to supervise staff and work with the managers to help keep standards for the customers; making sure each drink and each service was as good as it needed to be. In the kitchen I prepped food daily and helped through service; on the pass and on my section.

Assistant manager & Sous Chef — Salt and Malt; Bristol — 2016 — Present

In this role I had to ensure that the orders were done for kitchen and Front of house weekly. I had to cash up and work closely with the GM and Head chef to incorporate new specials and touch up any other problems with the service and the food. I also introduced biodegradable products into the business to help the environment. I responded to emails and complaints, and was the designated first aider for this location.

Waiter and Bartender — Wetherspoon W.G. Grace; Bristol — 2018 — 2018

Whilst at work I had to run plates of food from the gantry to the floor; I had to clear the floor and check the toilets hourly. Whilst on the bar I had to meet the standards of a perfect pour, and follow the regulations for drunk and abusive people. Behind the bar was a very busy and high stress environment on busier nights, which wasn't a problem for me.

Sequencer — Off The Fence Films; Bristol — 2017 — 2019

Whilst being a sequencer I had to organise different scenes of a film and categorise them, whilst explaining briefly what happened in the scene. I did this as Freelance work.

Waiter — Coombe lodge Wedding venue; Blagdon, Bristol — 2016 — 2016

As a waiter for various weddings, my role was to perfect the service that was provided and ensure that all of the guests were happy. I worked on the bar and ran food for the

guests. Another role of the job was the set up the tables for both breakfast and dinner and pack them down at the end of the night.

Kitchen Porter — Chew Kitchen; Chew stoke, Bristol — 2015 — 2016

My job as a Kitchen porter for this business was to help clean various un used spaces, help organise shelves. And of course I had to wash dishes and clean after service was over.

EDUCATION

Bath Spa University — degree —commercial music

2019 — Present

DBS Music — RSL Level 3 diploma — Music Performance:

Merit

Chew valley secondary school:

Music — A

Math — C

English — B

Science — C,C

Drama — C

History — B

SKILLS

Guitar for 10 years

Drums for 3 years

Trained first aider

Trained Line cleaner

Food safety (level 2)