

PERSONAL PROFILE

With more than 33 years' experience in the event catering/event management sector coupled with extensive experience in large scale food manufacturing, as a Chef and, subsequently as Managing Director of 5 companies (some concurrently) I can offer an outstanding suite of industry expertise.

As a Chef, I worked with major names in the business as well as in high profile venues around the world. Having run large kitchens I can provide insight into operational, stock management and logistical issues, in addition to an understanding of how kitchens fit within broader commercial concerns.

Prior to my career in event catering & food manufacturing, I spent time working in hotels & restaurants around the world including 2 star Michelin in Germany, the QE2 Cruise Liner & 3 Hat restaurants in Sydney which adds to my broad industry expertise. At present I design, develop, lease & manage my own suite of kitchens throughout Sydney which are leased to a variety of clients. I source premises on behalf of clients, negotiate lease/purchase terms, complete the design/plans, manage the build right through to occupation certification including 9B for commercial kitchens/cafes/restaurants/caterers, Chef training colleges/food manufacturers etc etc. In addition to this I hold my TAE 40110 allowing me to teach & assess.

PROFESSIONAL SKILLS

Technical	Business Management
Kitchen Management	Identifying Industry Pain Points
Design, Build & Delivery of Food & Beverage Premises	Developing Innovative Solutions
Developing Innovative Menus	Building Financially Viable Businesses
Delivering Quality Dining Experiences	Business Development

PROFESSIONAL QUALIFICATIONS

Certificate IV in Training and Assessment (TAE40110)	Advanced Sauce and Larder Cookery
City & Guilds Professional Cookery 706/1	Advanced Fish Cookery
City & Guilds Professional Cookery 706/2	Advanced Food Production and Kitchen Management
German National Culinary Team training	Advanced training at L'Ecole Cordon Bleu, Paris

WORK HISTORY

Director 2010 - present

Rent a Kitchen

RESPONSIBILITIES

Develop, lease & manage commercial production kitchens/Consultancy Services/Hospitality Training

- Consulting to various former competitors and new businesses on:
 - Event Catering
 - Event management
 - Food manufacturing
 - Food wholesaling
 - Food products distribution
- Staff training
- Setting up Systems & Procedures
- Designing and fitting out commercial kitchens for lease to:
 - Restaurants
 - Caterers and food manufacturers

Owner, Director

2000 - 2011

Ascent Software Design Pty Ltd

ACHIEVEMENTS

- Started up IT business, developing software solutions to food service and events industry, including:
 - FACET (function & event management software)
 - Smartprep (kitchen management software, stock management, recipe cards)
 - Smartbev (beverage ordering and stock forecasting system for events)
 - Caslease (casual mall leasing software)
- Won business from more than 300 corporate clients, including:
 - Shopping centre groups
 - RSL Clubs
 - Bowling clubs
 - Caterers
 - Event managers
 - Hire companies
 - Hotels
 - Motels
- Sold business at profit in 2011

RESPONSIBILITIES

Strategy and Development

- Developing organisational strategy, including:
 - Defining and articulating the organisation's vision
 - Ensuring the long-term financial viability of the organisation
 - Creating annual operating plans that support the strategic direction
- Financial management, including:
 - Overseeing annual budget development
 - Prudent management of organisation's resources
 - Ensuring appropriate accounting procedures are implemented
- Maximising organisational effectiveness, including:
 - Overseeing design, delivery and quality of services
 - Anticipating industry trends and developing new product offerings

Technical Management

- Development of industry-specific software products
- Developing performance specifications for all products
- Providing training to clients as part of client account management
- Business development, including:
 - Identifying key clients
 - Pitching the value proposition
 - Providing after-sales care and additional training

Business Development and Public Relations

- Serving as primary spokesperson for the organisation
- Providing responsive account management to key clients
- Oversight of external communications, branding and marketing

Executive Chef, Business Director
OMG! Fantastic Food

2009 - 2011

ACHIEVEMENTS

- Started up new food products business making 'melt in the middle puddings' & dessert range, servicing:
 - Woolworths
 - Coles
 - Metcash
- Sold business at profit in 2011

RESPONSIBILITIES

Kitchen Operations Management

- Developing high quality customer offerings, including:
 - Creating new menus
 - Developing and working to exacting recipe standards
 - Managing food input costs
 - Coordinating kitchen and front of house operations
- Overseeing OHS and Food Safety regulatory compliance, including:
- Personnel management, including:
 - Supervision, leadership and performance management
 - Rostering
 - Training and mentoring

Business Management

- Developing the business, including:
 - Product development
 - Business development
- Oversight of distribution networks

Executive Chef, Director
Ascent Patisserie

2003 - 2010

ACHIEVEMENTS

- Started up new quality, high-end, wholesale Patisserie business, selling to clients, such as:
 - 250 wholesale clients e.g. restaurants, cafes, caterers, hotels, clubs, food distributors
 - Harris Farm Markets
 - IGA stores nationally
- Trained apprentices and staff to support high-quality customer service
- Sold business at profit in 2010

Executive Chef, Director

2007 - 2010

Jimmy the Greek Dips

ACHIEVEMENTS

- Took over a well-known but declining brand
- Developed customer accounts, with:
 - Coles
 - Harris Farm Markets
 - Delicatessens
 - Boutique grocers
- Turned around the business through:
 - Business development
 - Operating costs management
 - Brand management
 - Quality management
 - Teaching and training staff
- Sold business at profit in 2010

Executive Chef, Director

1999 - 2008

Forte Event Catering/Event Management Pty Ltd

ACHIEVEMENTS

- Started up new corporate, venue and private catering and event management business
- Won multiple awards, including but not limited to:
 - **Corporate Caterer of the Year 2003**
 - **Wedding Caterer of the Year 2004**
 - **Corporate Caterer of the Year 2004**
 - **National Corporate Caterer of the Year 2004**
- Sold business at profit in 2008

RESPONSIBILITIES

- Operations Management
- Business Development
- Delivery of high quality catering services
- Teaching and training, for:
 - Apprentices
 - Kitchen hands
 - Cooks
 - Chefs
 - Front of house staff
 - Event management personnel

Enda Hughes

0418 459 646
ehughes1009@gmail.com
Manly
NSW 2095

Sous Chef 1997 - 1999
Le Kiosk Restaurant, Shelly Beach, Manly

Chef De Partie 1996 - 1997
Paul Merrony's Restaurant, Circular Quay, Sydney

- Working in one of Sydney's top restaurants in the 90s

Chef De Partie, Queens Grill Restaurant 1994 - 1996
Queen Elizabeth II Cruise Liner

- Working with Chefs Paul Bocuse, the Pourcel Brothers and French Master Chefs

SOFTWARE SKILLS

MYOB

MS Office, including:

- Word
- Excel
- Outlook

FACET (Function and event management)

Smartprep (Food costing, ordering, "mis en plas")

Smartbev (Beverage ordering and management)

REFERENCES

Available on request.