



<b>DIVISION:</b>	<b>CATERING</b>
<b>REG No.:</b>	
<b>TITLE:</b>	<b>CV ATTACHED:</b> Yes/No
<b>FORENAMES:</b>	<b>PERMANENT:</b> Yes/No
<b>SURNAME:</b>	If Yes, minimum salary (per annum): £
<b>ADDRESS:</b>	<b>TEMPORARY:</b> Yes/No
	If Yes, minimum salary (per hour): £
	<b>LOCATIONS:</b>
	<b>DATE AVAILABLE:</b>
<b>POST CODE:</b>	<b>HOURS AVAILABLE:</b> Days/Evenings/
<b>HOME TEL. NO.:</b>	Weekends/School OR _____
<b>MOBILE/CONTACT TEL. NO.:</b>	<b>DATE OF BIRTH:</b>
<b>EMERGENCY CONTACT TEL. NO.:</b>	<b>SEX:</b> Male/Female
<b>E-MAIL ADDRESS:</b>	<b>MARITAL STATUS:</b>
<b>NATIONALITY:</b>	<b>HEALTH:</b> Good/Average/Poor
<b>WORK PERMIT:</b>	<b>HEALTH DECLARATION COMPLETED:</b> Yes/No
<b>I.D. PROVIDED:</b>	<b>CHECKED</b> Yes/No
<b>TRANSPORT:</b>	Car/Bicycle/Public
<b>DRIVING LICENCE:</b>	Clean/Endorsements
<b>DO YOU HAVE A CRIMINAL RECORD?</b> Yes/No	

**HOW DID YOU HEAR OF US?** Recommendation/Paterson Recruitment Website/Advertisements (specify media):

**QUALIFICATIONS:**

<b>PRESENT/LAST EMPLOYER</b>	<b>JOB TITLE</b>	<b>JOB DESCRIPTION</b>
	<b>DATES EMPLOYED</b>	
	<b>SALARY</b>	
	<b>REASON FOR LEAVING</b>	
<b>TYPE OF BUSINESS</b>		
<b>PRESENT/LAST EMPLOYER</b>	<b>JOB TITLE</b>	<b>JOB DESCRIPTION</b>
	<b>DATES EMPLOYED</b>	
	<b>SALARY</b>	
	<b>REASON FOR LEAVING</b>	
<b>TYPE OF BUSINESS</b>		
<b>PRESENT/LAST EMPLOYER</b>	<b>JOB TITLE</b>	<b>JOB DESCRIPTION</b>
	<b>DATES EMPLOYED</b>	
	<b>SALARY</b>	
	<b>REASON FOR LEAVING</b>	
<b>TYPE OF BUSINESS</b>		

**DECLARATION**  
The above information is true to the best of my knowledge and belief. I wish for Paterson recruitment to use this information to seek suitable positions for me and I will advise them of any offers of employment I receive through their introduction.

If you are under the age of 18, please state if you have received Vocational Guidance: Yes/No

**SIGNATURE:**

**DATE:**

<b>STRENGTHS:</b>	<b>COMMERCIAL QUALIFICATIONS</b>		
	City & Guilds 705/ 1 2 3	City & Guilds 707/ 1 2 3	City & Guilds 707/ 1 2 3
<b>DEVELOPMENT AREAS:</b>	City & Guilds 711	RIPHH	COSHH
	HACCP	Basic Food Hygiene	NVQ Level 1 2 3
<b>IDEAL JOB:</b>	BII	MHCIMA	Wine & Spirits Trust
	Wines & Spirits Trust	Assessor	Other
<b>COMPANIES &amp; AGENCIES ALREADY APPROACHED:</b>	<b>PREVIOUS INDUSTRIAL EXPERIENCE</b>		
	Hotel (star rating) 3 4 5	Commercial	Restaurant
	Licensed Retail	Themed/Branded	Forces
<b>COMPANIES NOT TO APPROACH:</b>	Private Club	Event Catering	Public house
	Michelin	Rosette	
<b>PREFERRED INTERVIEW DATES/TIMES:</b>	<b>PREVIOUS CATERING SKILLS – CHEFS</b>		
	Grill	Cook	Commis
<b>EMPLOYMENT REFEREE</b>	Demi Chef de Partie	Chef de Partie	Snr Chef de Partie
Name	Jnr Sous Chef	Sous Chef	Head
Position	Executive Head Chef	Pastry Chef	Knives
Company	<b>CATERING MANAGEMENT ONLY</b>		
Address	Trainee	Duty	Assistant Manager
	Assistant Rest./Bars	F & B	Assistant C & B
	Front of House	Deputy	Operations
	General Manager	Business Dev.	Catering
Tel. No.	Chef Manager	Front Office	Restaurant Manager
<b>EMPLOYMENT REFEREE</b>	Personnel & Training	Sales	Housekeeper
Name	Head Waiter	Head Butler	Head Receptionist
Company	Sommelier	Food Services	Sales Executive
Address			Revenue/Yield
	<b>CATERING GENERAL</b>		
	Kitchen Porter	General assistant	Butler
	Chaffeur	Co-ordinator Sales	Co-ordinator C & B
	Bar Person	Food Service Assistant	Administrator
	House Keeper	Night Porter	Receptionist
	Plate Waitor	Silver Service	
<b>OFFICE USE ONLY</b>	<b>LANGUAGES</b>		
<b>A</b> A / B / C	English	Finnish	French
Comments	Italian	Spanish	German
<b>S</b> A / B / C	Dutch	Swedish	Other
Comments	<b>IT SKILLS</b>		
<b>P</b> A / B / C	Windows 95/98/2000	IGS	Innsite
Comments	FIDELIO	Guestline	Other
<b>E</b> A / B / C	<b>UNIFORM</b>		
Comments	Black and Whites	Chefs Whites	Part-time
<b>INTERVIEW NOTES:</b>	<b>INTERVIEWED BY:</b>		