



M: 07730 432594
W: www.dalemcintosh.co.uk
E: dalemc10@hotmail.com
A: 25 Bickland View, Eve Parc
Falmouth, Cornwall, TR11 5LP

PROFESSIONAL CHEF

With significant achievements and experience that has been rewarded with many accolades, including Cornwall Catering Challenge winner, Gold awards, National Newspaper and Magazine reviews and featured chef for numerous food festivals. Innovative and inspirational experience gained with the highest company profiles, serving 1966 World Cup winning Football squad, celebrities and high ranking Politicians, with a varied repertoire and professional manner, organizational, and excellent food design skills.



PROFESSIONAL EXPERIENCE

HEAD CHEF/KITCHEN MANAGER

- Gylly Beach Cafe

Jan 2016 – Present

- Officially opened the 21st annual oyster festival
- Featured chef at Padstow Christmas festival
- 5* hygiene rating
- Westcountry food magazine awards best café/restaurant
- Best alfresco dining 2 years running
- Managed a kitchen team of 25

CHEF PATRON/DIRECTOR

- Merchants Manor

Jan 13 – Jan 16

- Met the new owners in Oct 2012 before joining them in Jan 2013 and helping to revamp and improve the Hotel into Falmouth's premier country house hotel with a revered dining experience
- Awarded 4 AA star rating for the hotel
- South West Chef of the year finalist 2 years running (2014/2015)

CHEF CONSULTANCY

- Various

Jul 12 – Jan 13

HEAD CHEF

- Bustophers Bar Bistro

Mar 11 – Jun 12

- Joined Bustophers in March 2011 after being approached by them
- Retained AA rosette and took them to their first Cornish Challenge final [my third]
- Took them to their first chefs theatre at the Cornwall food and drink festival
- Created a fine dining steak room using the best rare breed produce Cornwall can offer
- Raised the standard and put it on the gastronomic map with numerous food articles and food critics
- Voted in the top 3 for 'Readers Chef of the Year' for food magazine Cornwall, Devon and Somerset [result was joint second with Rick Stein]

HEAD CHEF

- Pandora Inn

Jun 09 – Feb 11

- Increased turnover by 26% in short space of time
- Reached targets on GP %
- General Head chef duty's [rotas/stock control/staff training/cleaning charts/menu function and wedding planning]
- Very fast paced service keeping to the standards required by the clientele
- Composing and adapting seasonal menus to fit clients requirements with tastings arranged for larger events ensuring the right menu is chosen for the right event
- Improved Sunday trade from non-existent to well into the hundreds even with the economic climate

Early Career

Head Chef - Harbour View Cafe	2008/09
Head Chef - Valley Cottages	2005/08
Head Chef - Harbour Inn	2003/05
Sous chef - Cafe Citreon/Sevens	2001/02
Chef de partie - Dale Hill Hotel and Golf Club	1998/01
Assistant manager - Scottish and Newcastle Brewery	school leaver/1998
Numerous Hotels/Restaurants to learn trade	school leaver/1998



Professional development

- NVQ level 1\2
- Hygiene course
- Menu planning course
- Designated premises supervisor
- Personal license
- Welcome host course

Various courses and qualifications commensurate with areas of expertise.
Assisted in implementing hygiene regulations, adhering to environmental health regulations.
Increased turnover year on year, consistently beating budgeted requirements.
Trained other chefs to provide high levels of client service.
Organised promotions and themed events.



Personal

Date of birth - 1977

Hobbies - Football, Golf and Fishing

References and a more in-depth portfolio available on request.