

# ID-60812 Daniel M.



Ireland

## Experience

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### **Inchydoney Lodge and Spa Hotel**

**August 2022 – Present**

Commis Chef preparing and serving dishes for a busy seaside Hotel in the south of Ireland.

### **Aston School of English**

**February 2021 – July 2022**

English as a Second Language for students of all ages and all levels.

### **The Seventh Circle**

**July 2017 – July 2021**

Telemarketer in charge of typing the customers information, making sales and customer service. Receiving calls from all over the world.

### **Smart English Barcelona**

**January 2017 – July 2017**

General English teacher for all ages and levels, as outsource for schools and companies.

### **The English Group Madrid**

**November 2015 – September 2016**

English as a Second Language for all primary school students.

### **Hiedra Centers Madrid**

**July 2013 – December 2016**

English as a Second Language for all levels of study, personal training for official examinations (TOEFL, FCE, CAE, SAT, GMAT).

### **One to One Language Academy Madrid - Spain**

**October 2012-June 2013**

Teacher of English as a Second Language for adults at all levels, personal coaching for students practising for official exams (TOEFL, CAMBRIDGE, TOIC), Business English, grammar and conversation practise.

### **Il Padrino Restaurante Madrid - Spain**

**November 2011-September 2012**

Sous Chef for a 36 siter Italian restaurant, preparation for service of soups, salads, pastas, risottos, meats, fish, desserts and pizzas for consumption inside and for delivery.

### **Fogara Restaurant Madrid - Spain**

**October 2009-October2011**

Manager in a 32 siter Italian trattoria and pizzeria with responsibilities in all areas including creation of daily menus, preparation, service, bartending, shopping and accounting.



**Pintxos Restaurant Glasgow – Scotland**

**August 2008-November 2008**

Sous Chef for a Spanish tapas bar, preparation and cooking of a long list of Spanish dishes.

**The Cabin Restaurant Glasgow – Scotland**

**September 2008-August 2009**

Sous Chef for a 22 sitter Scottish restaurant, preparation for service of soups, salads, meats, fish, side dishes and desserts.

**Colegio "Los Arcos" Caracas - Venezuela**

**September 2005-July 2008**

Teacher of English as a Second Language for first and second grades of primary school, preparation of classes, design of shared projects, design of evaluations, teaching and correction. With an interactive and communicational approach.

**Centro Venezolano Americano Caracas - Venezuela**

**October 2001-July 2005**

Venezuela Teacher of English as a Second Language for all levels of studies and ages between 5 and adults 2001-2005

**Restaurant "La Confiture" Caracas - Venezuela**

**November 2000-October 2001**

Pastry Commis Chef of this French Cuisine Restaurant, preparing cakes, cookies, pies, Crème Brûlées, custard sauces and fruit syrups.

**The Hickstead Hotel Haywards Heath – England**

**October 1996-July 1997**

Breakfast Chef for an average of 25 – 30 guests a day

**Reed Employment Crawley - England**

**September 1996-August 1996**

Temporary Catering assistant (cook, waiter, valet)

**Education**

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**Ecole Le Cordon Bleu London-England**

1996-1997

“Diplome de Cuisine”

**Crawley College of Education England**

1994 – 1996

“NVQ2 (National Vocational Qualification) in food Preparation and Service (*The Hotel School*)”

**Universidad Metropolitana Caracas-Venezuela**

2005-2008

6th semester Bachelors Degree in Primary School Education

**La Salle School Mérida-Venezuela**

High School Diploma



## Skills

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I enjoy working hard and making a positive contribution to every workplace I come into, respecting procedures and methods. I have trained and worked as a schoolteacher and a cook and enjoy both immensely. I like to think that I am an effective teacher and have good correction skills while listening to the students' queries. When working as a head of team I like to encourage others with the example and I can effectively type, use Office Suite, have a medium use of Photoshop and can work with people in groups as a lecturer or moderator. Any questions please let me know and we can further discuss any details.