
Alexander Long

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♦ Portfolio: <https://alexthemeh.github.io> ♦

Professional Summary

Currently, I'm a student studying Games Technology at the University of the West of England. My previous employment was a commie chef at a tapas restaurant, where I worked my way up from a dish washer over the course of 3 years during my employment. As an individual, I am hard working, sociable and capable of working alone or as part of a larger team. Anything that I don't have knowledge of I am willing to learn and apply to my work. I am fully vaccinated.

Work History

Commie Chef, 06/2016 – 08/2019

La Bobina Ltd. – Faringdon, Oxfordshire

- Maintained and cleaned all kitchen appliances including grill, stove, deep fryer, stand mixer, food processor and oven.
- Produced and plated variety of exotic fruit-based desserts and after-dinner cheese plates.
- Monitored line work processes to ensure consistency in quality, quantity and presentation.
- Utilised proper cleaning techniques to sanitise counters and utensils used in preparation of raw meat, poultry, fish and eggs.
- Planned and prepared food products orders to maintain appropriate stock levels.
- Monitored kitchen area and staff to ensure overall safety and proper food handling techniques.
- Executed efficient mise en place procedures in collaboration with kitchen staff to facilitate smooth, efficient service outcomes.
- Planned promotional menu additions based on seasonal pricing and product availability.
- Oversaw grill, stove and oven and cleaned all equipment after every shift.
- Inventoried food, ingredient and supply stock to prepare and plan vendor orders.
- Prepared meals from scratch using authentic, popular recipes to generate repeat business.
- Verified compliance in preparation of menu items and customer special requests.
- Checked freezer and refrigerator prior to each shift to verify correct temperatures.
- Prevented cross-contamination from utensils, surfaces and pans when cooking and plating meals for food allergy sufferers.
- Talked to patrons about dietary issues and food allergies and prepared meals that met their needs. Ensured personnel safety, kitchen sanitation and proper food handling or storage.
- Properly handled and stored food to eliminate illness and prevent cross-contamination.
- Monitored line processes to maintain consistency in quality, quantity and presentation.
- Responded to dietary concerns and food allergies, creating dishes that met customer needs and palates.

Skills

- Regulatory compliance
- Team leadership
- Food preparation techniques
- Food safety protocol
- Kitchen inventory control
- Performance assessments
- Effective communications
- Workflow optimisation
- Detail-oriented
- Mathematical aptitude
- Proficient with Windows and Mac
- Proficient with Microsoft Office
- Proficient with Unity and Unreal
- Proficient in C++, C# and Python
- Proficient with Blender and Maya
- Proficiency with Git

Education

Bachelor of Science: Games Technology, Expected in 06/2022
University of West England - UWE - Bristol
A-Levels: Games Technology, 05/2018
Swindon New College – Swindon

Personal Achievement

During the covid lockdown I started live streaming on Twitch and was able to grow a small community of ~100 followers, gained an affiliate link for Swift Lifestyles and reached Twitch's affiliate program requirements within a month. While I have neglected my channel over the last year, as I focused on my graduation, I still occasionally stream and enjoy chatting with my core audience.

My signature dish is a pork tenderloin with a mole poblano pan sauce with lime and sesame greens. This dish is a huge hit with my family and partner, takes no time at all to make and tastes authentically Mexican.