

# James Anderson Da Silva

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Uberlândia, 38400-718 Brazil

## SKILLS

- Training and mentoring
- Goal oriented
- Staff management
- Customer service
- Attention to detail

## LANGUAGES

Portuguese:



Advanced (C1)

English:



Intermediate (B1)

## PROFESSIONAL SUMMARY

Dynamic professional with a proven track record in leadership and efficiency, exemplified during my tenure as Head Chef at The Cow. Skilled in training and mentoring staff while optimizing inventory management, I consistently enhanced service speed and reduced waste, demonstrating a strong commitment to customer satisfaction and operational excellence.

## WORK HISTORY

February 2020 - October 2022

**Supervisor**, 7 Lagoas Farm, Goiás Brazil

- Supervised daily operations, ensuring compliance with safety regulations and farm protocols.
- Trained new employees on best practices for equipment use and safety procedures.
- Coordinated workflow among team members to improve efficiency in crop harvesting activities.
- Monitored inventory levels, facilitating timely procurement of supplies and equipment maintenance.

April 2005 - March 2012

**Head Chef**, The Cow, Notting Hill London

- Led kitchen operations, ensuring adherence to food safety and sanitation standards.
- Developed seasonal menus, incorporating local ingredients to enhance culinary offerings.
- Trained and mentored kitchen staff, fostering a collaborative and efficient work environment.
- Streamlined food preparation processes, reducing waste and improving service speed.
- Implemented inventory management systems to optimize stock levels and minimize costs.

March 2001 - June 2004

**Sous Chef**, The Diner Restaurant , Kensal Rise London

Directed kitchen activities to maintain seamless operations and timely dish delivery during head chef's absence.

**EDUCATION: College 1996-2000. temporary work visa**