

Complete the shaded boxes, save the PDF and email both pages with your CV.
You can also print and complete it by hand. Return to info@fbcr.co.uk.

01 PERSONAL DETAILS

Title (optional)

Select...

First name

Surname

Mobile number

Email address

Address

Town

County

Postcode

02 EXPERIENCE

Current chef level

Select...

Years of professional kitchen experience

Sectors worked in - tick all that apply

- | | | |
|---|--|--|
| ☐ Restaurant | ☐ Pub / Gastro pub | ☐ Hotel |
| ☐ Golf / Leisure | ☐ Events / Banqueting | ☐ Contract catering |
| ☐ Care home | ☐ Education | ☐ Staff catering |
| ☐ Other | | |

Key skills, specialisms and management experience

03 QUALIFICATIONS AND TRAINING

Complete the training details on page 2. Please attach your CV if available.

- ☐ CV attached ☐ Training certificates attached (optional)

Applicant name

03 QUALIFICATIONS AND TRAINING (CONTINUED)

Highest catering qualification / awarding body

NVQ level (if held)

Food hygiene certificate level

Award date / stated expiry, if any

Allergen training / certificate level

Award date / stated expiry, if any

04 TRAVEL AND AVAILABILITY

Own transport?

Normal travel distance (miles)

Live-in work?

Preferred towns / areas

Earliest start date (DD/MM/YYYY)

Days / evenings / weekends available; notice needed

05 RATES AND WORKING ARRANGEMENT

Expected hourly rate (£)

Expected day rate (£)

Preferred arrangement

Travel costs, other qualifications or additional details: please include in your email.

06 DECLARATION

☐ I confirm the information supplied is accurate and will notify FBCCR of changes.

☐ Please contact me about suitable work and keep my details in the chef pool.

FBCCR uses this information to assess applications and contact applicants about work.
For the full privacy notice, access or removal requests, contact info@fbcr.co.uk.

Signature / typed full name

Date (DD/MM/YYYY)