

SCOTT KIRKBRIDE

My goal is to become a great chef, to learn as much as possible and experience as much as I can. My aim is to own chocolate business. I enjoy a day filled with variety and new challenge and work well as part of a team.

Experience

Assistant Chocolatier (Present Job)

Lindt Chocolate Studio

- Preparation of workshops and chocolate demo's
- Working with chocolate in all mediums
- Production of chocolate from start to finish
- Basic show piece building
- Running courses Teaching people the art of Chocolate

Assistant pastry chef

Green Catering, Cape Town, South Africa

- Working on big events such as, Red Cross charity event, Cape Epic race, Cricket, rugby.
- Preparation manager for pastry events and demonstrations

Managing team of 7 for all prep work and assembly

Pastry Chef

07 July 2008 –28 January 2009 Crème and Cacao, Cape Town, South Africa.

My responsibilities include but are not limited to:

- Chocolate Work, deco, half products, truffles, pralines, bon-bons, molded chocolates, flexible chocolate work
- Cake Preparation all varieties, baking, construction, decoration, Petit fours, portion cakes, apple crumbles, lemon meringues', baked cheese cakes
- Bread baking
- Portion control and costing
- Customer interaction – taking of orders and deliveries

Manager

August 2009 – 1 December 2009. Water Front lodge Knysna

- I spent this time in Knysna on a working holiday for 4 months.
- I was a Lodge manager controlling guests bookings to preparation and control over breakfasts and functions

- From entertainment to planning of the guests holidays.
- I wanted to get some experience as a manager and controlling a team as a manager.

Pastry Chef

2 December 2009 – Present Josaphine Bakery, Cape Town, South Africa

My responsibilities include

- Preparation and control of pastry products including...
- Cake Preparation all varieties, baking, construction, decoration, Petit fours, portion cakes, apple crumbles, lemon meringues, Chocolate Work, truffles, bon-bons, Macaroons,
- Private chef functions
- Working on events as the FIFA Draw controlling team of 3 to create desserts for V.I.P guests

Education

Capsicum Culinary Academy, Cape Town, South Africa

January 2008 – January 2009

- Bursary awarded from provincial cooking competition first place achieved
- International City and Guilds Patisserie Diploma completed
- Finished with 6 Distinctions
- Full hospitality programmed including restaurant

Sugar Décor School - Peter Gyorgyicsek

- Beginner course. Of Sugar Artistic.
- Awarded a certificate from
Peter Gyorgyicsek

Abbotts College, Cape Town, South Africa

January 2004 – December 2007

- Grade 10 – 12

Full program hot and cold kitchen

Interests

- Chocolate and Sugar Art, Design, sports- squash, motocross

References

- References are available on request.

