**DAVID NESS**

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**CAREER OVERVIEW**

A hard-working, adaptable, organised and Health and Safety conscious professional. The first part of my career was as a chef working in a number of different countries and environments. I also worked in the demanding role of Events & Conference Management. On immigrating to Australia, I worked in various industries before gaining a Diploma of Arts – Furniture Design. On completion of the Diploma I took the role of Design and Technology Technician at Mazenod School.

**KEY STRENGTHS**

* Artistic flair
* Strong organisation skills
* Strong Health and Safety awareness
* Confident level of computer skills including Excel and Word
* Problem Solving and Logistics
* Good Communication Skills
* Adaptable and Dependable

**CAREER HISTORY**

**March 2010 – Dec 2011** Design and Technology Technician

Mazenod College, Lesmurdie, WA

Mazenod College is a Catholic Boys Secondary School (Years 7-12) with 760 students – 100 boarders and 660 day boys.

I provided support to the teaching staff in both curricula and resource areas. I was responsible for the ordering, preparation and maintenance of resources and equipment, providing general support to both staff and students. I was heavily involved in ensuring that all D&T machinery was in line with the Occupational Safety and Health Act 1984 and Code of Practice – Safeguarding Machinery and Plant – 2009

I was able to bring my knowledge of HACCP from the kitchen and, learning the standards required in this industry, ensure that standards were met. With my organisation skills and Health and Safety focus I ensured that the workshops were run efficiently.

I am competent with a vast range of tools including:

* drop saw
* mitre saws
* table saws
* band saws
* planers
* lathes
* mig welders
* angle grinders
* routers
* sanders
* biscuit joiners
* domino machine
* And a range of other power tools.

I was also responsible for producing a number of different jigs required for specific tasks and for undertaking of small repairs and modifications on equipment as required.

**Feb 2008 – Dec 2009 Diploma of Arts – Furniture Design**

Studying at the Australian School of Fine Wood, Forest Heritage Centre, Dwellingup, WA

* Understanding Wood & Wood Movement
* Designing and Construction
* Machine Maintenance & Safety
* Setting Up a Workshop
* Cabinet & Chair Making
* Business Development

During my time studying I was fortunate enough to be taught by a variety of lecturers such as;

Neil Erasmus (Senior Lecturer)

Peter Cook

David Upfill-Brown

Toby Muir-Wilson

**Jan 2007 – Jan 2008 Production Kitchen Manager**

**David Jones**

* Ensuring Production Kitchen runs smoothly
* All deadlines are met
* Manage budget and cost controls
* Enforcing Health & Safety regulations

**Jun 2006 – Jan 2007 Assistant Brewer**

 **Gage Roads Brewery**

* Sterilizing & Special Cleaning of fermenting vessels
* Monitoring and Maintaining Labeling machine on Production Line
* Assisting Brewers in process of Beer making

**Apr 2005 – Jun 2006 Customer Services Representative**

 **Commonwealth Bank**

* Focusing on Customers Financial needs
* Developing new business
* Balancing of accounts

**2004 – Oct 2004 Head Chef**

 **Palace of Holyrood House, Edinburgh**

* Assisted in start up of new venture
* Processed tenders for Food Suppliers
* Developed new menu’s
* Organized and Administrated Health & Safety procedures

**2001 – 2004 Events Coordinator**

 **Heriot – Watt University, Edinburgh**

* Liaising with Clients to gain all details of future & forthcoming events
* Disseminating all details of event to service providers
* Maintain strict and close attention to detail prior and during event
* Collation of all amendments and charges made for final invoice

**1995 – 2001 Senior Sous Chef**

**Heriot – Watt University, Edinburgh**

* Promoted in first year from chef de partie
* Worked closely with Food Production Manager and Deputized in his absence
* Managed and organized 20 Catering Staff
* Produced and implemented cost effective menus
* Forward planning of future events e.g. sourcing of produce, staffing, clients needs

**1993 – 1995 Head Chef**

Stair Arms Hotel, Pathhead, Scotland

**1990 – 1993 Administrative Officer**

Scottish Office, Edinburgh, Scotland

**1998 – 1990 Chef**

Hong Kong Hilton Hotel, Hong Kong

**1987 – 1998 Chef**

Anaheim Hilton Hotel, Los Angeles, USA

**EDUCATION and**

**TRAINING**

**2008 – 2009 Australian School of Fine Wood**

Diploma of Arts - Furniture Making and Design

**2005 – 2005 Commonwealth Bank of Australia**

Certificate III in Financial Services

**2000 – 2000 Telford College of Further Education, Scotland**

Higher National Units – Food Hygiene ApplicationsSupervision & Human Resource Organization

 Control Systems for the Hospitality Industry

**1983 – 1985 Esk Valley College of Further Education, Scotland**

City & Guilds Qualifications 705/1 – General Catering

 706/1 – Cookery for the Catering Industry

 706/2 – Cookery for the Catering Industry

 707/1 – Food and Beverage Service Certificate

**1978 – 1983 Penicuik High School, Scotland**

‘O’ Grade Level Qualifications

**INTERESTS**

* Woodworking
* Designing Furniture
* Sports
* Travel

**REFEREES Neil Erasmus,** Senior Lecturer, Australian School of Fine Wood

Contact No. - 0409 107 292

**Mike Buselich**, Head of Department (Long Term Service Leave)

**Mike Scarfone**, Acting Design & Technology Head of Department,

Mazenod College

Contact No. – (08) 9291 6500