



# Daniel Coleman

---

18 Brewery Court  
Ballinrobe  
County Mayo.

**E-mail:** dannythechef52@hotmail.com

**Phone:** 087 3831872

## OBJECTIVE

Seeking a position as a chef where all my creativity,flair,inspiration and enthusiasm can be used on a daily basis to showcase the best of local produce and ingredients in a modern and friendly environment.

## WORK EXPERIENCE

Simply Natural  
Food innovator

March 2011 — Present

- NPD of new own brand product Guilt free indulgent ice cream. Pakaging design and production in line with the key stages of the development process while ensuring the ice cream was developed in adherence to policies (Ingredients, Nutritional, Sourcing, Quality, Packaging)and eu legislation
  - Responsibility for the NPD Calender and gap analysis
  - Responsible for all information on packaging is correct and in line with all appropriate labelling legislation.(health claims benefits etc)
  - Worked with suppliers, bord bia, & Teagasc on getting ingredient declarations, nutritional information and all information on packs correct in line with QUID regulations and labelling legislation.
  - Liaised with solicitors on trade marks, patent searches or registering of same for specific products or ranges.
  - Delivery of NPD / EPD projects following RACI / SOP process
  - Reviewing products from quality perspective through regular review of product attributes. Review of quality of new products launched to market with a key focus on competitor activity.(attached Guilt free indulgence Ice cream business plan for example of work carried out)
- .
- Strong Project management and Organisational Skills,Delivering to aggressive targets and timelines.

Musgraves, Joyces  
Demonstration Chef

November 2009 — Feburary 2011

- Demonstration chef for Musgraves Market Plkace , Galway & Joyces supermarkets ,Salthill, Tuam, Headford, Athenry.
- Promoting produce- cookery dems, instore sales , customer liasion in regards to menu planning costing etc.
- Wrote cook book Simply Natural.

Durham Ox  
sous chef

October 2008 — october 2009

§ Second in command to Head chef, Responsible for day to day running of the kitchen, ordering, rotas, stock control, budgets,

§ Staff training, and kitchen management- Haccpp.

Picked up the art of molecular gastronomy under the guidance of Australian chef Margaret Sirec and German Chef Sebastian kruts.

This is where i met and worked for one week in the fat duck with Heston Blumenthal Co – founder molecular cuisine movement.

Marriottt Hotel Group

oct 2008 — oct 2009

Exec. Sous Chef

Second in command to Head chef

Responsible for day to day running of the kitchen

ordering

rotas

stock control

budgets,

§ Staff training

kitchen management

menu planning design

Haccpp.

Delphi Mountain Resort

aprill 2005 — aprill 2007

Exec. Sous chef

Second in command to exec chef.

Responsible for day to day running of kitchen.15 pax

Budgets

Rotas

stock control

Menu Design

Planning.

Dietary requirements and requests.

Also responsible for running of outdoor activity centre for upto 200 daily peak season

where dietary and healthy eating were the main Emphasis.

## Knockranny House Hotel

april 2003 — November 2

sous chef

- Second in command to Head chef,
- Responsible for day to day running of the kitchen
- ordering
- rotas
- stock
- control
- budgets,
- Staff training
- kitchen management,(15 chefs)
- menu planning design- Haccpp.
- In house smoker unit
- herb garden
- bakery outlet.

## Hotel westport

june 2002

sous chef

## EDUCATION

ntccb/ diploma hotel and catering/  
degree

September 1997 — September  
1999/2003-2005 - ongoing

Gmit Galway

### Education:

College/University Name:GMIT GALWAY

Qualification:706/01-706/02- NTCCCB YR 1 &2

Nvq diploma in Advanced and specialised kitchen & Larder.

Dates Attended:2003- 2005

List of relevant modules complete.

Advanced kitchen & Larder

Specialised Kitchen & Larder

Newe Product Development

Food Science.

Media and advertisement.

Product thesis; smoking

Dates Attended:2003- 2005

Gmit Galway

Qualification; gastronomy.

Modules, history of irish cuisine

Famous renaissance chefs, Brillat savarin; Antoine Careme, Augustus Escoffier.

Advanced food science

Sept 2007 – may 2008

Gmit Galway

Qualification; Leadership & training.

Law & legislation

Learning and delivering course modules / training programmes

Kitchen management. Finishing degree this year with thesis on molecular gastronomy.

BS in Accounting  
Columbia University

September 1993 — September 1996

## INTERESTS

### **Skills:**

Computer Skills ,

butchery apprentice,

Fish filleting Apprentice

Food developer,

Author of cookery book “simply Natural”

Business management course,

Hygiene certificate, Manual Handling, Haccp , food hygiene certification.

Full Licence Holder.

Sports Fanatic.

Working on next Book.

### **Additional Info**

Food developer and enthusiast.

Writer of cook book.

Avid Molecular Gastronomist.

20 years experience in kitchen industry.

Hoping to do HaccpLevel 4 and have read into Hiqa and its relevance to the industry to date and what it involves.(obviously training to be acquired on this)

### **INTERESTS**

reading

sports

writing

travel

gastronomy

### **REFERENCES**

#### **References:**

<b>Name:</b> Noone	Declan Heneghan	Cait
<b>Profession:</b> Hotel;&Catering	Hotel manager	Head of
<b>Contact:</b> Galway	Hotel Westport.	Gmit
	098-25122	091-742053

Frank.X. O Connor

Margarette Sirec

Phillip Brasil

Head Chef/lecturer

Head Chef

Head chef

Gmit Galway

Durham Ox

Sheen Falls

091-742053

## ACHIEVEMENTS

- 2003 mystery basket gold overall winner chef Ireland.
- 2001 overall winner 4 plated starters chef Ireland
- 2007 snr funghi class winner Southern branch panel of chefs
- 2009 silver medal and overall hygiene award chef of the year
- Silver medal snr fish north west panel of chefs of ireland
- Bronze medal snr hot dessert north west panel of chefs
- Bronze medal and joint class winner north west panel of chefs.
- Author of cookery Book Simply Natural 2011.
- Westport dessert overall winner 2010
- [www.simplynaturalfoods.ie](http://www.simplynaturalfoods.ie) / danny coleman