
PETER GAJAN

PROFILE

Experienced and adaptable chef with over 16 years in the hospitality industry across restaurants, hotels, events, and contract catering. Proven experience working from Chef de Partie through to Head Chef level, with strong leadership, kitchen management, and high-volume service expertise. Reliable under pressure, efficient in fast-paced environments, and consistently focused on delivering high food standards.

EXPERIENCE

FREELANCE CHEF | ONYX NOW LTD, GREATER MANCHESTER | 2016 - PRESENT

Deliver high-quality service across hotels, restaurants, and large-scale catering environments. Operate confidently at Head Chef level when required, ensuring consistency and performance. Adapt quickly to new teams, menus, and kitchen systems under pressure.

SENIOR SOUS CHEF | VICTORIA WAREHOUSE, MANCHESTER | JUN 2022 - AUG 2023

Led kitchen operations for large-scale events including weddings and corporate functions. Supported menu development and operational planning. Managed high-volume food production while supervising kitchen teams.

AGENCY CHEF | CJUK, BLACKBURN | 2017 - 2022

Worked across multiple venues on long- and short-term assignments. Maintained consistent food quality in fast-paced kitchens. Adapted quickly to different brigade systems and service styles.

JUNIOR SOUS CHEF | LAKE VYRNWY HOTEL, OSWESTRY | 2014 - 2017

Worked within an AA Rosette-level kitchen environment. Supported Head Chef with daily operations and service leadership. Maintained high standards of food quality, hygiene, and organisation.

EDUCATION

TISZK VOCATIONAL TRAINING CENTRE - OKJ QUALIFICATION IN COMMERCE, HOSPITALITY & TOURISM | 2009 - 2011

OKJ Qualification in Commerce, Hospitality & Tourism | Equivalent to NVQ Level 4

KEMPELEN FARKAS FOUNDATION SCHOOL OF ECONOMICS, HOSPITALITY & TOURISM | 2004 - 2008

Hungarian Secondary School Leaving Certificate (Érettségi) | Equivalent to A-level standard

SKILLS

KITCHEN LEADERSHIP • HIGH-VOLUME SERVICE • MENU DEVELOPMENT & COST CONTROL • STOCK & INVENTORY MANAGEMENT • FOOD SAFETY & HYGIENE • STAFF TRAINING & SUPERVISION