

Carlos Gutierrez Grigg

Hard worker with a range of work experience

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I've been working since I was 16. Starting mainly with seasonal catering jobs and Production Operative work, I now work in Customer Service. I am organised and diligent. I have a solid work ethic. Throughout my life I've faced a lot of challenges and look forward to meeting the next head on.

Work Experience

Customer Service

Premier convenience store - Weymouth

June 2020 to June 2021

Working as part of a very small team (3 people) to Co-ordinate the day to day running of a Premier Convenience store with an external management team. While working I'm the only staff on site. I had absolutely no experience in retail so I had to learn everything as I went. I was used to working under supervision or in teams so it was a large adjustment, I'm proud that after a rough few months I rose to the challenge and learnt a large number of new skills, primarily dealing with conflict de-escalation, social skills, and dealing with large amounts of conflicting responsibilities such as having to deal with deliveries, complaints and serve customers simultaneously.

Kitchen Porter/Assistant

Brewers Fayre - Weymouth

June 2019 to June 2020

Working as part of a much larger team, at a very large site, again I had to learn and think on my feet, while my main job was to wash dishes, I would also make any desserts, carve meats, stand in for Chefs, helping out with jobs throughout the whole site both front and back of house. The main thing I learnt here was the value of flexibility, being able to adapt to changing circumstances and staying on top of a busy workload.

Kitchen Porter

Kings Hotels

January 2019 to June 2019

Working within a small team I was responsible for cleaning and maintenance of the entire kitchen as well as limited prep. My responsibilities also stretched to handling luggage, interaction with the guests, and keeping external areas such as fire escapes swept and clean.

Production Operative

MPLOY STAFFING SOLUTIONS LTD - Dorchester

August 2018 to December 2018

This is meant to represent a year I spent working as a PO at a number of places throughout Dorchester, I was mainly employed via MPLOY but worked a number of positions within various facilities, Dorset Cereal's, House of Dorchester, Ford Farm and others. Through this year I worked a variety of positions,

including but not limited to, picker, packer, "Processor", Pallet Driver, and more. having to be adaptable and able to learn on the go was a necessity.

Kitchen Assistant

Hall and Woodhouse - Dorchester
March 2018 to August 2018

Starting as a Kitchen Porter I worked as a trainee chef alongside my KP duties after 3 month's.

Kitchen Staff

Criterion Restaurant - Weymouth
May 2017 to September 2017

Starting as a waiter I quickly found my place in the kitchen. Starting as a kitchen porter, I was swiftly trained up to help the chefs and worked as a line chef when the occasion called for it.

Waiting/kitchen staff

Quiddles Cafe - Portland
April 2015 to August 2015

Started working as a waiter for a small local cafe. After a few months I started doing kitchen work alongside my other duties. I worked as both a waiter and a KP for the remainder of the summer season.

Education

A-Levels in Geography, World Development

Weymouth College - Weymouth
February 2015 to October 2017

GCSE's in 11 in total including Maths (C), English language (B), English literature (C)

Weymouth - Weymouth
January 2007 to 2016

Skills

- Customer Service
- Customer Support
- General Labor
- Conflict management (10+ years)
- Computer skills (7 years)

Certifications and Licenses

COSHH Risk Assessment

June 2017 to December 2021

Attained while working at the Duchess of Cornwall for Hall and Woodhouse.