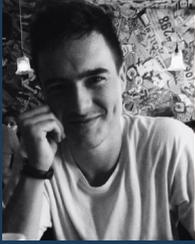


Tom Boxall



About

A Business & Management graduate coupled with over seven years' hospitality experience, I am dedicated and ambitious to succeed in the food and drink sector. Confident, knowledgeable and self-motivated, I enjoy meeting people, am hard-working and reliable. I am patient and remain calm under pressure and understand the importance of communication within a team. I use my own initiative to ensure the best possible customer service and constantly strive to improve my skills and expertise.

Contact

T: 07824785557

tboxall@hotmail.com

135 Hursley Road, Chandlers
Ford, Hampshire SO53 1JE

 [linkedin.com/in/
tom-boxall-848a4b84/](https://www.linkedin.com/in/tom-boxall-848a4b84/)



Experience

Chalet Manager & Head Chef Dec 2016 – Apr 2017
Chalet Martin - Ski Hame, Meribel

Jointly responsible for the success of customers' skiing holidays through attention to detail and meeting guests' demands, whilst also maintaining Ski Hame's brand image to ensure repeat custom. Working in a physical and emotionally demanding environment with long hours in close quarters to the guests, all the while retaining professionalism and charm. I was also designing high-quality, creative weekly menus and keeping well within the allocated budget.

"The food has been truly outstanding and your hospitality second to none... you will be such an asset to any company." - Linsay, Guest

Senior Chef de Rang (Head Waiter) June 2016 – Sept 2016
The Jetty, Brighton

Ensuring the best possible customer satisfaction within a section of up to 40 guests per shift through extensive wine and food knowledge, good-humoured engagement and professionalism. I was the highest-praised member of staff on Tripadvisor during this time and could be relied on during the busiest of times, in all aspects of the role.

Marketing Manager Aug 2015 – Nov 2015
The Coal Shed & The Salt Room, Brighton

I managed the social media platforms of two award-winning restaurants, including Facebook, Twitter, Instagram and newsletters, as well as creating cross-marketing campaigns with local businesses. In just a three month period, I increased our followers/likes by: Facebook: 35%; Twitter: 14%; Instagram: 133% and our engagement rate by at least 7.7% across all platforms – exceeding initial targets.

Restaurant Supervisor Oct 2012 – May 2016
The Coal Shed, Brighton

Managing a front of house team of six, communicating with the kitchen staff and overseeing up to 120 guests in an evening. I am experienced in cashing up, sales reports, maintaining stock levels and organising private functions. I co-designed the cocktail menu, organised staff training and rotas and am a meticulous menu proofreader.

Waiter 2009–2012
The Chesil Rectory, Winchester



Further Experience

Small Batch Coffee Co. - Training Apr 2015

Starbucks - Week's Unpaid Work Experience Dec 2013

Bestival and Boomtown Festival - Voluntary Bar Work Aug 2013

Tom Boxall



Contact

T: 07824785557

tboxall@hotmail.com

135 Hursley Road, Chandlers
Ford, Hampshire SO53 1JE

 [linkedin.com/in/
tom-boxall-848a4b84/](https://www.linkedin.com/in/tom-boxall-848a4b84/)

References

Anne Cribb

Owner
Ski Hame
T: +33 (0) 457 150231
E: info@skihame.co.uk

Michael Slack

Food & Beverage Manager
The Jetty
T: 07557 664531
E: kofislack@gmail.com

Helen Parker

General Manager
The Coal Shed
T: 07955 375394

Sophie Wiltshire

Senior Waitress & Bartender
The Coal Shed
T: 07980 197192
E: ladywiltshire@aol.com



Education

Codecademy 2017
HTML, CSS, JavaScript, JQuery, Making and Deploying a Website

In wanting to learn all aspects of Marketing and Design, I decided to teach myself coding in order to freely design websites and develop my creativity. I have been self-motivated throughout this online course and have learned quickly, completing over seven courses.

BSc Business & Management 2012 – 2015
University of Sussex

Key modules included:

Advertising • Introduction to Marketing • Project Management • Research for Managers • Operations Management • New Venture Creation and Business Planning • Managing Innovation

Wine & Spirits Education Trust 2012
Pass with Merit - 74%

Business Studies, English Language, Art, Maths 2010 – 2012
Peter Symonds College, Winchester

12 GCSEs inc. Maths, English, Science 2005 - 2010
Thornden School, Chandlers Ford



Hobbies

I appreciate good food and love cooking - trying new recipes and creating my own, nearly as much as I love finding new restaurants and cookbooks. I also have a good understanding and appreciation of wines, spirits and real ales.

I'm sociable, enjoy playing and following football, keeping fit and finding new music. I like to travel - food and culture is a great influence to my choice of destination. I also have a growing interest in political affairs.



Skills

Ambition	Attention to Detail	Communication
		
Customer Service	Marketing	Multitasking
		
Proofreading	Self-motivated	Web Design
		