

## FHRS consistency exercise

You can find out more about the staff at the Carib Bayou restaurant employed by Mr Truscott.

### Find out more about the staff

#### **Carlos - Chef**

He has worked as a chef at the Carib Bayou since it opened in 2011. He qualified with a Level 3 Diploma in Professional Cookery (Preparation and Cooking) and Level 3 Certificate in Hospitality and Catering Principles (Professional Cookery) gained from Trottenham Catering College in 2006. He also obtained a CIEH Level 3 Food Hygiene (Catering) qualification in 2010.

He has specialised in Caribbean food preparation since 2008 when he was employed at a Restaurant in St Lucia. He returned to England in 2010 and worked as a chef for a banqueting suite in central London before moving to Carib Bayou.

He is responsible for menu creation and for the day to day running of the kitchen.

#### **Francis - Chef**

Francis has no formal catering qualification but has worked with Mr Truscott for more than 14 years having started as a kitchen hand in Mr Truscott's restaurant in St Lucia. He was appointed head chef when the Carib Bayou opened in 2011 and completed a Level 3 Food Hygiene (Catering) course then.

He is responsible for the day to day running of the kitchen including the supervision of staff.

#### **Nicole - Sous chef**

Nicole has worked at the Carib Bayou since it opened in 2011. Her main responsibilities are the preparation of vegetables, sauces and desserts. She also helps out on any other task as required and has particular cleaning and disinfection duties.

She obtained a Level 2 food hygiene certificate in 2011 but has no other formal qualifications.

#### **Tristram - Sous chef**

Tristram has worked at the Carib Bayou since it opened in 2011. He is currently completing an apprenticeship Level 3 NVQ in Catering and Hospitality at Trottenham College. He attends college 2 days a week and works in the restaurant 3 days a week. He has no formal food hygiene qualifications but has passed the relevant food hygiene modules on his apprenticeship course.

He is mainly responsible for meat, fish and shellfish preparation as well as preparation of desserts.

### **Denise - Sous chef**

Denise has worked at the Carib Bayou since it opened in 2011. She successfully completed a Level 2 food hygiene course in 2011 but has no other relevant qualifications.

Her main duties include meat, fish and shellfish preparation, cleaning and disinfection and dessert preparation. She also assists the chefs as and when required.

### **Kevin - Kitchen Hand**

Kevin has worked at the Carib Bayou since November 2014. He is responsible for washing up, cleaning up spillages, peeling vegetables, unloading deliveries and any other tasks as required by the kitchen staff.

He is a plumber's mate by trade and is actively seeking employment in the building industry. He has had no formal food hygiene training but did receive a briefing from Mr Truscott, the food business operator (FBO), when he first started.

### **Ulrika - Waiter**

Ulrika is a biochemistry student and has worked at the Carib Bayou since September 2014. She has no formal food hygiene qualifications but attended a briefing on food hygiene matters by Mr Truscott, the FBO, when she first started.

### **Clarissa - Waiter**

Clarissa is a student nurse and has worked at the Carib Bayou since January 2015. She has no formal food hygiene qualifications but attended a briefing on food hygiene matters by Mr Truscott, the FBO, when she first started.

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