CURRICULUM VITAE

KIRSTEN LEIGH REDELINGHUYS

PERSONAL DETAILS

Name	Kirsten Leigh Redelinghuys
Address	53 Amsterdam Hoek Bluewaterbay Port Elizabeth
ID Number	801231 0086 084
Mobile	071 863 5416
Date of Birth	31 December 1980
Nationality	South African
Home Language	English
Other Languages	Afrikaans
Health	Excellent
Marital Status	Married
Driver's License	Code 8
Criminal Offences	None
Profile	Energetic, hardworking, conscientious, innovative and well balanced person.

EDUCATIONAL DETAILS

Course completed	**Matric**
Institution attended	Edgemead High
Year completed	1998
Subjects passed	English Afrikaans Physical Science Biology* Mathematics* Home Economics*

Completed Matric with a B aggregate, 1998

* Indicates distinction

Course completed **City and Guilds Diploma in Pastry Arts***

Institution attended Christina Martin School of Food and Wine

Year completed 2002

Subjects passed
Prepare and Bake Paste Based Products and Desserts
Prepare and Bake Cakes and Sponges
Prepare Meringue Based Products and Desserts
Prepare Gelatin Set Desserts
Prepare Egg Set Desserts
Prepare and Bake Chemically Aerated Products
Prepare and Cook Fruit Based Desserts
Prepare Simple Frozen Desserts
Prepare and Bake Fermented Products
Prepare and Use Creams, Fillings and Glazes
Prepare Hot and Cold Sauces
Prepare and Use Decorative Mediums

Course completed **City and Guilds Advanced Diploma in Culinary Arts***

Institution attended Christina Martin School of Food and Wine

Year completed 2001

Subjects passed
Food Safety Operations and Supervision
Staff Organization in the Kitchen and Ancillary Areas
Product Development and Presentation
Cultural Dimensions of Food
Costing, Budgets and Control
Materials Management
Production Systems, Planning and Organization
Quality Assurance of Products and Services
Menu Policy and Planning
Training and Team Development

* Indicates distinction

Course completed **Diploma in Culinary Arts***

Institution attended Christina Martin School of Food and Wine/Royal Hotel

Year completed 2001

Subjects passed
Occupational Health and Safety*
Food Hygiene*
Kitchen Maintenance and Design*
Menu Planning*
Nutrition*

Budgeting and Costing*
Culinary Principles*

Course completed **SAQA Assessor Registration and Qualification**

Institution attended BPC Training Consultants

Year completed 2009

Subjects passed Design and Develop Outcomes Based Assessments
Conduct Outcomes Based Assessment

ACHIEVEMENTS DURING TRAINING

Preliminary Wine Course of the Cape Wine Academy - 2001
Completed Level 1First Aid Course - 2009
Advanced Hygiene Course held by Microbe Enterprises - 2006
Hospitality Course from the Educational Institute of the American Hotel & Lodging Educational Institute
Member of the South African Chefs Association
Participated in the Chain Des Rotisseurs Young Chefs Competition - 2000 (placed 2nd)
Participated in the Chain Des Rotisseurs Young Chefs Competition – 2001 regional (Kwazulu Natal) competition (placed 1st) and competed in the national competition in Johannesburg

EXPERIENCE

Company **SPAR DC, Eastern Cape**

Position held Human Resources Development Manager

Period employed January 2014 to date

Duties
Facilitation of SPAR Fresh programmes
Assessing of SPAR service department and floor staff
Planning and coordinating all retail staff training
Controlling of training budget
Coordinating of training venues
Planning and controlling all DC training and personal development
Design, develop and lead the implementation of the career development strategy
Connect the career development strategy with the business strategy and HR Strategy
Set the basic schedule of career development activities during the year
Lead and manage the development of different development programs for specific groups of employees and talents
Regularly assess the results of development programs
Promote development programs in the organization
Lead the design of different assessment tools
Promote career development programs and actively support all assessment centers

Company	**Pick n Pay Retailer, Durban Support Office**
Position held	Training Facilitator
Period employed	July 2012-November 2013
Duties	Facilitation of Fresh programmes Assessing of Pick n Pay service department and floor staff Planning and coordinating all retail staff training Controlling of training budget Coordinating of training venues Ordering and stock control
Reason for leaving	Relocation to Port Elizabeth
Company	**International Hotel School, Westville Hotel**
Position held	Culinary Lecturer/Executive Chef
Period employed	March 2010 – to present
Duties	Training of culinary students in practical and theory Lecturing of AH&LEI subjects Lecturing of City and Guilds subjects Course material development Short courses Skills and restaurant kitchen management Stock control Budget justification and control Staff training and management Menu design Ordering and receiving Oversee the onsite restaurant
Reason for leaving	Broaden portfolio
Company	**Capsicum Culinary Studio, Springfield Park Durban**
Position held	Culinary Lecturer
Period employed	July 2009 – February 2010
Duties	Training of student chefs (courses including Advanced Management and International Professional Chef 1 Year Diploma) Lecturing of City and Guilds subjects Kitchen management Short courses Stock control Ordering and receiving
Reason for leaving	Offered promotion at International Hotel School

Company	**Oakley Court Hotel, Windsor, United Kingdom**
Position held	Senior Pastry Chef
Period employed	April 2008 – May 2009
Duties	1AA Rosette, fine dining 100 seater restaurants Conference and banqueting 200 pax Responsible for all areas of desserts, menus Training of commis chefs Stock control Ordering and receiving
Reason for leaving	decided to return home

Company	**Berystede Hotel and Spa, Macdonald Hotel Group, Ascot, United Kingdom**
Position held	Head Pastry Chef
Period employed	May 2007 – May 2008
Duties	1AA Rosette, fine dining restaurant 80 seater Conference and banqueting 400 pax Responsible for all dessert menus, production, ordering Training of commis chefs Stock control Ordering and receiving
Reason for leaving	Offered promotion at Oakley Court Hotel

Company	**Frimley Hall Hotel and Spa, 4 Red Star, MacDonald Hotel Group, Surrey, United Kingdom**
Position held	Pastry Chef
Period employed	September 2005 – March 2007
Duties	2AA Rosettes, fine dining restaurant 60 seater Conference and banqueting 250 pax Responsible for all dessert menus, production, ordering Training of commis chefs Stock control Ordering and receiving
Reason for leaving	Returned to South Africa (Visa expired)

Company	**Queen Elizabeth II (QE2) Cruise Liner, P&O cruises, Cunard Line**
Position held	Pastry Chef
Period employed	August 2003 - June 2005
Duties	Responsible for the desserts for 3 large restaurants · Caronia – 500 pax · Princess Grill – 150 pax · Britannia Grill – 150 pax Training of commis chefs
Reason for leaving	End of contract

Company	**Christina Martin School of Food and Wine, Florida Road, Durban**
Position held	Chef De'partie, Pastry
Period employed	May 2002 - August 2003
Duties	Responsible for the deli kitchen including pastry and training of the students that attend the school. Stock control Ordering and receiving Production
Reason for leaving	Pursue opportunity on Cruise ship

Company	**Royal Hotel, Three Cities Group, Smith Street Durban**
Position held	Commis/Chef De'partie
Period employed	1999-2001
Duties	Running of kitchen sections Training 1st year chefs Production, experience in the following sections: · Royal Grill (fine dining) · Coffee shop · Pastry · Butchery · Banqueting · Cold kitchen · Hot kitchen · Carvery · Ulundi (Indian themed restaurant) · Top of the Royal (breakfast)
Reason for leaving	End of training

PROFESSIONAL REFERENCES

S Munroe, Executive Chef, Elangeni Hotel
Tel: 031 362 1300

L Nair, Head Chef, Oyster Box Hotel
Tel: 031 561 2233

Bernhard Stumpfel Executive Chef Queen Elizabeth II
E-mail:exchefqe2@cunardmail.com

Darran Kimber, Executive Chef, Oakley Court Hotel
Tel: +44 1753 609 988

Tessa Morris, Branch Manager, Capsicum Culinary Studio
Tel: 031 2672924

Riaan Smith, Human Resources Manager, Pick n Pay Support Office
Tel: 031 267 2700