



ALAN JORDAN MCINNES

☎ : +27 (0) 71 407 7009

✉ : jordanmcinnes.fresh@gmail.com

📍 : Cape Town, South Africa

📅 : 04/02/1998

🌐 : South African

💉 : Pfizer (2 Shots)

👤 : Very Good / Non-Smoker

PROFESSIONAL PROFILE

I am seeking a Deckhand, Steward or Deck/Stew Position onboard a S/Y or M/Y private or charter vessel with opportunities to further my knowledge and my skill set in this industry. Having prior experience in the catering industry requiring hands-on application and attention to detail in the kitchen and the catering venues, with limited staff, has prepared me to slot into a busy working schedule with a sense of calmness and professionalism. Willing and able to work on short notice.

MARITIME QUALIFICATIONS

- > SYTA Deckhand Course
- > SYTA Steward Course
- > SAMS VHF Radio
- > RYA Powerboat II
- > RYA PWC Jet Ski
- > Mixology and Bartending
- > Barista Course
- > Food Safety II
- > STCW Marine Firefighting (exp. 2027)
- > STCW Personal Survival Techniques (exp. 2027)
- > STC-10 (2022)
- > ENG1 (exp. November 2024) *

SKILLS AND COMPETENCIES

- > **Computer Proficiency in:**
 - MS Office
 - Google Drive
- > Ability to take initiative
- > Excellent work ethic
- > Flexibility and Adaptability
- > Teamwork
- > Avid Learner
- > Highly motivated

PERSONAL PROFILE

> I have been fortunate to have lived and schooled in six different countries including United Arab Emirates, South Africa and Kenya, which has made me culturally aware and awarded me the opportunity to communicate with a number of different cultures.

- > Interests: Fishing
 - Camping
 - Football
 - Cricket
 - MMA

WORK EXPERIENCE

- > Barman at Jeremiahs, Kenton on Sea
 - Jobs Included: Working the gin bar during high season
 - Working at the main bar during night shifts
- > Barman at Dias Angling Club, Kenton on Sea
 - Jobs Included: Working at the bar during an event
- > Manager at Fresh Food Wellness and Health, Kenton on Sea
 - Jobs Included: Cashier
 - Manager of the Factory
 - POS System Integration
 - Monthly Stock Take
 - Product Pricing
 - Recipe Development
 - Packaging and Labelling
- > Service Steward at the Superyacht Training Academy
 - Jobs Included: 5 Course Synchronised Service for 8 guests
 - Planning of theme and decorations
 - Wine Presentation
 - Mixology
- > Service Steward at Superyacht Culinary Academy
 - Jobs Included: Food and Drink Service for a 3-course lunch for 10 guests
 - Food and Drink Service for an 8-course dinner for 28 guests

REFERENCES

- > Allen McInnes - +258 84 333 0098 (Chief Executive Officer - Irvine's Mozambique)
- > Annie Jackson - +27 (0) 734281427 (Owner - Fresh Food Wellness and Health)
- > Chanel - chanel@virtuallyyachtassistant.com (Owner of Virtusl Yacht Assistant)
- > Jess Lester - +27 (0) 79 149 5976 (President of Diaz Fishing Club)
- > Deniece - +27 (0) 64 696 7333 (Manager at Superyacht Culinary Academy)



FRESH FOOD, NO 5 & 6 THE HIVES, 1 INDUSTRIA ROAD, RIVERSBEND
KENTON ON SEA 6191 (FRESH FOOD PTY LTD 2020/235777/07)

14 DECEMBER 2022

TO WHOM IT MAY CONCERN

It is my pleasure to recommend Alan Jordan McInnes for a position at your company. Jordan worked for us for the last two and a half years as a trainee, cashier and for the last year as a Manager of the Main Deli and Factory.

We felt from the very first day that he had a lot to offer in terms of professionalism and hard work.

With only minimal training he took up the massive task to assist us with the new system integration on the retail side as well as the wholesale portfolio. He worked with total precision and absolute dedication to get stock sheets up to date and create product codes, bar codes, cooking instructions and a logic pricing structure per client. (We obtained contracts with seven Pick and Pay stores, Spar head office and various deli's in the last 9 months)

He played a vital role in managing the staff and to set up three shops in a couple of months. The level of effort that he put in is commendable and there have been times that I had to ask him to leave work and rest.

He also played a huge role in the developing of our new recipes and menus for the wholesale factory and grasped the concept of costing and the standardizing of the recipes for our FIT meals (banting, gluten-free and Keto) in no time as well as the list of required standards to open the industrial kitchen and get the packaging and labelling done in time and as per the standards required from the department of Health.

With his assistance we were able to bring a lot of changes such as the implementation of Zero and a marketing plan.

Keen observation is another quality that sets him apart from any other manager that we employed.

With his skills and ability to multitask and run a tight operation we recommend him for any office support position of position in the Hospitality industry.

I am elated to recommend Jordan and we wish him only the best in future.

Should you wish to speak to me in length about Jordan's qualifications please feel free to contact me or email me on freshfwh@gmail.com

Kind Regards

Annie Jackson

OWNER: FRESH FOOD

0734281427