

Michael Buss

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Personal Profile

Experienced culinary professional with over 20 years of success working in fast-paced hospitality and catering environments. Skilled in food preparation, kitchen operations, stock management, quality control, team supervision, and delivering consistently high standards under pressure. Having progressed into leadership positions throughout my career, including Sous Chef and Kitchen Supervisor roles, I have developed strong abilities in training staff, managing service operations, maintaining food safety standards, and ensuring efficient kitchen performance during high-volume service periods. I thrive in demanding hospitality environments where organisation, teamwork, flexibility, and attention to detail are essential. With extensive experience across restaurant, event, and large-scale catering operations, I am eager to bring my culinary expertise, leadership skills, and passion for delivering exceptional dining experiences to the Chef de Partie role with Cunard.

Key Skills

- I have extensive experience in high-volume food production, consistently preparing and delivering quality meals during busy service periods while maintaining efficiency and attention to detail.
- I am an effective team leader with proven experience supervising kitchen staff, delegating responsibilities, and ensuring smooth day-to-day operations within fast-paced hospitality environments.
- Throughout my career, I have supported the training and development of team members, helping new and junior staff build confidence, improve performance, and maintain company standards.
- I am committed to food quality assurance, ensuring that all dishes are prepared, presented, and served to a consistently high standard.
- I have strong stock control and ordering experience, including monitoring inventory levels, checking deliveries, reducing waste, and maintaining organised storage areas.
- I am experienced in carrying out kitchen opening and closing procedures, ensuring all operational, cleaning, and security requirements are completed accurately.
- My excellent time management and organisational skills enable me to prioritise tasks effectively and maintain productivity during busy service periods.
- I have a thorough understanding of Health & Safety regulations and always ensure compliance with workplace policies and food safety standards.
- I am knowledgeable in HACCP procedures and food hygiene practices, with a strong commitment to maintaining clean, safe, and compliant kitchen environments.

- I have experience preparing and executing menus across a variety of cuisines, ensuring consistency, quality, and timely service.
- I am skilled in delivery management, including receiving, checking, storing, and assessing deliveries to ensure quality and accuracy.
- I remain calm under pressure and have strong problem-solving abilities, enabling me to respond quickly and effectively to operational challenges.
- I am highly flexible and adaptable, with experience working in a variety of kitchen environments and quickly adjusting to different teams, systems, and service expectations.
- My background includes preparing a wide range of dishes across multiple cuisines, giving me versatility and confidence in diverse culinary settings.
- I am passionate about customer-focused service delivery and understand the importance of providing high-quality food and memorable dining experiences for every guest.

Professional Experience

Freelance Kitchen Roles (Opening Chef / Prep Chef) October 2023 – January 2026

Working across multiple hospitality venues on short-term contracts, supporting kitchen operations during busy trading periods.

- Managed food preparation across a variety of catering operations.
- Worked independently with minimal supervision while maintaining high standards.
- Adapted quickly to new kitchen environments, systems, and procedures.
- Prepared and produced large volumes of food efficiently and consistently.
- Supported opening teams and assisted in establishing kitchen operations.
- Worked across various cuisines, including roast dining, bakery production, and cold food preparation.
- Maintained strict food hygiene and safety regulations.

Mowgli Street Food - Opening Chef / Prep Chef -October 2022 – July 2023

- Supported the successful opening of a new restaurant operation.
- Managed deliveries and ensured quality standards were maintained.
- Conducted stock checks and organised kitchen storage.
- Prepared ingredients and key menu dishes to specification.
- Assisted in maintaining smooth kitchen service during busy periods.
- Supported colleagues and contributed to team development.

Agency and Temporary Roles – Chef - April 2020 – October 2022

- Worked across warehouse, retail, and operational support environments.
- Demonstrated flexibility and reliability during a challenging employment period.
- Maintained high standards of professionalism and customer service.

Las Iguanas - Sous Chef - November 2017 – April 2020

Progressed from Cold Section Chef to Sous Chef due to strong performance, commitment, and leadership ability.

- Supervised kitchen staff and ensured service standards were maintained.
- Managed kitchen operations during busy service periods.
- Trained and supported junior chefs and kitchen team members.
- Assisted in stock control, ordering, and inventory management.
- Maintained compliance with food hygiene and health & safety regulations.
- Responsible for opening and closing procedures.
- Covered chef positions at multiple restaurant locations as required.
- Coordinated food preparation to ensure smooth and efficient service.
- Worked effectively within a high-volume hospitality environment.

Edge Nightclub – Supervisor – April 2001 – November 2017

- Progressed from Bar Staff to Supervisor.
- Managed staff teams during busy trading periods.
- Trained and mentored new employees.
- Conducted stock management and stock control activities.
- Assisted with cash handling and basic financial administration.
- Organised and managed successful events including live entertainment nights.
- Maintained high customer service standards.

Qualifications

Level 2 Food Hygiene & Safety – Certificate April 2025

Additional Hospitality and Catering Training

References available on request