



Luke Terry

Personal Summary

A highly resourceful, flexible and enthusiastic Chef with experience of maintaining high standards of service, management and production within the kitchen and other food areas. Professional, organized, detail-oriented and reliable having excellent verbal and communication skills with the ability to provide support, motivation and guidance to junior staff and chefs.

Contact Details

Bangor, North Wales
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Key Skills

Fresh Food Preparation
Nutrition & Health Foods
High volume gastro pubs
HACCP & COSSH
Dietary Requirements
Kitchen Management
Menu Design
Team Management
Cost Control
Stock Control
Wastage
Italian Cuisine
*Hotel 4**
2AA Rosette
Banquette

Personal Skills

Team work
Innovation
Creative influence
Management
Computer knowledge

Qualifications

Health and Hygiene LVL 2
Gluten-free catering accreditation
Allergen awareness

Experience

Freelance Chef, FBL - UK/Europe - Jun 2018 – Present

Cooking in the UK & Europe at establishments such as gastro pubs, hotel Spas up to 4* 2AA Rosette, restaurants and events, weddings & private catering.
Managing, preparing & cooking the required cuisines of the establishment.

Executive Chef, Conwy Golf Course – Conwy - Oct 2025 - April 2026

Cuisine - British/French/Welsh, Menu – Sandwich, Breakfast, Cafe
Covers - up to 300 daily / Functions 50-300
Establishment – Clubhouse & banquet venue

Head Chef, Seiont Manor – Llanrug - Jan 2017 to May 2018

Cuisine - British/French/Welsh, Menu – Brasserie (bar), tasting menu & table d'hôte (restaurant),
Establishment – 3* hotel & wedding venue

Head Chef, Hotel Illa d'Or - Port de Pollenca - April 2015 to Sept 2015 (Season)

Cuisine - Spanish/Italian, Menu - Small plates/Tapas, Covers - 150, Establishment - 4* hotel

Executive Chef, Hotel Telemark - Courchevel, France - Nov 2014 to April 2014 (Season)

Cuisine - French/British, Menu - Al a Cart, Covers - 90, Establishment - 3* Hotel & 6 Chalets

Relief Chef, Towngate Personnel - United Kingdom - March 2014 to Nov 2014

Various locations across the UK working in Hotels up to 4* 2AA Rosette, High volume Gastro's up to Head Chef level

Head Chef, Albergo Frosshin – Dolomites, Italy - November 2013 to March 2014 (Season)

Cuisine - Italian, Menu - Table de Hote, Covers - 50, Establishment - Hotel

Snr Sous, Lakeside park hotel & spa - Isle of Wight - March 2013 to Nov 2013 (Season)

Cuisine - French, Menu - 2AA Rosette, Covers - 50, Establishment - 4* Hotel

Relief Chef, Towngate Personnel - United Kingdom – Oct 2011 to Nov 2013

Various locations across the UK working in pub restaurants & Hotels up to 4* 2AA Rosette

Head Chef, Deleneys - Menorca - March 2011 to Oct 2011 (Season)

Cuisine - British/Spanish, Menu - Bistro, Covers - 90, Establishment - Restaurant

Sous Chef, Biondi Bistro - Nottingham - Nov 2010 to March 2011

Cuisine - Italian, Menu – Tapas/Bistro, Covers - 150, Establishment - Bistro Cafe

Chef de Partie, LA Fourchette Folle – Roubia, France- March 2010 to Oct 2010 (Season)

Cuisine - French, Menu – Rosette, Covers - 40, Establishment - Restaurant

Chef de Partie, Cobdens Hotel - Capel-Curig, Wales - June 2008 to February 2010 (Season)

Cuisine - British/Welsh, Menu - Al a Cart, Covers - 50, Establishment - Hotel

Chef de Partie, Wigan Peir - Playa de las americas, Tenerife - Mar 2005 to Mar 2008

Cuisine - British, Menu - Gastro, Covers - 500, Establishment - Pub/Restaurant

Apprentice Chef, La Vecchia Romagna - Nottingham - September 2001 to March 2005

Starting as a KP, trained by Italian Chefs to then leave as Sous