



Carwyn Powell

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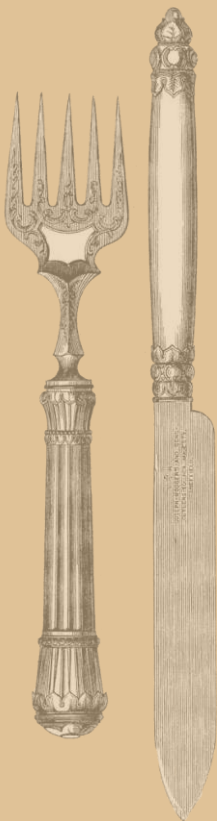
Personal Statement

I have over 26 years experience in the industry as a chef, thirteen of which I have been catering in the film industry here and overseas.

My wife Odette and I set up our own catering company and kitchen truck in 2013.

Film projects I have worked on include; The Chronicles of Narnia, The World's Fastest Indian, King Kong, Waterhorse, Underworld 3, Legend of the Seeker, (TV series), Bride Flight, Dororo, After The Waterfall (NZ Film Commission), Tracker, Emperor, Walking with Dinosaurs (BBC), The Hobbit, numerous TV commercials and Marco Polo in Malaysia, feeding up to 800 people a day. More recently we did Why does Love and Kiwi for Great Southern Television.

I am passionate about preparing high quality, innovative, nutritious food to the client.



Work History:

2013 to present day Owner/Operator of Carwyn's Catering.

Including working on Season 1 & 2 of Marco Polo TV series in Malaysia. Why does Love and Kiwi for Great Southern Television. Over 100 T.V.C's for Clients such as Robbers Dog, The Sweet shop, Curious, Finch, .99 and Good oil.

2012 -2013 Chef for Marvel Kitchen, location Caterer, Mt Albert.

2004 - 2012: North Island Operations Manager - Flying Trestles

Job description: To manage the operating of the Location Catering North Island division. Servicing the media industry, weddings' and events. I am also provisioned in menu writing, preparation of food, hiring of staff/ rostering, purchasing of all produce, and managing the budget provided. Average daily covers: 100 but up to 750pax. (Brigade of up to 20 chefs)

2002-2004: Head Chef - Tongue 'n Groove Café

Job description: Managing the day to day running of a busy kitchen, preparation of foodstuffs, menu writing, all ordering, roster writing, and training of staff.

Average daily covers: 200 (Brigade of 5 chefs)

Qualifications:

2014 – NZ Class 4 Heavy Vehicle Drivers Licence

2003 – NZ Class 3 Heavy Vehicle Drivers Licence

1996 – Certificate in Professional Cookery NZQA 753 Part 2

1994 – Certificate in Professional Cookery NZQA 752 Part 1

1992 – Certificate in Catering and Basic Cookery

Referees:

Colin Sutherland- Flying Trestles.

Contact: colesutherland@icloud.com 027 4975 514

Mandy Scott - Owner Operator - Scotts Epicurean (Hamilton) N.Z

Contact details, scottsim@wave.co.nz mob.

Leigh Cordyre-Benson - Head Chef , The Cowshed (London) U.K

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