

Phillip Bradshaw

Junior Software Developer

Email phillipbradshaw000@gmail.com

Phone 07817 558054

Location Plymouth, UK

Portfolio phillipbradshaw.co.uk

Github <https://github.com/phillipbrad>

Professional Summary

Recently completed the IT Career Switch Coding Traineeship with a background in culinary arts and engineering. Proficient in developing dynamic, responsive web applications using modern JavaScript frameworks and back-end technologies. I thrive on solving problems and continuously learning new tools. Committed to crafting intuitive, user-focused experiences, I'm ready to contribute as a software developer.

Skills

Languages Frameworks & Tools

MySQL, XAMPP, Git, GitHub, VS Code, npm,

HTML5, CSS3, JavaScript (ES6+), PHP, Java, C#, Python
jQuery, Express.js, React, Leaflet.js, Bootstrap, Node.js,

Development Experience

Gazetteer

A mobile-first, single-page web application that profiles any country through interactive maps and real-time data.

- Detects user location and highlights country borders from GeoJSON.

- Fetches real-time data (weather, news, Wikipedia) via AJAX and back-end APIs.

- Displays cities, hospitals, airports, railways, and other sites with clustering and polygon overlays.

- Provides dynamic currency conversion through APIs.

- Implements PHP back-end endpoints to aggregate data and presents it in Bootstrap modals.

- Responsive UI built with Bootstrap and advanced map controls using Leaflet.js.

Company Directory

A full-stack web application for managing personnel, departments, and locations with dynamic CRUD operations.

- Implemented personnel, department, and location management with PHP/MySQL back-end and Bootstrap 5 front-end.

- Added, edited, and deleted records in modals using jQuery/AJAX for seamless user experience. Built search

functionality to filter data dynamically.

Designed responsive UI with Bootstrap grid and Font Awesome icons.

Configured XAMPP environment with secure PHP configuration and MySQL database.

Education & Training

IT Career Switch Ltd — Coding Traineeship, Full Stack Developer

10/2023 - 06/2025

Ivybridge Community College

2001 – 2006

GCSEs:

- Maths: C
- English: C
- Science: C
- IT: C
- PE: C

Additional Training & Certifications

- NVQ Level 2 in Food Production and Safety
- Level 2 in Food Hygiene
- Level 1 in Bookkeeping

Commis Chef – Royal Oak, South Brent

September 2008 – September 2009

- Supported the sous chef in a 2 Rosette kitchen.
- Maintained high standards on larder and garnish sections.
- Produced dishes for both fine dining and classics menus.
- Learned fundamental kitchen operations in a high-standard environment.

Chef de Partie – The Waterman's Arms, Ashprington

September 2009 – July 2010

- Operated all kitchen sections, serving up to 200 covers daily.
- Stepped in to manage the kitchen during the Head Chef's absence.
- Managed stock orders and maintained hygiene standards.

Chef de Partie – The Cott Inn, Dartington

July 2010 – April 2011

- Helped relaunch the pub into a top-tier dining venue.
- Specialized in classic French cuisine.
- Contributed to team development and customer satisfaction.
- Maintained consistency during high-pressure services.

Demi Chef de Partie – The Royal Crescent, Bath

May 2011 – September 2011

- Worked in a 3 Rosette kitchen focusing on garnish and larder.
- Met the high expectations of an elite fine dining team.
- Delivered precision and consistency in a demanding setting.
- Maintained strict food safety and hygiene protocols.

Chef de Partie – The Marlborough Tavern, Bath

September 2011 – October 2012

- Rotated between sauce, garnish, and pastry sections in a 2 Rosette kitchen.
- Played a key role in menu development with the Head Chef.
- Managed ordering and supplier relations.

- Maintained the restaurant's high standards and reputation.

Sous Chef / Acting Head Chef – Hotel Endsleigh
October 2012 – June 2015

- Led the kitchen in the Head Chef's absence.
- Designed menus aligned with the hotel's luxury branding.
- Trained junior staff and implemented allergy-safe options.
- Maintained records and compliance (e.g. Safer Food Better Business).

Head Chef – Racehorse Inn, Cornwall
July 2015 – April 2017

- Managed the kitchen team and developed innovative menus.
- Delivered high-end dining experiences in a rural setting.
- Featured in media outlets for recipes and interviews.
- Ensured smooth kitchen operations and staff growth.

Freelance Chef – Chefshare Recruitment
May 2017 – August 2017

- Worked across multiple 2 Rosette establishments.
- Supported Head Chef transitions for seamless kitchen operations.
- Delivered consistent food quality in short-term contracts.
- Adapted quickly to different kitchen cultures and teams.

Senior Sous Chef – South Sands Hotel, Salcombe
September 2017 – September 2018

- Managed daily operations under Executive Chef.
- Designed and implemented daily menus.
- Led a team aiming for 3 Rosette recognition.
- Oversaw training, stock control, and kitchen hygiene.

Head Chef – Schoolhouse Restaurant, Mothecombe
October 2018 – October 2020

- Full responsibility for kitchen performance and team.
- Developed creative seasonal menus.
- Managed stock, suppliers, and kitchen operations.
- Delivered exceptional quality and customer experience.

Freelance Chef
November 2020 – May 2021

- Provided short-term chef support to multiple kitchens.
- Stepped into key roles with flexibility and skill.
- Maintained high standards across varied environments.
- Supported transitions and peak periods.

Head Chef – Taylors, Tavistock
May 2021 – May 2022

- Led all kitchen operations, including weddings and events.
- Designed bespoke menus and oversaw food presentation.
- Managed staff scheduling, stock, and training.
- Ensured food quality and customer satisfaction.

Heating & Renewables Trainee Level 3 Training in Plumbing & Biomass Systems Omnis

2022 – 2023

- Began training in gas, plumbing, and renewable energy systems.
- Installing heat pumps and cylinders.
- Upgrading old heating systems.

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