

Ray Flynn

Chef at The Cornstore Restaurant

W: <http://www.worky.com/ray-flynn>

I always try to set the bar as high as i can, but am not afraid to learn, i look for the qualities around me within my team, and play with the qualities at my disposal.
I've been lucky in my career to have a good eye for right from wrong, be it from chefs to food, I've been lucky to have been trained by good chefs, and was thought by old school, and chefs with flare and charisma, i think this comes out in my personality and ability to run the kitchen i work in.

Ray Flynn's Professional Experience

- 2012 - Present **Cornstore Limerick - chef**
Joined the restaurant over the Christmas period working on the grill section, preparing food, working within kitchen policies
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- 2012 - 2012 **Larkins Restaurant - Head Chef**
Awarded the Gastro-Pub of the year in Tipperary 2011/2012, Joined Larkins over the past few months to bring some new ideas to their set up.
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- 2012 - 2012 **Lakeside Hotel - Sous Chef**
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- 2008 - 2012 **Kilmurry Lodge Hotel - Head Chef**
A unique family run hotel, and a great management team who work hard for each other knowing we are all striving for the success of the kilmurry lodge
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- 2008 - 2008 **Larkins Restaurant - Head Chef**
Worked here over the summer months, retaining the restaurants place in the Michelin pubs guide, we were also awarded a 4 star review by pub spy in the Sunday world, and got a 4 star review buy internet reviewers louder voice.
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- Key Skills internet
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- 2003 - 2008 **abbey court hotel - Sous Chef**
Worked here over the years to build up a good reputation in the local community for the cloister restaurant, along with a strong reputation for great weddings, maintaining high standards.
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- 1995 - 2003 **Patrick Punches - Commis Chef/Chef de Partie/ Sous Chef**
I began my career in Patrick Punches. I worked in the summer months as a cellar man, but made the move to the kitchen as i had a passion for food. Began as a commis chef and worked my way to the Sous Chef position. I also worked in the Thady O'Neill's restaurant, and the Two Mile Inn, as they were under the ownership, the Dunne Group
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- Key Skills Chef, commis chef, Sous Chef
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Ray Flynn's Education and Qualifications

- 2000 **Bachelor/Degree - passed, english, irish, maths, geograpy, history, technacial drawing, woodwork**
CBS Sexton Street, Limerick
My education was key to my success as I always revert back to my past and what I had learned from time keeping, menu planning, haccp ext... It is the foundation I could build on
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**Bachelor/Degree - ,
St Pauls Primary School**

**Bachelor/Degree - ,
CBS Secondary School**

**Bachelor/Degree - ,
LIT Collage Limerick**

Ray Flynn's Additional Information

Links

Company Website - <http://www.cornstorerestaurants.ie>

Linkedin Profile - <http://www.linkedin.com/pub/ray-flynn/21/b34/810>

Interests

Technology, as it always evolves and doesnt look back, love my iphone,soccer- manchester united, learning new skills throught managment training, and food evolution
