

Name: Rowan Palmer DOB: 17th December 1997



+44 7501050493



RowanPalmer3D@gmail.com



Derby, Derbyshire, England



Rowan Palmer

Experiance

- Game Design 8 Years
- 3D Enviroment Artist
- Photography Hobbyist-Chef 6 Years

About me

I am a graduate at Derby University in Game Design. I have Spent alot of time

over the years learning what I can about

games, how they are made and how I can make them. When I am not working or studying, I put time into my hobbys such as photography, playing games or making a 3D model. My goal is now to start becoming a part of the gaming work world so I can have better chance later on.

I spent most of my working life so far as full time chef while studying Game design, of course I don't see being a chef as valid experiance in the field I am going for but I do see it as a part of my development into the working world, I'd like to believe I am better suited to working a Job over a most as I experianced the harsher side of life and I know what am fighting for and what I want for my future.

Cover Letter

I believe I am a well suited candidate to this position as I already have extensive knowledge on games and what makes them good and what makes them dull. I have spent a good chunk of my life either playing or studying games and I am confident my skills will make me a valued member of your company. I know my years of working in kitchens have taught me many skills along with the ability to be social and work well with a functional team. If you give me the chance I will prove it was the rigth choice to make.

Working Experiance

Kitchen Assistant, 07/2016 - 03/2019 Whitbread PLC, Weston Super Mare, Somerset

Kitchen Assistant, 04/2019 - 02/2020 Lounges PLC, Weston Super Mare, Somerset

- Used kitchen equipment according to manufacturer's instructions and company safety protocols.
- Followed recipes and customer request details to prepare high-quality, delicious meals.
- Checked stock was stored at correct temperatures to limit spoilage.
- Monitored temperatures in refrigerators, freezers and warming lamps.
- Maintained cleanliness and organisation of kitchen stations and storage areas.
- Kept all utensils, dishes and glasses clean and ready for customer use.
- Prepared for busy periods by organising ingredients and restocking supplies in line with expected demand.
- Removed waste and inadequate food items regularly to keep work spaces neat and clean.

Chef, 02/2020 - 08/2022 Loungers PLC, Weston Super Mare, Somerset

- Ensured quality, presentation and proper quantities of plated food from line activities.
- Used proper cleaning supplies and methods to disinfect counters where raw meat, poultry, fish and eggs had been prepared.

Chef, 08/2022 - 03/2023 Longers PLC, DERBY, Derbyshire

Chef, 04/2023 - 10/2023 Slap and Pickle, DERBY, Derbyshire

Chef - 2025 Abbydale and Standley House Nursing Home

Game Development Skills

- Maya 10 Years
- Zbrush 4 Years
- Substance Sampler 3 Year
- Substance Painter 8 Years
- Unreal Engine 4 Years

Education

The Kings of Wessex Academy, Cheddar, SOM, 2013

Weston College, Weston-super-Mare, NSM

University Of Derby 2025
- Computer Game Modelling and Animation



