**Lúí Guiney**

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**Summary**

I am a Junior Sophister Law student in Trinity College with a strong interest in Commercial Law. I have excellent communication, prioritisation and teamwork skills. I have always strived to meet my own high standards in anything I have chosen to pursue in my varied working life.

**Education**

***2015-2019*Trinity College Dublin Bachelor of Laws (L.L.B.)**

In the Freshman years of this course, the balance is divided between the academic and practical aspects of law. This is achieved through the unique Foundation of Law and Mooting programmes taught together with an in depth grounding in the doctrinal disciplines, which are needed to qualify as a solicitor.

***2014-2015*Crumlin College of Further Education Business Studies**

I completed a year long course in Business Studies, covering areas including economics, accounting and company law. I achieved a higher level in the Business Leaving Certificate Exam.

**Experience**

I have extremely varied work experience, which has provided me with an array of essential and transferable skills. I have spent many years working as a professional chef, progressing from the position of Commis Chef to Senior Chef de Partie. I have also worked as a Brand Ambassador and Photographer.

***January 2016 - present* Modern Green Brand Ambassador**

Skills and Accomplishments:

* Working as part of a large team at a variety of different events
* Representing the Three brand while interacting with the general public in the Three Arena and at other sponsored events, such as festivals and conferences
* Taking part in focus groups, pitches to clients and marketing workshops with a focus on experiential marketing
* Going above and beyond to help customers and guests with any problems or requests

***January 2015 - September 2015* The Gresham Hotel Senior Chef de Partie**

Skills and Accomplishments:

* Overseeing the running of kitchen in absence of the Sous Chef
* Training in new staff in all areas of the kitchen
* Managing the pastry section

***July 2013 - December 2014* Marco Pierre White Senior Chef de Partie**

Skills and Accomplishments:

* Mentoring new team members and overseeing training
* Demonstrating practical, systematic approach to task management
* Working to very high set standards to reflect the Marco’s brand
* Eliminating waste cost with use of [Culinary Software Services](http://www.cheftec.com/)
* Maintaining HACCP records, checking of deliveries and stock rotation
* Managing the pastry, garnish and starter sections

**Other Experience**

I helped complete a research project for TCD FLAC which was about the Victims of Sexual Violence. The section I worked on was a on Vulnerable Witnesses and Court Procedure. I was asked to write 1000 words. I also volunteered to help with the organising and coordination of two more junior law students who were teamed up with me. It was published on the 7th of February 2018.

I attended a senior council in Judicial Review proceedings in the High Court of Dublin. His name is Peter Bland. I found this experience to be invaluable as it gave first hand insight into the workings of a courtroom. I was also given a copy of the brief which contained the affidavits of the parties.

**Interests**

**Photography**

I completed a FETAC course in Photography and have worked as a photographer for several years. I am particularly interested in film photography and darkroom printing. I am the Trinity Law Society Photographer this year and have taken photographs at many of their events.

**Rowing Club**

I am member of the Trinity Rowing Club and enjoy being involved in this part of college life, along with the Law Society and other events around the Trinity campus.

**Cycling**

I am an avid cyclist and have taken part in fundraising as part of the Tour de Picnic twice, which involves completing an 83 kilometer cycle for charity.

**References**Catherine Donnelly

Associate Professor of Law

catherine.donnelly@tcd.ie

01 896 8550

Philip Boyd

Head Chef Marco Pierre White

085 113 7218