

# Abraham Paul Jaison

Enthusiastic and adaptable individual seeking a Kitchen Hand role where I can utilize my food preparation and customer service experience. Eager to contribute to a positive and engaging environment for children by supporting the Centre Chef in creating nutritious meals and fostering a curiosity for healthy eating. Available to work any shift on all days.

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## Education

### The University of Adelaide

Master of Artificial Intelligence and Machine Learning Feb 2025 – Nov 2026

### Rajagiri Christu Jayanthi Public School

Year 10 Equivalent (India) Jun 2015 – Apr 2016  
Overall GPA: 95.00%

### Rajagiri Christu Jayanthi Public School

Year 12 Equivalent (India) Jun 2017 – Apr 2018  
Overall GPA: 88.00%

### Rajagiri School of Engineering and Technology

Bachelor of Technology in Electronics and Communication Jun 2018 – Apr 2022  
Overall GPA: 74.70%

## Experience

### Albin's Glory

Kitchen Hand & Waitstaff Jan 2024 – Jun 2024

- Assisted in food preparation such as chopping vegetables, plating dishes, and preparing simple meals.
- Served guests their food and drink orders promptly.
- Answered questions about the menu and provided recommendations.
- Washed dishes, utensils, and kitchen equipment.
- Set up and cleared tables.

## Soft Skills

- |                            |                             |                              |
|----------------------------|-----------------------------|------------------------------|
| • Adaptability             | • Time Management           | • Active Listening           |
| • Customer Service         | • Positive Attitude         | • Communication Skills       |
| • Following Instructions   | • Working Under Pressure    | • Cleanliness and Hygiene    |
| • Food Preparation Support | • Friendly and Approachable | • Teamwork and Collaboration |

## Technical Skills

- |                           |                        |                               |
|---------------------------|------------------------|-------------------------------|
| • Dishwashing             | • Food Handling        | • POS Operation               |
| • Menu Knowledge          | • Stock Rotation       | • Allergen Awareness          |
| • Knife Skills (Basic)    | • Dietary Requirements | • Food Safety Practices       |
| • Cleaning and Sanitizing |                        | • Kitchen Equipment Operation |

## Certificates

### Responsible Service of Alcohol

Express Online Training - Document Number: OL2811510 Feb 2025

### Do Food Safely

Department of Health, Victoria - Certificate #01064883 Mar 2025