

Abraham Paul Jaison

Highly adaptable and reliable individual seeking a long-term role in meat processing. Eager to apply my experience in fast-paced environments to the cutting, packing, and preparation of meat products. Possessing strong communication skills and a proactive approach, I am ready to learn quickly and contribute to a stable and secure work environment. Available Monday to Friday and eager for an immediate start.

✉ abrahampauljaison2@gmail.com

☎ 0489209259

📍 184 Walkerville Terrace, Walkerville SA 5081. Australia

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

AHS Hospitality, Holiday Inn Express Adelaide City Centre

Room Attendant

Mar 2025 – Present

Worked at fast pace while maintaining high standards of cleanliness. Demonstrated ability to maintain a clean and organized workspace, crucial for food safety standards.

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

- Time Management
 - Teamwork and Collaboration
 - Adaptability to Different Roles
- Strong work ethic
 - Strong Verbal Communication
- Working Under Pressure
 - Ability to work autonomously

Technical Skills

- Excel
 - Knife Skills
 - Fast-Paced Environment
 - Machine Operation (basic)
- Power BI
 - Food Preparation
 - Cleaning and Sanitation
- Compliance
 - Inventory Management
 - Meat Handling (Exposure)
 - Stock Receiving & Storage