

# Abraham Paul Jaison

Master's student in Artificial Intelligence and Machine Learning at The University of Adelaide, seeking a Casual Chef role at Niña Restaurant. With experience in kitchen environments, including food preparation, plating, and service, I am a quick learner, thrive under pressure, and am passionate about contributing to a dynamic and quality-focused kitchen team. I am available for nights and weekend shifts.

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📍 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

### 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

- |                      |                       |                          |
|----------------------|-----------------------|--------------------------|
| • Team Player        | • Reliability         | • Cleanliness            |
| • Organization       | • Adaptability        | • Time Management        |
| • Problem-Solving    | • Active Listening    | • Positive Attitude      |
| • Good Communication | • Attention to Detail | • Working Under Pressure |

## Technical Skills

- |                               |                        |                         |
|-------------------------------|------------------------|-------------------------|
| • Plating                     | • Food Safety          | • Dishwashing           |
| • Knife Skills                | • Menu Knowledge       | • Stock Rotation        |
| • Food Preparation            | • Meal Preparation     | • Hygiene Standards     |
| • Food Presentation           | • Inventory Management | • Basic Cooking Methods |
| • Kitchen Equipment Operation |                        |                         |

## Certificates

### Responsible Service of Alcohol

Express Online Training - Document Number: OL2811510

Feb 2025

