

ABRAR SHAHRIAR

Café Team Member

Dedicated and energetic individual with a passion for food preparation and customer service seeking a position as a Café Team Member at a vibrant café. Excited to contribute to the fast-paced environment while delivering exceptional dining experiences to customers.

☎ 0481730703

✉ abrarshahriar360@yahoo.com

📍 128 Waymouth Street,
Adelaide, Australia, 5000

SKILLS

- ✓ Building client relationships
- ✓ Luxurious Customer service
- ✓ Interpersonal skills
- ✓ Strong multitasking abilities
- ✓ Innovative Thinking
- ✓ Problem-solving
- ✓ Teamwork
- ✓ Attention to detail
- ✓ Communication skills
- ✓ Time management
- ✓ Flexibility

EDUCATION

The University of Adelaide

Bachelor's Degree in Computer Science

Maple Leaf International School

A Levels

Physics A*

Mathematics A*

Chemistry A

GPA 4.0

ATAR - 99.5

Maple Leaf International School

O Levels

7 A*s (GPA 4.0)

PROFESSIONAL EXPERIENCE

Café Team Member

Ambrosia Cafe | 2021 - 2024

- Prepared and served food and beverages to customers in a timely and efficient manner.
- Operated cash registers and handled transactions accurately, ensuring customer satisfaction.
- Maintained cleanliness and organization throughout the café, including food preparation areas, dining areas, and restrooms.
- Collaborated with team members to ensure smooth operations during busy periods, contributing to a positive and vibrant atmosphere.
- Engaged with customers, addressing inquiries, resolving concerns, and promoting menu items and specials.
- Assisted with inventory management, including receiving deliveries, stocking shelves, and rotating perishable items.

Kitchen Assistant

Saffron Restaurant | 2019 - 2021

- Assisted chefs and cooks in food preparation tasks, including chopping vegetables, marinating meats, and assembling dishes.
- Operated kitchen equipment safely and efficiently, including grills, ovens, and fryers.
- Maintained cleanliness and sanitation standards in accordance with food safety regulations.
- Supported the team during peak service times by multitasking and prioritizing tasks effectively.
- Followed recipes and cooking techniques to ensure consistency and quality in food preparation.
- Assisted with dishwashing and cleaning duties as needed to support kitchen operations.