

CONNOR O'BRIEN

CONTACT DETAILS: 5 CLAYDEN RISE LYSTERFIELD | Pizza345@Outlook.com.au | 0401143453

CAREER SUMMARY

Career Goal: As I have been in hospitality over the last 4 years, I have learnt that I love people and assisting them in any way to make them satisfied and love seeing people smile! I have gained such skills as Cooking, Cleaning, Front of house duties, Customer service, And Great communication skills. I have decided to further build my current skills and see what the future has to hold.

ABOUT CONNOR

- ♦ **Motivated and committed** Always willing to stay back if needed/ after hours. Available: Weekdays / weekends
- ♦ **Quick Learning** with the eagerness and ability to learn and carry out new and different roles
- ♦ **Strong work ethics** ability to effectively work with others and as an individual, integrity and commitment to company compliance
- ♦ **Persuasive communicator** that uses consultative skills to build relationships, overcome objectives, find mutually agreeable solutions and reduce potential issues.
- ♦ **organised and driven** with exceptional attention to detail, & meeting strategic objectives with the goal to achieve the highest quality output

KEY SKILLS AND ATTRIBUTES

- | | |
|--------------------------------------|---|
| * Safety-conscious | * Able to stand for extended times |
| * Time management abilities | * Team Player |
| * Organised | * Detail-oriented |
| * Excellent communicator | * Can lift and carry up to 25kg + |
| * Customer service Experience | * Building new relationships |
| * Compassionate | * Caring |

EMPLOYMENT HISTORY

- * **Eating House** June 2015 - Sep 2016 As a Cook I learnt more than I ever have about food all in a reasonably short time. The restaurant is always busy from early breakfast through to late dinner. I have learnt managing and handling a commercial kitchen under stress and pressure as I performed a variety of tasks dependent on the different circumstances. Workplace safety, food and handling protocols, kitchen placements and roles with different timing and preparation required to complete a seating session. The standard Menu lists over 100 dishes covering almost all cuisines so organisation and preparation were critical.
- * **Bella Cucina** May 2017 - October 2018, whilst working at Bella Cucina as a wood-fire pizza maker I learnt how to control and manage an area of the restaurant and work accordingly. Roles included in this position where preparing ingredients, rolling and making pizzas by hand from scratch, using my time effectively as an individual, along greeting and serving customers using a computer system, answering phone calls with assisting customers with enquires and questions about the business.
- * **Prism Group** January 2019 - still in role. At Prism i work as a sales representative going around to peoples homes and making bookings to get solar systems installed, which would reduce the carbon footprint and reduce emissions which is fantastic for the environment! we also recently started a new campaign with led lights that are more efficient and help reduce lighting costs. Within doing this role I have learnt how to talk to different kinds of people and build rapport with customers so they are satisfied. I would like to take these skills and further advance them.

CERTIFICATES

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- 2018 - Certificate 3 in Hospitality
- 2015 - Chisholm Institute, completion of year 10 equivalent studies
- 2014 - Completion of school year level 9

REFEREES

Oliver - Bella Cucina, Pizza Chef. Ph#0412967315