# CONNOR O’BRIEN

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## CAREER SUMMARY

***Career Goal:*** *As I have been in hospitality since 2015, 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 possibilities are available and to see what the future holds.*

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|  | **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** 2015 – 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** 2017 - 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 were 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**.**

**Temptation Bakeries** 2019 – Current. Temptation bakeries started out in 1993 as a small bakery in Victoria’s beautiful Mornington Peninsula.  After moving to larger premises and further expansion in 2014, Temptation Bakeries has grown to become a family favourite, award winning national brand and proud 100% Australian owned, family business. Specialise in the manufacture and supply of premium quality baked goods, supplying nationwide to all major retailers and food service providers this includes Coles, Woolworths Aldi stores and even exports to Costco in Japan. Roles included in this job where operating manufacturing equipment to produce large quantities of baked goods to our customers. Time management is key within the job as we mass produce products with a morning and afternoon shift. Teamwork and communication are also a big factor as some machinery require more than 1 person to operate. Whilst working at Temptation Bakery I have proven myself to be able to manage a team of people on a production line. Being organised, committed, using communication and safety are vital to managing a team and effectively completing roles and duties

**CERTIFICATES**

◆ 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. Phone:0412967315