

Fergus Ashleigh James Short | Resume 2024

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SUMMARY

I am a hardworking and honest person and I take great pride in my ability to lead, supported by a natural warmth and honesty that fosters trust among my peers. My experiences as a high performing athlete in two codes has sharpened my physical capability but has also instilled in me the values of discipline, reliability, and dedication, built around the team. Many people rely on me and I do not let them down.

I approach challenges with tenacity and a strong work ethic, believing that consistent effort is the key to success. My reliability is evident in my commitment to my team, where I have consistently shown up, put in the effort, and supported my teammates in achieving common goals. Honesty is the cornerstone of who I am, both on and off the rugby field, and I believe that transparent communication is essential for building meaningful relationships. Having just successfully completed my second year in University, I am a self-starter, motivated by a genuine thirst for knowledge and a desire to make a positive impact. My wide network of connections reflects not only my social skills but also my ability to connect with people on a genuine and sincere level. I am constantly seeking opportunities to learn and grow, both as an individual and as a team player.

PROFESSIONAL EXPERIENCE

The Pickle Servant

Operations and Logistics
Advisor

Feb 2020– present

Summary:

The Pickle Servant is an artisan preserves, family business specialising in small batch wholefood condiments and pickles.

This small start-up business has gone from strength to strength doubling its revenue quarter on quarter.

This role was heavy on “any task as required”, largely focusing on assisting with production and customer service but included marketing, accounting and strategic support where required.

The role has fitted around other jobs and University study.

Key Achievements:

- **Project leadership** - Responsible for running the sustainability bottle swap scheme within the community.
- **Logistics** – responsible for preparation of vessels and ensuring stock levels of key ingredients are maintained.
- **Product preparation** – sous cheffing, ingredient preparation, development and quality testing of products and bottling following MPI and Wellington City Council National Food Plan.
- **Risk mitigation** – ensuring processing goes smoothly and filling in gaps in resourcing or oversight where necessary.
- **Management support** - support to team leaders and managers as a trusted, respected and reliable worker.



Ko Makara to māunga
Ko Ruamahanga te awa
Ko the Mary te waka
Ko te Clan Munro tōku iwi
Munro Short ahau

Iwi & Cultural Acumen

- 📖 Competent with mihi & marae tikanga
- 📖 Proficient at haka and waiata

Referee (by request):

Fergus Ashleigh James Short | Professional Resume 2023

OTHER HIGHLIGHTS:

Community contribution

- 2023 Senior mentor for Yr9 boys at Wellington College
- 2023 Moderator of the Wellington College Community Facebook pages

Academic Achievements

- Year 13 Top of NCEA Science Award at Wellington College
- Wellington College NCEA Extended Program (Taking Science and mathematics subjects a year ahead)
- University of Otago Entrance Scholarship

Sporting Achievements

- Under 65KG Wellington College rugby Captain
- 2019-2020 Wellington College Rowing Club Maadi Squad (National Championship)

Olive Restaurant Wellington Kitchen Hand

April – August 2022

Summary:

Olive is a Long-running restaurant serving seasonal French- & Italian-inspired menus in a rustic-chic space.

I was Offered this job from the Head Chef of Olive and had to depart solely to focus on my NCEA exams.

Key Achievements:

- Food preparation** - Prepared food for the chefs so it is suitable for cooking.
- Dishwasher** - Solely responsible for cleaning dishes in a foodservice environment to ensure that there is always plenty of clean tableware at hand.
- Sanitation** - responsible for maintaining a clean and healthy facility by completing various tasks.
- Management support** - support to team leaders and managers as a trusted, respected and reliable worker.

Referee (by request)

Hells Pizza

Motorcycle Delivery man

September 2022– February 2023

Role & Responsibilities:

Hell Pizza is a New Zealand-based pizza chain. It was established in Wellington in 1996 and has since expanded around New Zealand. For this job I was entrusted with the Company Motorcycle to deliver on. It is also very competitive to get a role with this company, ending only to leave for Otago University at the beginning of 2023.

Achievements:

- Food delivery:** lead delivery rate and 100% positive feedback on food arrival and care
- Management support:** reliable and trusted worker.
- Food preparation** - Prepared food for the chefs so it is suitable for cooking.
- Dishwasher** - responsible for cleaning dishes in a foodservice environment to ensure that there is always plenty of clean tableware at hand.
- Sanitation** - responsible for maintaining a clean and healthy facility by completing various tasks.

Referee (by request)

QUALIFICATIONS

- Bachelor of Science, Software engineering
 - Bachelor of Arts, Computer Science
 - NCEA Level 3, University Entrance, Excellence Endorsed
 - NCEA Level 2, Excellence Endorsed
 - NCEA Level 1 Excellence Endorsed
- Completed Otago University (2nd year)
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- 2023 Wellington College
- 2022 Wellington College
- 2021 Wellington College

ABOUT ME

- I am a proud Wellingtonian born and bred but a fifth generation Otago University Alum
 - My parents still live in Wellington and I am one of three children
 - While I am enjoying my study, I enjoy being physically active playing many sports and the outdoors
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