

HENRY AGUSTIN

SOUS CHEF

CONTACT INFO

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Richmond VIC
Australia 3121

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EDUCATION

RMIT University | Melbourne
Bachelor of Applied Science –
Aviation (operations
management)
Relevant coursework: Accounting,
Operations management,
Economics principle

CERTIFICATE

Crown College | Melbourne
Commercial Cookery Cert III
(incl. 3 years course work and
apprenticeship)

RELEVANT CERT

Food and Safety Supervisor
Working with Children Card
Valid police clearance

EXPERIENCE

Feb 2024 – Current (Monday – Thursday)

Casual Sous Chef | MCEC Melbourne | Melbourne , Victoria , Australia

- Production
- Functions

December 2024 – Current (Friday, Saturday and Sunday)

Casual Sous chef | Compass Group | Melbourne Locations

- NGV
- Melbourne Zoo
- Grammar schools
- Airport cafés and restaurants

November 2022 – December 2024

Full time Sous Chef | Delaware North | MCG, Melbourne

- Main grounds production: Experienced on running multiple sections such as Canape, Vegetable, Meat and Sauce section
- During game event days, take in charge of function and partnered restaurant such as Lucy Liu
- Managed a team of 15-20 staff, ensuring high standards of service and production during peak event days

- Led kitchen staff, keeping workstations clean and overseeing food preparation and presentation
- Kept stock rooms, coolers and freezers clean and rotated
- Fostered a positive work environment that encouraged team collaboration and morale

March 2022- November 2022

Air Cargo Officer | Wiseway | Tullamarine, Victoria

- Check import/export documentation to determine cargo contents, and classify goods into different fee or tariff groups, using a tariff coding system
- Determine method of shipment, and prepare bills of lading, invoices, and other shipping documents
- Contact vendors and/or claims adjustment departments to resolve problems with shipments or contact service depots to arrange for repairs
- Reviewed facts of incidents to determine involved criminal acts or statute violations

November 2021 – March 2022

Junior Sous Chef | ACCOR | Mercure Doncaster , Victoria

- Develop SOP for the food and beverage department
- Coordinated and executed professional development of all junior level chefs
- Roster management and Purchasing
- Adapted recipes to accommodate dietary restrictions and allergies upon request
- Created special dishes for events, receiving positive feedback from clients

July 2019 – November 2021 (Pandemic)

Chef de Partie | Epworth | Richmond , Victoria

- Events and Functions
- Production
- Pastry
- Ala carte

August 2018 – July 2019

Café Owner | Waffle Project | Deer Park, Victoria

February 2018 – October 2018

Casual Chef | Sheraton | Mercure Doncaster , Victoria

March 2017 – October 2018

Casual Chef | HotelStaff | Victoria Locations

February 2016 – March 2017

Casual Chef | Egg unlimited | Elsternwick, Victoria

January 2014 – Feb 2016

Apprentice chef - commis | Crown Casino | Southbank, Victoria

Steps in at any station, applying knowledge of various cooking styles. Oversees staff, resolves personnel conflicts, and prepares teamwork schedules. Also knowledgeable with Microsoft Suites products, and other IT-related knowledge

REFERENCES

[Available upon request]