John Coleborn

jwcoleborn@gmail.com | (+61) 431 331 221 |
Albany, Western Australia

Github
LinkedIn
Portfolio Website

PROFESSIONAL SUMMARY

Tech-savvy professional with a passion for gaming. Proven track record in creating standardised documentation, optimising processes, and performing in high-pressure environments. An enthusiastic self-starter, eager to leverage culinary problem-solving skills into a new career in programming.

KEY SKILLS

- Advanced Communication Skills
- Basic Web Development & Programming
- Process Optimisation & Documentation
- Fast Learning
- Problem Solving

TECHNOLOGY SKILLS

- Clickup, Trello, Figma, DrawIO
- VS Code
- SQL
- PostgreSQL
- Unity & Blender
- Photoshop & Adobe Illustrator
- C#, Javascript, Python
- HTML & CSS
- MongoDB
- ExpressJS
- ReactJS
- NodeJS

PROJECTS

2D RPG

- Created and built rudimentary 2D hack n slash RPG using Unity, creating my own sprite sheets and animations, using C# to program the game logic.
- This included using tilemaps, importing self created audio using Audacity, and learning how to bring it all together through online tutorials and thorough google searches.

3D Modeling

- Using Blender I am currently learning how to create 3D models

WORK HISTORY

Chef — Inswing Bar   *August 2023 - Current*
- Cooking, cleaning and maintaining standards in an extremely fast paced kitchen

Commis/Sous Chef — The Black Cow   *July 2008 - July 2017*
- Worked in team environment ensuring excellent quality of service and professional standards
- Assisted in training of new staff

Consulting Head Chef & Venue Manager — Main Street Cafe   *June 2021 - January 2022*
- Developed comprehensive standard operating procedures (SOPs), training materials and recipe guides
- Designed and developed recipes and menus
- Managed supplier relationships, and optimised supply chains for cost-effectiveness in remote tourist area
- Set up venue licenses, sourced and managed staff
- Created venue budgets and revenue forecasts

Head Chef – The Imperial Hotel   *June 2019 - July 2021*
- Managed BOH operations, including costing and sourcing, budget and resourcing
- Managed staff, including training and rostering
- Developed recipes and designed menus for optimum quality while minimising wastage

Kitchen Hand/ Apprentice — The Black Cow   *July 2008 - July 2017*
- Climbed the ladder from Kitchen Hand to Sous Chef, including cleaning and preparation
- Assisted in the development and implementation of recipes
- Learnt hard and soft skills including time management, quality control, and sense of urgency

EDUCATION

Diploma of Information Technology – Coder Academy   *April 2024 - Current*
Cert IV Commercial Cookery – *Tas*TAFE   *Completed 2015*