

MAHESH KUNWAR

Sydney, NSW 2042 | 0426182792 | kunwarmahesh29@gmail.com

Summary

Hardworking employee with customer service, multitasking and time management abilities. Devoted to giving every customer a positive and memorable experience. Highly-motivated employee with desire to take on new challenges. Strong worth ethic, adaptability and exceptional interpersonal skills. Adept at working effectively unsupervised and quickly mastering new skills.

Skills

- Fluent in English
- Flexible and Adaptable
- Active Listening
- Organizational Skills
- Calm Under Pressure
- Leadership
- Customer Service
- Networking
- Friendly, Positive Attitude

Experience

Cook pizzza boccone - Sydney, NSW	Mar 2022 to Current
<ul style="list-style-type: none">• Prepared meals according to recipes and menus, adjusted ingredients and cooking times accordingly.• Cleaned kitchen equipment, surfaces, utensils and dishes.• Adhered to food safety standards when storing and preparing foods.• Ordered supplies as needed for the kitchen.• Checked quality of ingredients before use in order to ensure freshness.• Maintained a clean working environment by sweeping, mopping floors, washing surfaces and emptying trash cans.• Tasted all prepared dishes in order to check flavorings, texture and presentation prior to serving them to customers.• Provided guidance to junior cooks regarding food preparation methods and techniques.	
Kitchen Hand metissee - Potts Point, Nsw	Sep 2022 to May 2023
<ul style="list-style-type: none">• Cleaned dishes, pots, pans and utensils.• Swept and mopped floors to maintain cleanliness in the kitchen area.• Set up serving trays for events or parties.• Checked temperatures of freezers, refrigerators and hot holding units regularly to ensure food safety standards were met.• Served food during catered events or banquets as requested by supervisors or chefs.• Operated dishwashers to sanitize dishes and silverware.• Maintained a neat work station throughout shift hours.• Restocked condiments on tables throughout restaurant dining room.• Inspected kitchen equipment for proper functioning before use.• Maintained inventory of kitchen supplies and equipment needs.• Kept records of food waste to track usage levels.• Cleaned and sterilized dishes, countertops and utensils to prevent bacteria growth.• Peeled and cut fruit and vegetables to prepare for cooking or serving.• Acquired new skills to support team and further accommodate customer needs.• Transported trash to dumpster, properly disposing of expired food items.• Prevented spoilage or cross-contamination by storing food in designated containers and areas.	
Kithen Hand manta restaurant - Wollomooloo, Nsw	Apr 2022 to Aug 2022
<ul style="list-style-type: none">• Cleaned dishes, pots, pans and utensils.• Swept and mopped floors to maintain cleanliness in the kitchen area.• Stocked shelves with food supplies, such as canned goods and dry ingredients.• Received deliveries of food items and stored them properly.• Set up serving trays for events or parties.• Operated dishwashers to sanitize dishes and silverware.• Followed all health code guidelines when handling food items.• Organized storage areas for efficient access to items when needed.• Inspected kitchen equipment for proper functioning before use.• Maintained inventory of kitchen supplies and equipment needs.• Sanitized surfaces with approved cleaning solutions after each task was completed.• Communicated effectively with co-workers regarding daily tasks assigned.	

Education and Training

Bachelors in Technology, Information Technology Kings Own Institute	Expected in Jul 2025
--	----------------------