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| Education |  |
| **Diploma in Business English** | 07/2010 – 07/2013 |
| **Bachelor’s Degree in Company Management**  DongBei University of Finance and Economics (China) | 7/2010 - 9/2014 |
| **Certificate III in Commercial Cookery**  **RGIT** | 7/2017 - 7/2018 |
| **Certificate IV in Commercial Cookery**  **CBTC** | 7/2018 - 01/2019 |
| **Diploma of Hospitality**  Canberra Institute of Technology | 02/2019-07/2019 |
| **Advanced Diploma of Hospitality**  Canberra Institute of Technology | 07/2019 - 11/2019 |
| **Certificate IV of Information Technology**  Canberra Institute of Technology | 02/2022 - 12/2022 |
| **Diploma of Information Technology**  TAFE NSW | 02/2023 - 06/2023 |

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| Experience |  |
| **Customer Service Representative**  Mizuho Bank, Dalian, China | 9/2013 - 2/2015 |
| **Chef De Partie**  The district, Canberra ACT | 12/2018-11/2019 |
| **Chef De Partie**  Pialligo Estate, Canberra, ACT | 10/2019 – 7/2020 |
| **Chef De Partie**  Jamala Wildlife Lodge, Canberra, ACT | 07/2019 – 5/2022 |
| **Kitchen Manager**  Goodstart Early Learning | 5/2022 - 10/2023 |

Certainly, here are the rewritten "Chef De Partie" roles with an emphasis on transferable skills:

\*\*Chef De Partie\*\*

\*Jamala Wildlife Lodge, Canberra, ACT\*

\*07/2019 – 5/2022\*

- Collaborated closely with the executive chef to manage daily tasks and coordinate kitchen operations.

- Attentively accommodated special dietary needs and allergies, ensuring safe and satisfying dining experiences for guests.

- Executed precise preparations for roasting, sautéing, frying, and baking, maintaining consistency in quality.

- Elevated food presentation by meticulously plating meals with a focus on garnishes and overall aesthetics.

- Adhered rigorously to portion and serving size standards, upholding the restaurant's reputation for consistency.

- Demonstrated proficiency in stock management, efficiently ordering and rotating supplies to minimize waste.

- Actively participated in menu planning, contributing ideas and insights to enhance offerings.

- Promoted food safety and hygiene practices, ensuring compliance with industry standards.

- Provided coaching and mentorship to kitchen staff, fostering a collaborative and efficient work environment.

\*\*Chef De Partie\*\*

\*Pialligo Estate, Canberra, ACT\*

\*10/2019 – 7/2020\*

- Spearheaded large-scale food preparation and cooking efforts, ensuring efficient kitchen operations.

- Orchestrated stock organization and prepared order lists, optimizing supply chain management.

- Collaborated closely with the head chef to develop innovative additions to the menu, enhancing the dining experience.

- Implemented rigorous wastage control measures, minimizing food loss and maximizing cost-effectiveness.

- Prioritized food hygiene standards, adhering to stringent cleanliness and safety protocols.

- Played a pivotal role in coaching and mentoring other kitchen staff, contributing to their professional development.

These revisions provide a clearer picture of your responsibilities in the Chef De Partie roles while emphasizing your transferable skills such as teamwork, organization, attention to detail, and adherence to standards – all of which are valuable in various roles, including IT support.

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| **Customer Service Representative**  Mizuho Bank, Dalian, China | 9/2013 - 2/2015 |
| **Bachelor’s Degree in Company Management**  DongBei University of Finance and Economics (China) | 7/2010 - 9/2014 |
| **Self-study English** | 02/2015 – 03/2016 |
| **Working holiday in Australia** | 03/2016 - 03/2017 |
| **Certificate III in Commercial Cookery**  **RGIT** | 7/2017 - 7/2018 |
| **Certificate IV in Commercial Cookery**  **CBTC** | 7/2018 - 01/2019 |
| **Chef De Partie**  The district, Canberra ACT | 12/2018-11/2019 |
| **Diploma of Hospitality**  Canberra Institute of Technology | 02/2019-07/2019 |
| **Advanced Diploma of Hospitality**  Canberra Institute of Technology | 07/2019 - 11/2019 |
| **Chef De Partie**  Pialligo Estate, Canberra, ACT | 10/2019 – 7/2020 |
| **Chef De Partie**  Jamala Wildlife Lodge, Canberra, ACT | 07/2019 – 5/2022 |
| **Certificate IV of Information Technology**  Canberra Institute of Technology | 02/2022 - 12/2022 |
| **Diploma of Information Technology**  TAFE NSW | 02/2023 - 06/2023 |
| **Kitchen Manager**  Goodstart Early Learning | 5/2022 - 10/2023 |