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VIDEO EXPERIENCE

Filmmaker, Holloway

Brisbane, QLD — 2012-2014

From 2012, I acted as Holloway's in-house filmmaker. During this time, I worked closely with founders Raffaele Persichetti and Martin Gordon Brown, to develop a number of promotional videos, capturing their unique design and lifestyle philosophies as well as their work practice.

Filmmaker, Holloway + Glo-wing LTD

Brisbane, QLD — 2014

I consider myself fortunate to have become involved with the emerging charity, Glo-wing. Glo-wing is an Australian charity, dedicated to global well being, beginning with education initiatives in West Java, Papua New Guinea and Indonesia.

Filmmaker, Toma Flamenco

Brisbane, QLD — 2013

Nationally respected flamenco dancer and choreographer, Simone Pope commissioned me to create a promo video for the end of year performance of her 2013 class.

Filmmaker, Elbowroom PTY LTD

Brisbane, QLD — 2013

In 2013, I created three videos for Elbowroom, one of Brisbane's largest pallet racking companies and two of their subsidiaries.

Filmmaker, Campos Coffee

Brisbane, QLD — 2011-2012
Sydney, NSW — 2011-2012

From 2011 to 2012, I created a number of videos for Campos Coffee, for both their Sydney and Queensland divisions including two 30 second advertisements for the Brisbane International Film Festivals of 2011 and 2012.

EDUCATION

Coolum State High School

(Year 12)
2000

QANTM

Diploma IT
(Game Development) — 2002

Coder Academy

Fast track coding bootcamp
(Melbourne)
2017 -2018

Filmmaker, Integrative Consulting

Brisbane, QLD — 2013

In 2013, Doug Skipper, director of Integrative Consulting, contracted me to create a concept piece to showcase and capture the essence of the company's unique approach and feel to consulting.

Filmmaker, Glenda Charles (Artist)

Brisbane, QLD — 2014

Glenda Charles, a multidisciplinary artist, residing on Bribie Island, contracted me to create a promotional video to showcase her local practice on Bribie Island, how it influences her work..

Filmmaker, Go Violets (Band)

Brisbane, QLD — 2013

Local Brisbane band, The Go Violets, contacted me to create the music video for their debut single 'Josie' in the style of lo-fi, improvised home videos.

KITCHEN EXPERIENCE

Head Chef, Common Ground Coffee

Melbourne, VIC — 2015 - 2016

From November 2015 to March 2016, I was responsible for running the kitchen at Common Ground Coffee, a cosy cafe in North Melbourne. The small, one person kitchen required me to be highly efficient with work and storage space, time and prioritisation.

Responsibilities:

- Designing and preparing menus
- Presentation design
- Cooking and food preparation
- Prep lists, schedules, kitchen planning
- Working service alone
- Stock ordering, forecasting & rotation
- Cleaning and maintaining a safe and hygienic working environment.
- Liaising with management and cafe staff of all kitchen developments.
- Conferring with sales reps
- Receiving & checking orders
- Providing clear communication & direction to the weekend chef.

Head Chef, Simpatico Bar & Bistro

Brisbane, QLD — 2014

During the early months of 2014, I joined the kitchen team at Simpatico. After two months I was promoted to the position of Head Chef following the departure of the original Head Chef. During my time as acting head chef, I was able to implement a more intuitive prep system that improved the kitchens overall workflow and collaborated with the owners to make the staff roster more efficient.

Responsibilities:

- Designing and preparing menus
- Leading team during service
- Presentation design
- Cooking and food preparation
- Prep lists, schedules, kitchen planning
- Stock ordering, forecasting & rotation
- Rostering
- Hiring, training and overseeing new staff
- Cleaning and maintaining a safe and hygienic working environment.
- Liaising with management and cafe staff of all kitchen developments.
- Conferring with sales reps
- Receiving & checking orders
- Staff training

REFERENCES

Available upon request.

Manager, Helen St Espresso Bar

Brisbane, QLD — 2011-2012

From May 2011 to November 2012, I was tasked with establishing and managing Campos Coffee's newest espresso bar in Teneriffe. During this time, I built a positive and loyal clientele while training and monitoring new staff, ensuring the high quality standards that Campos is known for were upheld. I was continually praised by customers for my friendliness, impeccable service and my ability to remember every customer's name and coffee order.

Responsibilities:

- Managing all aspects pertaining to the operation of the espresso bar.
- Stock ordering, forecasting & rotation
- Serving customers and making coffee
- Training and overseeing new staff
- Cleaning and maintaining a safe and hygienic working environment
- Building clientele
- Conferring with sales reps
- Receiving & checking orders
- Staff training

Head Chef, Campos Coffee QLD

Brisbane, QLD — 2006-2011

In late 2006, I was approached by John Ronchi and Eugene Phua to establish and lead their 8 person kitchen at Campos Coffee. I was tasked with creating the cafe's overall food aesthetic and direction. We were received a glowing review from Brisbane news with a score of 9.5/10 for food.

During this time I also had the recipe for a signature dish, printed in Brisbane News.

Responsibilities:

- Designing and preparing menus
 - Leading team during service
 - Presentation design
 - Prep lists, schedules, kitchen planning
 - Cooking and food preparation
 - Stock ordering, forecasting & rotation
 - Training and overseeing new staff
 - Cleaning and maintaining a safe and hygienic working environment.
 - Liaising with management and cafe staff of all kitchen developments.
 - Conferring with sales reps
 - Receiving & checking orders
 - Staff training
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Head Chef, Paddington Flowers & Cafe

Brisbane, QLD — 2002-2006

Early 2002 I began working at Paddington Flowers as the Sous chef, then later that year I was running the kitchen as Head Chef. During my time as Head Chef, I revised the menu, making it a more compact and efficient, incorporating more innovative dishes to complement the existing favorites. While I was head chef, the cafe was reviewed by Brisbane News and received a 9/10 for food. In addition to organising and running the kitchen, I would regularly fill floor and barista shifts on a regular basis.

Responsibilities:

- Designing and preparing menus
- Leading team during service
- Presentation design
- Prep lists, schedules, kitchen planning
- Cooking and food preparation
- Stock ordering, forecasting & rotation
- Hiring, training and overseeing new staff
- Cleaning and maintaining a safe and hygienic working environment.
- Liaising with management and cafe staff of all kitchen developments.
- Staff training
- Conferring with sales reps
- Receiving & checking orders
- Staff training