

# RESUME

## Kyle Joo Hwan KIM

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## WORK PLACEMENT GOAL

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I am a relaxed individual who is keen to learn and can work well within a team.

## EDUCATION

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| July 2018 -<br>July 2021      | <b>Le Cordon Bleu, Melbourne, Victoria</b><br>Advanced Diploma of Hospitality Management (Commercial Cookery)<br>Currently Undertaking 1st Year Subjects |
| July 2013 -<br>July 2016      | <b>Monash University, Melbourne, Australia</b><br>Bachelor of Information Technology and Systems<br>Successfully completed                               |
| March 2008 -<br>November 2012 | <b>McKinnon Secondary College, Melbourne, Australia</b><br>VCE<br>Successfully completed Year 12   |

## EMPLOYMENT EXPERIENCE

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|-------------------------------|--|
| January 2021 -<br>April 2021  | <b>The Flour House</b><br>Melbourne, Australia<br><br>Position: Cook<br><br><b>Demonstrated Skills</b> <ul style="list-style-type: none"><li>• Completing mise en place duties and daily preparation</li><li>• Performing a range of cookery methods</li><li>• Plating dishes for the function</li><li>• Conducting kitchen operations observing hygiene and OHS practices</li></ul> |
| April 2018 -<br>December 2018 | <b>Asiatte</b><br>Melbourne, Australia<br><br>Position: Kitchen Hand / Customer Services<br><br><b>Demonstrated Skills</b> <ul style="list-style-type: none"><li>• Completing mise en place duties and daily preparation</li><li>• Performing a range of basic cookery methods</li><li>• Producing a range of contemporary restaurant dishes for the general public</li></ul>        |

- Conducting kitchen operations observing hygiene and OHS practices
- Checking with customers to ensure that they are enjoying their meals and taking action to correct any problems
- Processing cash and EFTPOS transactions
- Taking, memorizing and entering orders into system for transmittal to kitchen staff

August 2016 -  
August 2017

**Wellbeing Korean and Japanese Grocery**  
Melbourne, Australia

Position: Customer Service Representative/ Cashier

**Demonstrated Skills**

- Maximising sales opportunities by upselling items
- Explaining products in detail
- Restocking items
- Processing cash and EFTPOS transactions

July 2015 -  
August 2015

**Asiatte**  
Melbourne, Australia

Position: Kitchen Hand / Customer Services

**Demonstrated Skills**

- Preparing vegetables
- Producing a range of deep fried and shallow fried dishes
- Producing a range of bento boxes
- Maintaining hygiene standards
- Processing cash and EFTPOS transactions
- Taking, memorizing and entering orders into system for transmittal to kitchen staff

## WORK EXPERIENCE (NON PAID)

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April 2021 -  
July 2021

**SOFITEL Melbourne**  
Melbourne, Australia

Position: Cook

**Demonstrated Skills**

- Completing mise en place duties and daily preparation
- Performing a range of cookery methods
- Plating dishes for the function
- Conducting kitchen operations observing hygiene and OHS practices

October 2010 -  
November 2010

**Asiatte**  
Melbourne, Australia

Position: Kitchen Hand

**Demonstrated Skills**

- Completing mise en place duties and daily preparation
- Performing a range of basic shallow fried and deep-fried dishes

## PERSONAL ACHIEVEMENTS/ADDITIONAL SKILLS

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**LANGUAGES** Korean (native), English (Intermediate)

**DRIVER'S LICENCE** Yes Provisional Country of Issue: Australia

- Obtained the Responsible Service of Alcohol (RSA) certificate in 2017
- Obtained \$5,000 scholarship on entering Monash University in 2013

## INTERESTS

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Cooking, baking, programming, video gaming, playing tennis and researching new information technology trends.

## WORKING RIGHTS/AVAILABILITY

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Australian Citizen / Permanent Australian Resident

**PLACEMENT PERIOD** April 2020 - September 2020

## REFEREES

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