

Hemanth Kumar Yamanki

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OBJECTIVE

To provide exceptional service and memorable dining experiences to every guest, using my friendly personality, communication skills, and attention to detail. In addition, to showcase my culinary talents and creativity, while preparing delicious and nutritious dishes that meet the highest standards of quality and hygiene.

AVAILABLE TIMINGS

- Sunday, Monday, Wednesday = Complete availability – Opening/Closing
- Thursday, Friday, Saturday = Afternoon - Closing

EDUCATION

Conestoga College | *Web Development*

Kitchener Doon, ON | **05.08.2023 - Present**

SKILLS

- Multitasking
- Hygiene
- Customer service
- Attention to detail
- Cash handling
- Teamwork

EXPERIENCE

Nawab's Grill, Resto Bar: 08/2020 – 08/2023

- Efficiently cooked multiple orders and restocked ingredients in a fast-paced environment.
- Worked with teammates to prepare dishes, ensuring high customer satisfaction.
- Maintained kitchen hygiene and food safety by regular cleaning and proper food handling.

Lepakshi Restaurant: Working Currently

- Managed multiple roles including KOT, front desk billing, backend operations, cooking, and stocking.
- Ensured smooth restaurant operations by efficiently handling the Kitchen Order Ticket (KOT) system.
- Provided excellent customer service at the front desk, handling billing and customer inquiries.
- Assisted in backend operations, contributing to the overall functioning of the restaurant.
- Demonstrated culinary skills by cooking various dishes in a fast-paced environment.
- Maintained restaurant cleanliness and inventory by stocking supplies, cleaning, and dishwashing.

CERTIFICATIONS

- Food Safe certification

REFERENCE

- Harsh Susarla