

SUMI HAN (SEUNGMIN HAN)

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EDUCATION

Queensland University of Technology - Diploma of IT (2020-2021)

- Courses : Python - Scraping real time web news and list it on the webpage.
SQL - Extracting a list of desired data from database / amending database.
C# - Developing a photo editing tool capable of crop, rotate, and applying various filters.
Bash - Raspberry Pi project: fridge stock management using Tensorflow object detection.
Modelling - modeling roster generating tool using ORM
- GPA 6.875 / Assignment quoted as a model answer in future courses, by a unit coordinator.

SKILLS

Languages : HTML, CSS, Javascript, Python

Program : Photoshop, Illustrator

WORK EXPERIENCES

AKMO HLD PTY LTD

Restaurant franchise company

Business Administrator (Aug 2021 - Present)

- Graphic design & marketing
 - Increased a maximum of 1,000% reach in Instagram with my edited feed & story content.
 - Edited high volume of food photo and visually optimised ordering website that result in average 30% increase in webpage visit
 - Designed paper menus & brochures that have been published and distributed over 1,000 times.
- Accounting - accounts payable
 - Managed sales, expenditures and wage data for +10 branches and published sales report.
 - Developed a new Excel template tailored for managing our weekly sales data which reduced 33% of labour cost in accounting.
 - Managed payrolls for over 100 employees and finalised STP for 7 ABNs with 100% accuracy.
 - Resolved unpaid bills accumulated for a year & resolved discrepancies with 100% accuracy.
- Business administration
 - Successfully managed to get 50% of rent reduction for 6 months by negotiating with a property manager
 - Aided branches to get a new staff by posting advertisements to multiple platforms and successfully allocated workers to each branch.
 - Changed paper-based data management to digital, and reduced 80% of paper use.

ICHIBAN SUSHI

Sushi restaurant

Hall manager (Sep 2018 - Apr 2021)

- Worked under \$1,500,000 annual turnover restaurant with only 4 hall staffs a shift.
- Enthusiastically encouraged customers to leave the Google review and get +50.
- Made a weekly roster / Managed, interviewed and trained staff.
- Managed stocks and storage.
- Settled POS with 95% of accuracy.
- Engaged in advertisement promotion & campagne and accomplished 5% sales increase by distributing 500 voucher in the middle of Brisbane CBD.