

SUNITA THAPA

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CAREER OBJECTIVE

Highly motivated, energetic and collaborative Hotel Management graduate with strong knowledge about food and beverages and strong communication skills working as a Chef position where I am demonstrating my skills to provide high standard of customer satisfaction and further develop my professional skills set and make a positive contribution to the organization. It's already been more than 2 years working in hospitality sectors.

EDUCATION

Bachelor's Degree in Accounting 2020

Kings Own Institute

Higher School Certificate

Liverpool International College , Nepal 2016

KEY SKILLS

Communication: Strong written and verbal communication skills developed through working as a Chef for the past 2 and half years.

Customer Service: Served and worked closely with customers of a Bistro, combining of more than a year, often handling over 100 contacts per day.

Teamwork: Worked as a Trainee in major 3 departments of a hotel with team of 10-15 in each department.

Leadership: Team leader during many university projects, resolved group issues and ensured deadlines were met.

PROFESSIONAL EXPERIENCE

1. Austral Bowling Club

Oct 2018 – May 2022

Front house staff

Austral, NSW

Mostly known for its crispy skinned succulent pork and flavoured rosemary lamb shoulder

Duties and Responsibilities:

Receiving goods and store them in temperature-controlled room

- Taking orders from customers on the till
- Preparation of all the meat and vegetables to be ready for the service
- Answering and communicating on the phone
- Salting lamb and pork
- Making varieties of rolls and serve them to the customers
- Checking the quality of raw and cooked meat items
- Making different types of homemade sauces like Mayo, Wasabi, Char Siu, Chilli Aioli, Blue Cheese, Ranch etc.

2. The Camillie Bistro

Oct 2021- Present

Front house staff

It is fast food café famous for its crispy fried chicken burgers .

Duties and Responsibilities:

- Receiving goods and store them properly
- Make all the preparations ready for the service
- Preparation of different salad and meat items
- Ordering all the foods needed for next shift

PROFESSIONAL DEVELOPMENT

Barista Training from CBD College	2017
Mixology Session	2017
Basic Computer Training from Aptech Computer Education	2015

Reference

Kul Kc

Head Chef (Austral Bowling Club)

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