**XUAN LOC TRAN**

Date of birth: 06/10/1994

*No 1 Esk Street, Marrickville, Sydney, NSW 2204*

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*Visa status:* ***Post Graduate Visa 485***

**SKILLS \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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| --- | --- |
| * Prroblem quick solver | * Hand-eye coordination |
| * Thrives in fast-paced environment | * Concentration |
| * Organized and efficient server |  |
| * High energy |  |
| * Problem-solving |  |

**WORK HISTORY\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

-**January 2019 – March 2020: Kitchen hand**

**Thainesia, Darlinghurst NSW**

* Provided support to crew members through all facets of food preparation and delivery.
* Cleaned and organized all line stations when needed.
* Grilled meats and do deep-fried food to customer specifications.
* Distributed food to team members with efficiency in a high-volume environment.
* Cleaned and maintained kitchen equipment on a regular basis.
* Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
* Cooked and served food and meals in accordance with planned menus, diet plans, recipes, portions, temperature control procedures and facility policies.

-**July 2018 to April 2019: Front of house**

**Rolld – food court city central plaza**

* Take orders
* Making orders, doing salad and food preparation.
* Assure the sanitation and cleanliness in food service.
* Provide friendly service to the customers.
* Delivery foods and drinks to customers
* Provide service and answer question to customers.
* Provide information about the menu

**- September 2019- March 2020: All rounder**

**Mylua coffee shop, shop 1 Market Street, NSW**

* Making beverage and coffee
* Taking orders, writing coffee code on lid
* Helps preparing foods and vegetable
* Helps cleaning, washing disks, floor.
* Maintain the hygiene requirements in food quality
* Solving problem, providing information for customers

**EDUCATION \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**2014-2017: Bachelor of Business Administration** – Ha Noi

The University of Economics Technologies and Industries

**2017 to March 2020 : Master of Professional Accounting**

Torrens University Australia