**Nhat Minh Vo**

10 Hoover Cres, North York, ON, M3N 1P5

+1 437 248-5488

[nhatv.eng@gmail.com](mailto:nhatv.eng@gmail.com)

**Summary:**

Currently studying Computer Programming and Analyst in George Brown college. I am seeking a Shift Lead position at Miniso Shop. I am committed to bring good service and the most professional skills to the customers.

I am applying for Full / Part time Shift Lead.

**Highlight of Qualification:**

* Provide good work under pressure
* Customer and Personal service
* Active listening
* Neat, clean, and professional appearance
* Quick learner
* Comfortable standing for long period of time
* Excellent multi-tasker

**Education:**

**Food Handler Certification** November – December 2021

Reef University

**Math of Computer** September 2020 – April 2021

George Brown College

**Database Science** January – December 2021

George Brown College

**Experience:**

**Line Cook** August 2021 – February 2022

**Reef Kitchen** – North York, ON, CA

* Grill beef patties on flattop and make burgers; fry chicken wings; cook noodles on pan.
* Maintain a clean workstation compliant with food safety standards.
* Prepare food items, ensuring consistencies while following recipes, portioning, cooking and waste control guidelines.

**Store Front Attendant/ Cashier/ Baker** March 2022 – August 2022

**Tim Hortons** – Scarborough, ON, CA

* Greeting guests and receiving orders.
* Handle transactions while ensuring accuracy of the order.
* Assembling and preparing food/ coffee orders in a timely manner.
* Stocking up necessities as needed.

**Server/ Line Cook**  2022 – February 2023

**Pho Xin Chao** – Yonge & Steeles, CA

* Serving and prepare dining area.
* Assist kitchen team in order preparation, manage deliveries and ensure orders’ accuracy.
* Provide feedback and suggestions as per customer’s request.

**Kitchen Helper/ Line Cook/ Server** February 2023 - Now

**Rolltation Sushi Burrito –** Dundas St W, CA

* Started as a prep cook preparing rice, and vegetables for Sushi Bar.
* Maintained a clean and organized workstation.
* Rolled sushi, wash the dishes, fried chicken and handling the cash register.
* Supported other staff members to make customer’s requests run business smoothly.

**Professional Certifications:**

* Food Handler Certification (January 4, 2022 – January 4, 2025)

**Available hour:**

* Monday – Sunday: Full time