**Nhat Minh Vo**

298 Royal Appian Cres, Concord, ON L4K 5K9

+1 437 248-5488

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

**Summary:**

Currently studying Computer programming and Analyst in George Brown college. Seeking a kitchen or front-line position at Rolltation Sushi Burrito to utilize skills as well as experience which I have gotten from working restaurant in Viet Nam and Canada. My commitment that I can bring high revenue and the good option for store and customs from my knowledge by marketing, manage and quality.

I am applying for Full / Part time working front-line or kitchen position.

**Highlight of Qualification:**

* Providing good work under pressure
* Customer and Personal service
* Active listening
* Neat, clean, and professional appearance
* Learn quickly
* Comfortable standing for long time
* Excellent multi-tasker

**Education:**

**Food Handler Certification** November – December 2021

Reef University

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

George Brown College

**Database Management** 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 burger; fry chicken wings; cook noodles on pan.
* Maintain a clean workstation compliant with food safety standards.
* Prepare food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.

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

**Tim Hortons** – Scarborough, ON, CA

* Greeting guests and serving them according to their needs.
* Receiving money and giving the appropriate amount back.
* Assembling and preparing food/ coffee orders in a timely manner.
* Stocking up necessities in the store as needed.

**Server/ Line Cook**  August 2022 - Now

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

* Bussed and reset 11 tables per shift, working efficiently to keep dining room work areas clean.
* Collaborated with kitchen team of 2 to support order preparation, manage efficient deliveries and minimize customer service issues by verifying meals.
* Made suggestions to the customers based on preferences.

**Waiter and Dishwasher** 2016 – 2017

**Ho Chi Minh City**, Viet Nam

* Set up, decorate, and prepare serving and dining areas according to specific.
* Bussed tables presented menu and seated customers.
* Professional and enthusiastic customer services.

**Professional Certifications:**

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

**Available hour:**

* Monday: Whole day
* Wednesday: Whole day
* Thursday: Whole day
* Friday: Morning – 3pm
* Saturday: Whole day
* Sunday: Whole day