

# JESSE YIN

Toronto, Ontario

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## Highlights

**Competent and fast learner:** as shown from my previous job experiences and education in the Culinary Management courses taken. Memory, adaptive, and intense time management skills were required for tasks.

**Passionate learner:** always striving to expand their knowledge and skills at any opportunity.

**Great interpersonal skills:** working with several people/groups in previous job experiences, tasks, and culinary courses that require me to have strong communication skills.

**Dexterous:** strong dexterity skills and hands-on abilities, can easily complete tasks required.

## Projects and Education

### Culinary Management Course

University of Guelph-Humber  
207 Humber College Blvd,  
Etobicoke, ON, M9W 5L7  
2016 - 2018  
4 semester, 2 year program

### USEFUL KEY SKILLS

Tech Savvy  
Great Work Ethics  
Critical Thinker  
Quick Learner  
Flexible  
Reliable and Trustworthy  
Time Management Skills  
Dexterous

## Volunteer and Work Experience

### The Hardwood Flooring Store 2022

- Employed as a Sales Representative from May 9th, 2022 to January 2nd, 2024
- Worked with customers through the whole process of selling products, meeting customers, obtaining details/needs of customers, providing information, and filling out invoices for purchases.
- Required to quickly learn and use knowledge of information of products, sales tactics, and applications/equipment such as computers, tools, and their invoice program to provide the best customer support.

### Marquis Book Printing 2021

- Employed in the Bindery Department as a Bindery Worker from March 18th, to May 6th, 2022.
- Required to scan, move, sort, and prepare packaged goods ensuring products are being handled and delivered correctly

### University of Guelph-Humber 2016 to 2018

- Attended and worked on course material in kitchens within a independent and partner/group environment
- Made and sold goods in Guelph-Humber stores on campus
- Completed a baking class within course program

### Smith Brothers Steakhouse Tavern Employment from 2018 to 2020

- Worked at Smith Brothers Steakhouse Tavern from 2018 to 2020 as well as the time in 2017 for a co-op program course credit, employed as a cook.