



SKILLS

- Safety operation procedures
- Operational improvements
- Machine operation experience
- Yard operations
- Wharf side safety
- Loading and Discharging of correct container .
- Hoist Operation
- Food service operations
- Managing unit operations.

PROFESSIONAL SUMMARY

To seek and maintain a full-time position that offers professional challenges utilizing interpersonal skills, excellent time management and problem-solving skills. Dedicated [Industry] professional with history of meeting company goals utilizing consistent and organized practices. Skilled in working under pressure and adapting to new situations and challenges to best enhance the organizational brand. Enthusiastic [Job Title] eager to contribute to team success through hard work, attention to detail and excellent organizational skills. Clear understanding of [Task] and training in [Skill]. Motivated to learn, grow and excel in [Industry].

WORK HISTORY

April 2016 - Current

Cook/Chef/Stall Assitant , Family Business, Singapore

- Oversaw daily operations to ensure high levels of productivity.
 - Increased customer satisfaction by resolving [product or service] issues.
 - Offered friendly and efficient service to customers, handled challenging situations with ease.
 - Supervised work of contracted employees to keep on task for timely completion.
 - Worked with [type] customers to understand needs and provide excellent service.
- Currently business is still manage by my father.

December 2014 - March 2016

Wharf Operation Supervisor, GKE Services Pte Ltd, Singapore

- Oversaw daily operations to ensure high levels of productivity.
- Performed duties in accordance with applicable standards, policies and regulatory guidelines to promote safe working environment.
- Resolved problems, improved operations and provided exceptional service.
- Worked flexible hours; night, weekend, and holiday shifts.
- Used coordination and planning skills to achieve results according to schedule.
- Managing the wharfside operation of loading or discharging of all type of containers from vessel or into vessel.

REASON FOR LEAVING:

PLANNING TO GO INTO PSA AS A FULLTIME STAFF.

I assumed i will not be selected if im still working as a sub con to PSA

December 2012 - November 2014

Cook/Chef/Stall Assistant, Family Business, SG

- Assisted chef with planning easy but elegant appetizers to spark customer interest.
- Created identical dishes numerous times daily with consistent care, attention to detail and quality.
- Instructed new staff in proper food preparation, storage, use of kitchen equipment and sanitation.
- Managed kitchen staff, supervised preparation of foods ,and explained steps for readying specialty items.
- Reduced restaurant's annual food and labor costs through proper budgeting, scheduling and management of inventory.
- Inspected appliances, commercial fryers, and ovens to verify proper working order.
- Changed and sanitized cutting boards, benches and surfaces between tasks to avoid cross-contamination.
- Set up and prepared cooking supplies and workstations during opening and closing to maximize productivity.
- Met production requirements for banquet and outlet desserts and breakfast pastries.
- Took food orders from cashiers and cooked items quickly to complete order items together and serve hot.
- Ordered and received products and supplies to stock kitchen areas.
- Communicated closely with servers to fully understand special orders for customers.

September 2009 - May 2012

Container Handling Specialist, PSA Corp, Singapore

- Maintained energy and enthusiasm in fast-paced environment.
- Pushed and pulled dollies into place and raised and lowered landing gear on semi-trailers.
- Demonstrated safe driving by following regulations and safety procedures, resulting in zero accidents.
- Operated with safety and skill to avoid accidents and delays.
- Inspected trucks for malfunctions and reported vehicles to management for corrective action.
- Transported hazardous materials and oversized shipments without incident.
- Minimized delays by planning and adjusting routes to account for changing weather and traffic conditions.

Transportingporting of container from vessel to yard or vise versa.

EDUCATION

2001

"O" Level

Ping Yi Secondary School, Singapore

December 2000

"N" Level

Ping Yi Secondary School, Singapore

December 1995

Completed PSLE

Bedok Town Primary School, Singapore

CERTIFICATIONS

Certificates Obtain:

- Follow Food and Beverage Safety and Hygiene Policies and Procedures.
- Use Hand Tools.
- Adapt to Change.
- Develop Personal Effectiveness at Operations Level.
- Solve Problems and Make Decisions at Operations Level.
- Workplace Literacy (Listening) - Level 6.
- Workplace Literacy (Reading) - Level 5.
- Workplace Literacy (Speaking) - Level 7.
- Apply Prime Mover Defensive Driving.
- Apply Quality Service for Prime Mover Operations.

ADDITIONAL INFORMATION

Due to immaturity, I left Psa for my family business. Now I am hopping for a 2nd chance given to prove and giving back to Psa. Since I had already obtain the Wharf Operation Supervisor Certificate, I could be considered to do dual position if needed. With full confidence I could share that I have Superb knowledge in port Operations....