

PERSONAL SUMMARY:

Passionate in coffee making and would like to develop my career in specialty coffee industry. Being an open-minded and positive team player, with the ability to work alone. Willing to take challenges where I can contribute & develop my abilities, and continue to enhance experience. My dream is to set up my own cafe, with a team from different cultural backgrounds.

KEY SKILLS AND TECHNIQUES:

- Willingness & motivation to acquire new knowledge and skills.
- Creativity and open-minded to new ideas.
- Quick Learner with competent knowledge of food and beverage.
- Effective communication skills under stress and time constraints.
- Time management and ability to multitask.

WORK EXPERIENCE:

- 09/2019 - Present **Five Elephant Roastery & Cafe (Berlin, Germany), Barista - Executive Assistant.**
- Implement systems for facilitating cafes' operations.
 - Organized and participated in several major coffee events, including World of Coffee, Berlin Coffee Festival and La Marzocco Residency.
 - Cooperate with store managers to achieve financial and service goals.
- 06/2017 - 06/2018 **Platform 7 Coffee (Vancouver), Barista All-rounder.**
- Work on different brewing methods, including Hario and Chemex pour over, aeropress and
- Musette Caffe (Vancouver), Barista All-rounder.**
- 04/2017 - 06/2017 **Café Deadend (Hong Kong), Bar Manager.**
- Design a new summer beverage menu, with new ideas from Melbourne experience.
 - Develop the specialty coffee menu, including cold-brew, aeropress, and pour over.
 - Recruit and train new bar staff, and cultivate a good team spirit.
 - Promote and advertise the cafe on social media.
- 10/2016 - 04/2017 **Millstone Patisserie (Malvern, Melbourne), Head Barista.**
- Capable of handling daily consumption of 3-5 kg for weekdays.
 - Cooperate with another barista on weekends under a fast-paced coffee and beverage order.
 - Develop new recipes for beverage (smoothies and juices).
 - Stock control for bar supplies and other beverages.
- 04/2015 - 10/2016 **La Tropezienne Patisserie (Glenfierre, Melbourne), Barista all-rounder.**
- Handling food, coffee and other beverages.
 - Organise and arrange stock items.
 - Handle orders and cashier.
 - Training new staff at coffee and daily operation.
- 02/2016 - 08/2016 **Rumbles Patisserie (Pahran, Melbourne), Barista,**
- Ensure consistency and quality beverages and services for customers everyday.
 - Daily shop opening and closing.
 - Communicate with kitchen about orders and customers' comments.
- 09/2013 - 03/2015 **Café Deadend (Hong Kong), All-rounder.**
- Greet everyone with warm and friendly smile.
 - Ensure timely, accurate delivery of all food & beverages.
 - Assist the head barista for coffee & beverages making.
 - Respond to enquiries in a polite and constructive manner.
 - Maintain cleanliness in the shop during/ after operation.
 - Handle orders and cashier.
 - Build good customers relationship.

EDUCATION:

- 09/2008 - 06/2011 **The Hong Kong Polytechnic University, Hong Kong**
BA (HONS) in Fashion & Textiles
- 01/2010 - 06/2010 **Cornell University, College of Human Ecology, Ithaca, NY**
Undergraduate Exchange Programme, Fiber Science and Apparel Design (Junior)

PERSONAL: Language Skills: Proficiency in spoken and written English and Chinese (Cantonese and Mandarin).
Knowledge of Japanese and Spanish. Learning German.