

HANNA MARINICHEVA

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PROFESSIONAL SUMMARY

With 5 years in the hospitality industry, I thrive in fast-paced kitchen environments, keeping operations efficient and teams well-coordinated. From managing back-of-house workflow to hands-on food preparation, I focus on delivering consistent quality and smooth kitchen performance.

SKILLS & QUALIFICATIONS

- Line & Prep Cooking
 - Bartender & Barista skills
 - Inventory & Supply Management
 - Food Safety & Sanitation
 - Teamwork
 - Multitasking, & Time Management
 - Delivery Coordination
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PROFESSIONAL EXPERIENCE

Kitchen Manager

Backstairs Burger – Edmonton, AB | 08/2024 – Present

- Led daily back-of-house operations, ensuring timely food prep and consistent dish quality.
- Managed inventory and supply ordering, reducing waste and optimizing kitchen flow.
- Trained and supervised kitchen staff to maintain high standards and efficiency.
- Planned prep schedules and ensured compliance with health and safety regulations.
- Oversaw coordination of take-out and delivery orders, ensuring accuracy and timeliness.
- Handle customer concerns, resolve issues, and maintain strong guest relations.

Line&Prep Cook

Backstairs Burger – Edmonton, AB | 02/2024 – 08/2024

- Prepared ingredients, assembled menu items, and supported grill, fry, and sauté stations.
- Maintained a clean, organized work area in compliance with hygiene standards.
- Collaborated with kitchen staff to ensure smooth service during high-volume shifts.
- Assisted with receiving, labeling, and storing kitchen deliveries.
- Opening and closing kitchen procedures.

Bartender

Karin Bistro – Simrishamn, Sweden | 05/2023 – 10/2023

- Greeted and seated guests, provided menu recommendations, and processed payments.
- Prepared a variety of drinks
- Grinded coffee, maintained espresso machine cleanliness and smooth operation

Bartender

BrewDog – Malmö, Sweden | 09/2022 – 02/2023

- Crafted and served beverages, including specialty cocktails and coffee drinks.
- Maintained bar inventory and cleanliness, ensuring smooth operations.
- Assisted in opening and closing duties for the front-of-house.

Assistant Manager

Gusi Project Kitchen & Bar– Mariupol, Ukraine | 09/2020 – 02/2022

- Oversee nightly operations to ensure smooth service and customer satisfaction
- Supervise opening and closing procedures, including cash handling and securing the venue
- Monitor inventory levels of liquor, mixers, and supplies; assist with ordering and restocking
- Ensure all areas (bar, floor, VIP, restrooms) are clean and functioning properly

EDUCATION & CERTIFICATIONS

- ProServe Certification | 2024
- Alberta Food Safety Basics for Special Events | 2023
- Alberta Food Safety Basics | 2023
- Hospitality Management | Donetsk National University | 2020
- High School Diploma | 2016

ADDITIONAL INFORMATION

Available for interviews upon request.

References available upon request.
