

HARDEEP KAUR

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CAREER OBJECTIVE

Seeking a position in a fast-paced, customer-oriented environment where I can use my strong communication and problem-solving skills to provide excellent service and support.

ACADEMIC QUALIFICATION

- Completed degree in post basic B.SC Nursing
(PT BD Sharma University of health sciences, Rohtak 2019-2021)
- Completed diploma in General Nursing and Midwifery (GNM)
(Khushi College of Nursing, SAFIDON, JIND 2014-2018)
- Currently pursuing post graduate certificate course in Health care Leadership and Supervision
(Northern Alberta Institute of Technology (NAIT) Edmonton, Alberta)

OTHERS

- Completed beautician course from Rose beauty PARLOUR, SAFIDON, Haryana
- Completed Culinary science course from Yummy cooking classes, Panipat, Haryana
- Completed Basic Computer Diploma from Universe Computer Coaching Center, Panipat, Haryana

WORK EXPERIENCE

KITCHEN HELPER / SERVER IN PHARAOHS RESTAURANT (5524 CALGARY TRAIL NW, T6H 2K2)

- Supporting kitchen staff with various tasks as needed, such as chopping vegetables or preparing garnishes
- Taking orders from customers, providing menu recommendations, and ensuring a pleasant dining experience
- Assisting chefs and cooks in preparing ingredients and dishes according to recipes
- Washing dishes, utensils, and kitchen equipment maintain hygiene standards

FAST FOOD ATTENDENT IN MATTAS SWEET & SPICY RESTAURANT (SAFIDON, HARYANA) MAY 2023 / NOV 2023

- Maintain customer satisfaction by clarifying questions about orders
- Share knowledge of menu items and flavors
- Greeted customers with a friendly and positive attitude
- Monitored and restocked food and beverage supplies
- Worked quickly and efficiently to meet customer demand during peak hours

FOOD RUNNER IN GRAND PARADISE RESTAURANT (PANIPAT, HARYANA) OCT 2022 / APR 2023

- Delivered dishes to correct tables promptly after they prepared
- Inquired about the satisfaction of the guest and address any immediate concerns
- Review orders to ensure they are completed and accurate before delivering them to the respective tables
- Assisted in clearing empty plates, glasses, and other items from tables to maintain a clean and organized dining area

FOOD AND BEVERAGE MANAGER IN THE FOOD FACTORY (GURUGRAM, HARYANA) FEB 2022 / SEP 2022

- Conducted regular inspections of food preparation areas and service areas

- Monitored and controlled costs related to food, beverage, labor, and other operational expenses
 - Ensured compliance with health and safety regulations and food hygiene standards

BUSSE IN KITCHEN DISTRICT (PANIPAT, HARYANA) JUL 2021 / JAN 2022

- Cleared and cleaned tables promptly after guests leave
 - Collect and transport used dishes, glassware, and utensils to the dishwashing area
 - Ensured that each table is adequately stocked with necessary items
 - Wipe down and sanitize tables, chairs, and other surfaces in the dining area

SKILLS

- Emergency response
 - Quick learner
 - Continuity of care
 - Preventative care strategies
 - Strong interpersonal skills

AVAILABILITY