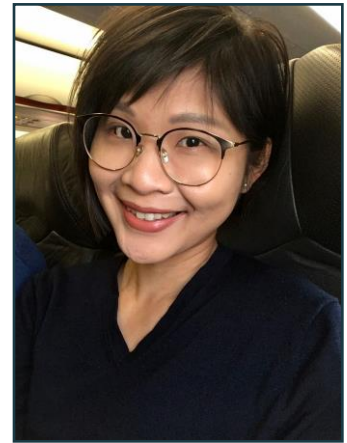


# Daisy Lin

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## SUMMARY

Hospitality professional with 6+ years' experience looking to apply knowledge and skills to a brand-new career journey.  
Process-driven to ensure consistent, positive customer and business outcomes.  
Excited to be challenged and succeed in a new environment.

## SKILLS

- Process management
- Customer Service
- Team Work
- Fast-Learner
- Resilience
- Critical Thinking

## EXPERIENCE

### Demi Chef (Functions/events)

Delaware North, [Melbourne - July 2023 - Present](#)

- Supporting the day-to-day production operation across event-day and non-event day catering while maintaining food safety standards during high volume food preparation
- Requisitioning the appropriate amount of food product in accordance with the established policies and procedures, and practice the established occupational health and safety guidelines (OH&S)

### Pastry Chef

Lune Croissanterie, [Fitzroy - Jan 2022 – June 2023](#)

- Responsible for day-to-day operations across multiple sections within the kitchen
- Production planning within capacity forecasts
- Monitoring quality and supply of all stock and communicating any issues with managers or suppliers
- Training of new chefs

### Store Manager

Miss China, South Melbourne - [June 2020 - December 2021](#)

- Workforce planning and coordination of daily business operations
- Induction and training of new team members and continual upskilling of current team
- Delivering a superior product and maximizing customer satisfaction
- Building professional relationships with suppliers by managing and forecasting stock levels

### Demi Chef (Pan/Hot entrée)

Prince of York, Sydney - [July 2019 - March 2020](#)

- Responsible for the pan section of the kitchen, prepping meat, filleting fish, making fresh pasta on a daily basis whilst ensuring food quality and taste is of the highest standard

### Commis Chef (Cold Larder/Pastry)

Regatta Rosebay, Sydney - [April 2018 - June 2019](#)

- Responsible for operating the larder section of the kitchen, preparing ingredients, running daily food service, and monitoring stock levels

## EDUCATION

### **Diploma of Hospitality Management**

Quality Training and Hospitality College

*Graduated September 2019*

### **Certificate IV in Commercial Cookery**

Quality Training and Hospitality College

*Graduated January 2019*

### **B.A Music Performance - Major: Cello**

Tainan Nation University of the Arts

*Graduated June 2015*