

## Education

**BNET Majoring Software Engineering** : Information Technology  
**Melbourne Institute Of Technology** - 154-158 Sussex St, Sydney NSW 2000, 03/2023

**Associate Of Arts**: Culinary Arts  
**Sydney Academy** - Sydney, NSW, 01/2023

**Advanced Diploma Of Network Security**: Information Technology  
**Ransford College** - Parramatta, NSW, 04/2021

**Diploma Of Information Technology**: Information Technology  
**Ransford College** - Parramatta, NSW, 03/2020

## Professional Summary

Organized and dependable candidate successful at managing multiple priorities with a positive attitude. Willingness to take on added responsibilities to meet team goals. High-performing individual with solid background in culinary arts. Skilled in creating innovative and delicious dishes while managing kitchen staff and inventory. Efficient and committed to keeping high standards of food safety and sanitation.

## Skills

- Forward thinking
- Focused
- Quality Assurance and Control
- Health Codes Understanding
- Hard working
- Punctual
- Leadership
- Result-oriented
- Culinary Arts
- Food Plating and Presentation

## Professional Experience

**CHEF/COOK**, 08/2019 - Current  
**Towncorp Pty Ltd -Shelbourne Hotel**, Sydney, NSW

- Coordinated checklists to keep kitchen clean, stocked and sanitary.
- Restocked inventory and ingredient items to maintain optimal kitchen efficiency.
- Created identical dishes numerous times daily with consistent care, attention to detail, and quality.
- Changed and sanitized cutting boards, benches, and surfaces between tasks to avoid cross-contamination.
- Maintained clean and organized work areas at all times to bring safety and quality to food preparation process
- Prepared food items in compliance with recipes and portioning control guidelines
- Monitored food quality and presentation to maintain high standards
- Contributed to consistent customer satisfaction rating by producing high-quality food and providing timely service

- Managed opening and closing shift kitchen tasks
- Planned menus for different events, seasons and customer requests

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## Accomplishments

- Making roaster and fixing hours using Human Force software
- Used Microsoft Excel to develop inventory tracking spreadsheets.
- Resolved product issue through consumer testing.
- Supervised team of nine staff members.
- Looked after ordering from different supplier using website or their official app like FoodLink, ProBros, FarmerJoe, Quality Centre etc.
- Handled the kitchen in absence of Head Chef.
- Introduced new menus and served it with accuracy and efficiency.