

RESUME

Date of Birth: 02/11/1984

Objective:

Seeking a position in various type of position. Where my extensive experience will be further developed and utilised.

Job Experience:

Noga's Cuisine sweet temptation

Start date: 05/06/2009
To current
Job title: Pastry Chef

Job Description:

Making Cheesecake, Choc rock, Lemon meringue, Sticky date, Mud cake, Different types of Banana Bread, Sponge cake, Crumble, Chocolate Indulgence and another more things in the pastry shop.

Baker's Delight

Start Date: 01/07/2008
Finish Date: 25/04/2009
Job title: Baker Assistant

Qualification:

Certificate III in Patisserie (Meridian International Hotel School, Central, SYDNEY)

Diploma in Hospitality (MEGT Institute, Town Hall, SYDNEY)

I have also certificate of food and hygiene.

Strength:

- Hardworking
- Enthusiastic
- Can perform under pressure
- Can execute a task within a short time.
- Fast learn.

Skills:

- Excellent interpersonal, verbal and written communication skills.
- Natural ability to work on own initiative or as part of team.
- Excellent teambuilding skills.
- Strong organizational skills.
- Strong attention to detail.
- Time management skill.