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PROFESSIONAL EXPERIENCE



**Chef**

**[XYZ RESTARANT - Country] [Month/19 to Month/19]**

**Key Responsibilities**

* Setting up stations and collecting all necessary supplies to prepare menu
* Preparing a variety of foods; beef, seafood, poultry, vegetable, salads…
* Arranging sauces and supplementary garnishes for allocated station
* Covering, dating and correctly storing all mise en place items

**Kitchen Hand / Cook**

**[XYZ RESTARANT - Country] [Month/18 to Month/18]**

**Key Responsibilities**

* Making sandwiches and salads
* Organizing products in the stock
* Serving customers during peak hours
* Keeping equipment clean
* Washing dishes and removing rubbish

PERSONAL SUMMARY



I am a XXXXXXXX professional with experience in XXXXXXXXXXXXXXXX. My goals are XXXXXXXXXXXXXXXX XXXXXXXX.

EDUCATION & TRAINING



**2019**

RSA

**2019**

General English, School Name

**[Year]**

[Course name, institution]

KEY SKILLS



* Responsible
* Team Player
* Flexible
* Pro-Active
* Organized

REFERENCES



Available upon request.

AVAILABILITY



**Mon – Fri:** 2PM to 10PM

**Weekends:** Full-Time



[xxxxxxxxxxxxxx@xxx.xxx]

[0000 000 000]





[Suburb] [State] [Postcode]