EDUCATIONN

YEAR 6 - YEAR 12 || HIGH SHCOOL

IES LITORAL - *MALAGA, SPAIN*

2007 - 2012

2013

PASS UNIVERSITY ENTRANCE EXAM *SPAIN*

GRADUATING RANK: TOP 5%

SPENCER COLLEGE - *BRISBANE, AUSTRALIA*

CERTIFICATE IV IN COMMERCIAL COOKERY

SPENCER COLLEGE - *BRISBANE, AUSTRALIA*

DIPLOMA IN HOSPITALITY (Specialised in Cookery)

2014 - 2016

2016 - 2017

PASSIONATE YOUNG

- PROFESSION -

*AQUÍ DESCRÍBETE BREVEMENTE*

EXPERIENCE

2014 - UNTIL NOW

CEO - ONLINE MARKETING COMPANY

I am the business owner of a successful

Online marketing company I started by myself.

JAN - AUG 2017

2015 - 2016

COOK - MARINARA RESTAURANT || *HAWTHORNE*

CHEF - TAP & CRAKLE || *BULIMBA*

Breakfast & dinner Chef.

I had a kitchen hand under my supervision.

CHEF - URBAN PROVIDORE || *BULIMBA*

Breakfast & Lunch Chef.

DEC 17 - UNTIL NOW

NAME

MY SKILLS

ABOUT ME

REFEREES

XXX

XXX

CONTACT

*My visa will end in 1 year. I can work unlimited hours.*

DOB: 00-00-0000

VISA: GRADUATE VISA 485 - *NO WORK RESTRICTIONS*

NATIONALITY: SPANISH

LANGUAGES: NATIVE IN SPANISH & ENGLISH

FULL AVAILABILITY: ANYDAY, ANYTIME

*Basic knowledge in Portuguese and French.*

ADDRESS:

PHONE:

EMAIL:

URBAN PROVIDORE

TAP & CRACKLE

HEAD CHEF & OWNER: LUKE

ENTREPRENEUR - I started by own business when I was 19 years old.

BUSINESS KNOWLEDGE - I manage my own business and I have learned a lot about it.

CREATIVE - I am a very creative person, and I love innovating.

COOKING LOVER - I have always loved cooking, and I am super passionate about it.

OBEDIENT - I know how to follow orders.

GREAT CUSTOMER SERVICE - I worked as a Waitress for a couple years, what taught me how to give an excellent care to customers.

HEAD CHEF: DUSAN MASTINA