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| |  | | --- | | SkillsWork under pressureCommunication skillsA keen eye for detail | | ExperienceKitchen Assistant | Flame & Bar Queenstown | 12th June 2019 – 22nd October 2019.Commis Chef | Ramada Queenstown Central | 25th October – 13 May 2020.Commis Chef | Heritage Queenstown|13th May – 20th March 2021.Commis Chef | Buster Crabb|13th April – 3 January 2022.EducationCookery Level 3&4 |2020 -2021| Southern Institute of Technology (Queenstown)Diploma in Cookery Level 5 | Currently doing it | Southern Institute of Technology (Invercargill) | | |  | | --- | | ObjectiveI am young, dynamic, and ambitious who has complete Cookery Level 3&4, I aspire to leverage my natural skills in organization, planning to deliver world class customer familiarity cutting across kitchen department. | | |  |  | | --- | --- | |  |  | | Rayhan.agustian19@gmail.com | 0272619108 | | Address: 261 Tweed Street, Appleby, Invercargill. | |  | | | Volunteer experience or leadershipBranding Assistant 2017 for “10 heads festival “Queenstown Marathon 2019 & 2020Sri Lankan diner, October 2021 as a Cook.Southland Multicultural food festival, March 2021. | |