

PERSONAL INFORMATION

Lorina Miss



📍 6, Big Coffee Street, DEF610 Polis (Chinonse)

☎ (+00) 10987654321

✉ miss.lorina@mail.com

Sex Female | **Date of birth** 1 Jan 1999 | **Nationality** Chinonse

POSITION

Work placement in Shilton

WORK EXPERIENCE

Oct 2016–Present

Chef Assistant

Le Chat d'Or, Poli (Chinonse)

- Prepare ingredients for dishes upon the instructions of chefs
- Assist in operating commercial cooking equipment such as stoves, cookers, ovens and fryers
- Make sure that food supplies are stored properly and used resourcefully
- Ensure that food items are properly rotated in refrigerators and any near expiry ones are dealt with according to the restaurant's policies
- Help chefs in cooking activities by providing input and managing work
- Set up food stations by following chef's orders

Jan 2017–Present

Bartender Assistant

1001 Beer, New Poli (Chinonse)

- Interact with customers, take orders for drinks and snacks
- Serve snacks and drinks to the customer
- Check identification of the guest to make sure they meet age requirements for purchase of alcohol and tobacco products
- Mix ingredients to prepare cocktails and other drinks
- Arrange bottles and glasses to make attractive displays
- Clean up after customers and clean work area
- Maintain a clean working area

EDUCATION AND TRAINING

2012–Present

EQF level 4

Upper Secondary Vocational School of Turism, New Poli (Chinonse)

Catering and cooking services for tourism

PERSONAL SKILLS

Mother tongue(s)

Esperanto

Other language(s)

UNDERSTANDING	SPEAKING	WRITING

	Listening	Reading	Spoken interaction	Spoken production	
English	A2	B1	A2	A2	A2
French	B1	B1	B1	B1	A2
Spanish	B2	B2	B1	B1	B2
DELE - B2					

Levels: A1 and A2: Basic user - B1 and B2: Independent user - C1 and C2: Proficient user
 Common European Framework of Reference for Languages

Communication skills

- Excellent communication skills and contact skills gained as bartender assistant
- Excellent self-control in chaotic situation developed through my experience as Chef Assistant
- Greeting Guests capabilities
- Good marketing and promoting skills

Organisational / managerial skills

- Great accuracy, cleaning and patience developed with my both experiences as bartender and chef assistant
- Excellent managing stress ability
- Multitasking capability
- Excellent team working skills
- Good capability to work quickly gained during my work experience as chef assistant

Job-related skills

- Beer, wine and liquor knowledge
- Food and recipes knowledge
- Entertaining personality
- Garnish preparation
- Inventorying
- Manual dexterity
- Taking orders

Digital competence

SELF-ASSESSMENT				
Information processing	Communication	Content creation	Safety	Problem solving
Basic user	Basic user	Basic user	Basic user	Basic user

Digital competences - Self-assessment grid

ADDITIONAL INFORMATION

References

- Sempronio Hitach - Chef at 'Le Chat d'Or'
- E-mail: sempronio.hitach@chef.com
 - Tel.:(+00) 10987654321
- Mike Vasoski - Patron of '1001 Beer'

- E-mail: vaso_mike@beer.com
- Tel.:(+00) 1110987654