

ROMAIN BOYER

KITCHENHAND

CONTACT

- 04 78 123 456
- romain.boyer@email.com
- 134 Maple Street, Brisbane, QLD
- Driver License

PROFILE SUMMARY

Reliable and hardworking Kitchenhand with over 3 years of experience in fast-paced hospitality environments. Skilled in food preparation, cleaning, and supporting kitchen staff to ensure smooth operations. Experienced in maintaining cleanliness and adhering to food safety standards. Able to work under pressure and handle various kitchen tasks efficiently. Available for immediate start.

EDUCATION

- 2021
TAFE QUEENSLAND
 - Certificate II in Kitchen Operations
- 2017
LYCÉE JEAN-MOULIN, PARIS
 - High School Diplomat in Hospitality

WORK EXPERIENCE

The Gourmet Bistro January 2025 - Present
Kitchenhand

- Assisted chefs with food prep, including chopping vegetables, washing and peeling produce, and preparing ingredients.
- Ensured the kitchen was maintained in a clean and safe condition, including washing dishes, pots, pans, and utensils.
- Supported the kitchen team in keeping work areas organized, and assisted with the setup and breakdown of kitchen stations.
- Monitored kitchen stock levels and assisted in inventory management, including receiving and storing deliveries.
- Ensured compliance with health and safety standards, including proper handling and storage of food products.
- Worked effectively in a fast-paced environment, ensuring timely completion of tasks during peak hours.

Sea Breeze Hotel July 2024 - September 2024
Kitchenhand

- Maintained cleanliness and organization in the kitchen and food prep areas, ensuring a hygienic environment at all times.
- Assisted with basic food preparation, including salad and sandwich preparation for guests.
- Managed dishwashing and ensured that all utensils were thoroughly cleaned and sanitized.
- Supported chefs in the efficient running of the kitchen, preparing ingredients and assisting with plating.
- Followed safety guidelines and ensured kitchen tools and appliances were maintained and used correctly.
- Helped with deliveries and storage of food items, ensuring proper rotation of stock.

CERTIFICATIONS

- Food Safety Supervisor Certificate, TAFE Queensland, 2021
- Responsible Service of Alcohol (RSA), Queensland, 2021
- First Aid and CPR Certification, Australian Red Cross, 2021

LANGUAGES

- English: Fluent
- French: Native

SKILLS

- Food Preparation
- Kitchen Safety and Hygiene
- Dishwashing and Equipment Cleaning
- Stock Management
- Fast-Paced Work Environments
- Strong Team Collaboration
- Excellent Attention to Detail
- Time Management
- Customer Service

REFERENCES

Sarah Mitchell

Head Chef, The Gourmet Bistro

☎ 04 56 789 123

✉ sarah.mitchell@email.com

Marc Jean

Kitchen Manager, Café du Grand Bleu

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Emilie Bernard

Supervisor, Le Jardin Gourmand

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✉ e.bernard@email.com

Café du Grand Bleu

January 2020 - June 2024

Dishwasher/General Kitchen Assistant

- Handled washing dishes, utensils, and cookware, ensuring cleanliness and preventing contamination.
- Assisted in basic food preparation and the organization of kitchen supplies.
- Worked alongside kitchen staff to prepare food items such as garnishes, salads, and sandwiches.
- Ensured that the kitchen area was consistently clean, following sanitation protocols and safety standards.
- Provided support during peak service hours, ensuring the kitchen operated smoothly and efficiently.
- Helped with the packing and organization of food items for take-out orders.

Le Jardin Gourmand

June 2018 - September 2019

Kitchenhand/Assistant Cook

- Assisted in the preparation of fresh ingredients for a wide range of dishes, including salads, entrees, and main courses.
- Managed dishwashing duties, ensuring a continuous supply of clean cookware and utensils.
- Supported the kitchen team by helping to organize prep areas and ensuring ingredients were ready for use during service.
- Ensured food storage areas were maintained in compliance with health regulations.
- Assisted in the cleanup after service, ensuring all kitchen areas were cleaned and sanitized for the next shift.
- Coordinated with the head chef and kitchen staff to ensure efficient meal service and customer satisfaction.

