

# David Dobson

---

**CONTACT DETAILS** Address: Te Atatu South, Auckland  
Ph: 0212925419  
Email: [David.dobson1996@yahoo.co.nz](mailto:David.dobson1996@yahoo.co.nz)

**PERSONAL STATEMENT** After working in the kitchen, I have decided to make the move to front of house. I'm looking for a runner's position to take the first step on the ladder. I believe my ability to work under pressure and multitask make me a good fit for this role. I look forward to learning along the way.

---

**LANGUAGES** English, Maori, Niuean, Fijian

---

- STRENGTHS / SKILLS**
- Professional and well presented
  - Computer literate
  - Customer service skills
  - Motivated and dedicated
  - Good time management and organizational skills
  - Enthusiastic and great with people
  - Loyal and hardworking
  - Team Player

---

<b>EMPLOYMENT</b>	<b>Blacksalt Bar and Eatery</b> <i>All Rounder</i> <ul style="list-style-type: none"><li>• Food costing</li><li>• Stock taking</li><li>• Food handling</li><li>• Maintaining food safety</li><li>• Rostering</li><li>• Dealing with complaints</li></ul>	Jan, 2017 – May, 2018
	<b>The Falls Restaurant</b> <i>Commis Chef</i> <ul style="list-style-type: none"><li>• Basic knife skills</li><li>• Kitchen hand duties</li><li>• Maintaining food safety and hygiene</li><li>• Dessert chef</li><li>• Stock take</li></ul>	Jul 2016 – Jul 2016
	<b>Tony's Restaurant</b> <i>Commis Chef</i> <ul style="list-style-type: none"><li>• Basic knife skills</li><li>• Kitchen hand duties</li><li>• Dessert chef</li></ul>	Oct 2014 – Jul 2015

**Rutherford College Cafeteria** 2013 - 2014

**Café Assistant**

- Stocking
- Serving
- Taking payments

**Dobson Glass – Part time**

**Glazier**

- Replacing glass
- Repairing windows and frames

March,  
2014 -  
Feb,  
2015

---

**WORK EXPERIENCE /  
VOLUNTARY**

**Vodka Room**

**Runner**

- Greet and sit customers
- Running food and drinks
- Taking orders and meal checks
- Resetting tables
- Basic closing procedures

Sept 2018

Aug,  
2013

**McDonalds Lincoln Rd**

**Oasis work experience program**

- Barista
- POS
- Customer Service

---

**EDUCATION ProStart, Restaurant Association of New Zealand**

Sept, 2018

**Entry Level Hospitality Training**

- *Introduction to BOH: Dish washing, basic knife skills*
- *Introduction to FOH: Plate and glass carrying, cutlery*
- *Introduction to Barista: Milk, shots, pouring*
- *NZQA Host Responsibility – US4645*
- *NZQA Food Safety – US167*
- *First Aid, St Johns 3hr Hospitality Course*

**Auckland Hotel Training School**

**Barista Course**

Sept, 2013–  
Oct, 2013

**Rutherford College**

**NCEA Level 2**

2014

---

**INTERESTS**

- Cooking
  - Fishing
- 



An initiative of the Restaurant Association of New Zealand

- 
- Baking
  - Music
  - Judo
  - Working with St John
  - Swimming
  - Technology
- 

**REFERENCES ProStart, Restaurant Association of New Zealand**

Facilitator: Gilda Proietti

Ph: 0275 357 665

Email: [gilda@restaurantnz.co.nz](mailto:gilda@restaurantnz.co.nz)

**Blacksalt Bar and Eatery**

*Head Chef: Tristram Harris*

Ph: 027 489 4500 / 09 826 0060