

Silvia Noue Mohetuki

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PERSONAL STATEMENT

Loyal and observant with a love for reading and cooking, I am seeking a role as a kitchenhand where my attention to detail and passion for cooking and experimenting with food can be of value. I would contribute to your team by listening well to instructions and pushing myself to see what I can achieve.

LANGUAGES English, Japanese, Nieuuan

- STRENGTHS / SKILLS**
- Fast learner
 - Able to prioritise duties and multitask
 - Working to set timeframes and deadlines
 - Contribute to a variety of work in a team
 - Ability to adapt in different environments and team cultures
 - MS suite and Photoshop
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EMPLOYMENT **Cutting Services, Saint Lukes**
Assistant

- Cutting fabric
- Laying fabric

July,
2018 –
Aug,
2018

WORK EXPERIENCE **Kai Pacifica**
All rounder

- Dishes
 - Polished cutlery and glasses
 - Serve food
 - Take orders
 - Delivered drinks
 - Cleaning
 - Helped plating
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1 week,
Sept
2018

EDUCATION **ProStart, Restaurant Association of New Zealand**
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*
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Sept
2018



An initiative of the Restaurant Association of New Zealand

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- INTERESTS**
- Meeting new people and getting to know them
 - Spending time with friends and family
 - Reading books, from historical to sci-fi
 - Like to write stories of different genres
 - Drawing people in anime
 - Love cooking

REFERENCES ProStart, Restaurant Association of New Zealand

Facilitator: Gilda Proietti

Ph: 0275 357 665

Email: gilda@restaurantnz.co.nz

Kai Pasifika

Proprietor: Richard Hall

Ph: 0279 781 450

Cutting Services

Manager: Mark

Ph: 021 066 7773