

AMANDA FLETCHER

SKILLS + ATTRIBUTES

- Establishing relationships with guests
- Positive and upbeat
- Adaptable to culture and environment
- Self-motivated
- Multi-tasker
- Amiable approach to create positive solutions

EDUCATION

Hospo Start, Restaurant Association of New Zealand

July, 2019

Entry Level Hospitality Training

- Barista, FOH and Kitchen Skills
- LCQ
- NZQA Food Safety – US20666
- First Aid, St John Hospitality Course

Carey Training

2016

- Certificate II in Civil Construction
- Excavator License

TAFE

2008-2013

- Certificate Hospitality II
- Certificate Retail II
- Certificate Tourism III
- Forklift License

INTERESTS

- Reading
- Cooking
- Travelling
- Socialising

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ABOUT ME

With a love for language and culture, and several years' experience in the food and beverage industry, I am an outgoing and adaptable individual with a passion for new experiences. I am seeking a suitable role in a hotel where I can use my customer relations and communication skills and eye for detail.

WORK EXPERIENCE

Waitstaff / Voluntary work experience

Tok Tok / July 2019

- Setting up and clearing tables
- Polishing cutlery and crockery
- Serving meals and drinks
- Taking orders

Casual Work

Side Kicker/ Sept 2018-Present

- Service hand
- Commercial cook
- Wait staff
- Liquor warden
- Beverage assistant
- Retail
- Kitchen assistant
- Cleaner

Commercial Kitchen Cook

Prime Industries/ 2015-2018

- Food prep
- Cooking
- Lead hand

Seamstress/Production Line Assistant

A&S Horne Consolidated Pty Ltd/2013

- Batch handler
- Cutting
- Seamstress
- Packing
- Dispatch

Seamstress

Pot Sox/2001-2012

- Cutting
- Seamstress
- Packing
- Dispatch

REFERENCES

Ashennafee Rickus

Hospo Start Facilitator, Restaurant Association of NZ

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