

# Damien Leavai

## STRENGTHS

- Confident
- Work well under pressure
- Responsible
- Quick learner
- Reliable
- Enthusiastic
- Committed

## EDUCATION

### Hospo Start, Restaurant Association of New Zealand / July 2020

- Barista, FOH and Kitchen Skills
- LCQ - US4646 and US16705 – in progress
- NZQA Food Safety – US20666
- First Aid, St John Hospitality Course

### Wesley college / 2016 - 2017

- NCEA 1 & 2

### Avondale College / 2013 - 2015

## INTERESTS

- Rugby
- Computers
- Socialising
- Touch
- Gym

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## ABOUT ME

Having worked for an agency doing construction, factory and warehousing, it was not until I travelled to Samoa where my family owns a bar that I had the opportunity to serve drinks to family and friends. It felt so good to serve drinks in a happy environment and I decided that I would like to be a bar tender and maybe own a bar of my own someday.

## WORK EXPERIENCE

### Food and Beverage Assistant

Bricklane/ July 2020 Voluntary Work Experience

- Serving customers
- Taking orders
- Preparing drinks
- Kitchen duties

### Labourer – Temp work

Drake international New Zealand / 2017– 2020

- Working at various companies for 2 to 3 months
- Stock taking
- Refilling stock
- Emptying vans
- Store work
- Picking & Packing
- Furniture removal

## REFERENCES

### Chantelle Stewart

Manager, Drake staff international

E: C.Stewart@nzdrakeintl.com  
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### Martin Elliman

Training Co-Ordinator, Restaurant Association of New Zealand

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