

David Turcich

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ADDRESS: Unsworth Heights, Auckland

ABOUT ME A highly motivated and hardworking young man looking to establish a career in hospitality. I have had some experience in kitchen work and would love to get into a full-time kitchen role. I have a keen interest in health and nutrition. I have good time management skills when it comes to preparing and serving food. In the future I would like to become a chef but I am willing to start at an entry level.

STRENGTHS

- Kitchen equipment operation
- Effective communication
- Food preparation
- Customer Focused
- POS operations
- Presentation
- Patient

EDUCATION

Hospo Start, Restaurant Association of New Zealand / July 2020

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

Yoobee School of Design / 2018

- Course Design and photoshop

Rosmini College / 2018

- NCEA Level 1, 2, 3

INTERESTS

- Gym
- Basketball
- Travel
- Music

WORK EXPERIENCE

Kitchenhand- Work experience

21 Days Restaurant/ July 2020 (Voluntary)

- Food preparation
- Cold Larder prep
- Plating/presenting food, Entrees, Mains, desserts
- Assisting cold larder service
- Dishes and kitchen hygiene maintenance

Production Assistant

Puhoi Cheese Factory / Nov 2018- March 2019

- Making cheese
- Moulding
- Logistics and product handling
- Labour intensive activities

Cook/Kitchen Hand

Jump/ March 2018-Nov 2018

- Food prep
- Cooking
- Kitchen hand duties
- Front counter service

Admin Assistant

Hayes Knights Ltd/ October 2017 – February 2018

- Filing
- Data entry in Excel
- General admin support
- Collate survey responses

REFERENCES

Billy Stratam

Chef Hunter

Ph: 0211788633

Martin Elliman

Co-ordinator Hospo Start Restaurant
Association NZ

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