

Arun Kumar MOTOORU

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PERSONAL PROFILE/SKILLS SUMMARY

- strong interpersonal and communication skills developed through years of customer service-based job roles.
- ability to lead and collaborate with colleagues fostered through both teamwork and leadership roles in my employment and education; coaching abilities
- target driven, along with high levels of ambition and desire to exceed goals
- ability to manage time effectively including prioritizing tasks
- persistent and keen learner, able to take on new challenges to obtain desired results
- well-developed organisational skills
- can deliver high volume output
- recipe creation and execution
- advanced knife skills & basic awareness of butchering techniques
- knowledge of kitchen & appliance maintenance
- knowledge of wine

EDUCATION

Currently enrolled	Certificate IV in Commercial Cookery leading to Diploma of Hospitality Management <i>Expected completion: Dec 2019</i> <i>With Confirmation of Enrolment for Bachelor of Tourism and Hospitality Management to start in Mar 2020</i> Academies Australasia Polytechnic (www.aapoly.edu.au)
2018	Certificate III in Commercial Cookery Academies Australasia Polytechnic <i>Completed the 200-hour work-based training at Novotel Melbourne St Kilda</i> https://restaurants.accorhotels.com/fr/restaurant-1506_R001-esplanade-diner-st-kilda.shtml

EMPLOYMENT HISTORY

Cook Motorino Pizzeria http://www.motorinopizzeria.com.au/#motorino Jan 2019 - present
Catering Assistant Avoca Catering http://www.avocacatering.com.au/ Mar 2018 – Dec 2018
F&B Attendant The Black Sheep (Queen Victoria Market) https://www.tripadvisor.dk/LocationPhotoDirectLink-g255100-d256569-i298394248-Queen_Victoria_Market-Melbourne_Victoria.html 2017 – Present

F & B Attendant/ Kitchen Hand/Catering assistant/Cashier/Retail food staff
Sidekicker <https://www.sidekicker.com.au/>
2017 – present

Responsibilities

- dealing with clientele and ensuring a high standard of customer services
- coordinating customers from entry of restaurant to completion of service including taking orders and service delivery of food and drinks
- preparation of the room and tables
- maintenance of the room and cleaning between meals
- helping the Chef in preparing food
- washing dishes

Sidekicker is a hiring agency and I was assigned to the following venues doing various roles:
F & B Attendant/ Kitchen Hand/Catering assistant/Cashier/Retail food staff

- The Meadows <http://www.themeadows.org.au/>
Dec 2017 – Nov 2018
- Park Hyatt
<https://www.hyatt.com/en-US/hotel/australia/park-hyatt-melbourne/melph>
Nov 2017 – June 2018
- Hyatt Place Melbourne
<https://www.hyatt.com/en-US/hotel/australia/hyatt-place-melbourne-essendon-fields/melze>
Oct 2017 – May 2018
- Fenix Events <http://fenix.com.au/>
Apr 2018
- O'Brien Group Australia <https://www.obriengroupaustralia.com.au/>
Mar 2018
- Royal South Yarra Lawn Tennis Club <https://www.rsyltc.org.au/>
Mar 2018
- Rydges on Swanston Melbourne
<https://www.rydges.com/accommodation/melbourne-vic/swanston-melbourne/>
Mar 2018
- Bay Leaf Catering
<https://www.urbanfoodies.com.au/catering-companies-melbourne-bayleaf-catering/>
Dec 2017 – Jan 2018
- Melbourne Sports and Aquatic Centre Café
<https://www.localfitness.com.au/melbourne-sports-and-aquatic-centre-albert-park/caffe-albert-park-the-msac-cafe-and-p5784i0>
Nov 2017 – Dec 2017
- Spotless (Clayton South)
Dec 2017
- Brighton Savoy <https://www.brightonsavoy.com.au/>
Dec 2017