

↓左上に個人情報をまとめる

CONTACT

111-1111-1111
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Burnaby
linkedin

↑linkedinは記載する

EDUCATION

2015 - 2019

UNIVERSITY

- Bachelor of Business
- Major in international business

2012 - 2013

THE UNIVERSITY OF BRITISH COLUMBIA

- Study abroad experience
- Enrolled in courses focusing on environmental issues

SKILLS

- Cleaning and sanitizing
- Multitasking capacity
- Food preparation
- Safe food handling
- Customer service
- Sauce making

↓飲食店では資格が大事！

CERTIFICATIONS

- ServSafe Food Handler Certification - National Restaurant Association.

LANGUAGES

- English (Fluent)
- Japanese (Fluent)

↓すぐ働けるように記載！

AVAILABILITY

- Weekday 10am to 6pm

TARO SUZUKI

PROFILE

Personable and hardworking, bringing strong understanding of kitchen operations and food safety standards combined with ability to learn quickly. Knowledgeable about proper ingredient handling and preparation techniques, as well as operating kitchen equipment efficiently. Dedicated to contributing to team-oriented kitchen environment and delivering high-quality dishes.

WORK EXPERIENCE

- Restaurant name SEP 2023 - APR 2024

Kitchen cook

↓応募する職種と関係のある経歴を中心に

- Cleaned and sanitized work areas, utensils and equipment.
- Maintained a clean and organized workspace, adhering to strict health and safety standards for optimal kitchen performance.
- Collaborated with fellow kitchen staff, effectively managing multiple tasks for seamless operations.
- Supported the executive chef in daily operations, working collaboratively to meet high standards for food quality and customer satisfaction.

↑職歴は動詞（過去形）から始める！職歴の動詞は「Powerful verbs on resume」で調べて強調できるものをピックアップ

- Restaurant name OCT 2022 - FEB 2023

Kitchen line cook

- Strengthened teamwork within the kitchen by providing assistance to other stations as needed during peak hours.
- Set up and prepared cooking supplies and workstations during opening and closing to maximize productivity.
- Followed restaurant stock management schedule to monitor product freshness and rotate out old products.
- Prepared multiple orders simultaneously during peak periods with high accuracy rate, maximizing customer satisfaction, and repeat business.

↓強調したい経験は太字とアンダーラインを引くと、採用者の目につきやすい！

- Restaurant name APR 2015 - JUN 2021

Kitchen cook

- Reduced food waste by carefully monitoring inventory levels and properly storing perishable items.**
- Ensured food quality by adhering to strict safety and hygiene standards during meal preparation.
- Upheld a high standard of cleanliness, routinely sanitizing surfaces and equipment to prevent cross-contamination and ensure guest safety.
- Participated in ongoing training sessions to expand culinary knowledge and improve cooking techniques.

↓ボランティア活動は記載すると◎カナダでは大事！

VOLUNTEERING

BC / Teacher's Assistant

NOV 2024 - NOW

- Supported 25 students, collaborated with the teacher to develop lesson plans and teaching materials.