



David Truong

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Student Visa 500

Able to work nights and weekends

Education

2021 - 2023

Monash University

Bachelor Business
Administration

2020 - 2021

Monash University

Diploma of Business

Qualifications

- Responsible Service of Alcohol (RSA) Certificate
- Responsible Conduct of Gambling (RCG) Certificate
- Provisional P2 Driving Licence in NSW
- First Shot Barista Training Certificate

Skills

- Customer Service Excellence
- Communication Skills
- Problem-Solving Abilities
- Food and Beverage Knowledge
- Cultural Sensitivity
- Attention to Detail
- Multitasking and Time Management
- Language Skills

David Truong

Graduated Administration Business

Aiming to deepen my understanding and expertise in the hotel industry, I seek opportunities ranging from **Room Service Attendant** to **Commis Chef**. With a year's experience in various culinary roles, I've honed adaptability and a solid commitment to customer service. My skills, cultivated in different restaurant and hotel environments, emphasize team collaboration and enhancing guest experiences. I am focused on contributing to guest satisfaction and operational success in the hospitality sector.

Experience

○ **Aug 2022 - Nov 2023**

ROLL'D VIETNAMESE RESTAURANT

All Rounder

Efficiently managed daily kitchen operations, including setup, meal preparation, and closure activities. Skilled in cooking specialty dishes like Pho, and preparing various culinary items such as bread, bao buns, and noodles. Expertly handled order-taking and meal service, maintaining composure and a focus on customer satisfaction. Diligently upheld Food Safety Standards to ensure a hygienic kitchen environment.

○ **Jun 2023 - Dec 2023**

THE GREAT SOUTHERN HOTEL MELBOURNE

Hotel Housekeeper

Maintained high standards of cleanliness and guest comfort at The Great Southern Hotel Melbourne. Duties encompassed thorough room cleaning, efficient amenity restocking, and meticulous room preparation. Collaborated with staff to ensure prompt guest service, significantly enhancing overall guest experience in a prime location. Focused on creating a welcoming, pristine environment for all guests.

○ **Aug 2022 - Dec 2023**

MRS. KIM'S GRILL RESTAURANT

Kitchen Hand / Cooker

Diligently executed a range of kitchen responsibilities at Mrs. Kim's Grill, ensuring top-quality culinary preparation and efficient dishwashing. Managed the intricacies of cooking authentic Korean cuisine and upheld strict cleanliness in the kitchen area. Worked in unison with the culinary team to meet the restaurant's high standards of food service and hygiene, playing a pivotal role in enhancing the dining experience for patrons.

References

Alvin Le

Supervisor at Roll'd
Vietnamese Restaurant

Phone: (+61) 0412 040 199

Email: Meofa@hotmail.com

Chang Yoonho (Hugh)

Manager at Mrs. Kim's
Grill Restaurant

Phone: (+61) 0415 310 531

Email: chang.yoonho@gmail.com