



SUMMARY

Passionate and dedicated barista with almost a year of experience in creating exceptional beverages and delivering exceptional customer service. Experienced in the art of coffee brewing and creating a warm and inviting café ambiance.

EDUCATION

2024 - Current
UNIVERSITY OF TECHNOLOGY SYDNEY
Bachelor of Cybersecurity

CERTIFICATIONS

- Completion of First Shot barista training in one month

BARISTA SKILLS

- Capable of handling more than 5 kg of coffee
- Basic latte art (heart, tulip, or rosetta)
- Extraction/ Dial-in

SKILLS

- Customer service excellence
- Effective communication
- Flexibility
- Time management
- Multitasking
- Positive attitude

REFERENCES

Ms. Minh Hoang
Pitago Restaurant Manager
M: +61416 395 399
E: my.hoang190792@gmail.com

PROFESSIONAL EXPERIENCE

02/2024 - Current

Pitago Restaurant - Bankstown NSW 2200 (Barista)

- Ability to work under pressure at high volume
- Ability to deliver 2 cups of coffee in 1 minute
- Process customer orders quickly and accurately
- Receive and process payments (cash and credit cards)
- Check if the equipment is working properly
- Cleaning glasses and equipment
- Willingness to be part of an enthusiastic and motivated team
- Basic latte art (heart, tulip, or rosetta)

05/2024 - 06/2024

First Short Barista Intensive Training Course

- Taking and handling multiple orders in a reasonable time
- Create quality latte arts
- Delivering orders
- Effective teamwork
- Cleaning tables and workstations
- Setting up machines and workstations
- Ensuring customer satisfaction

10/2022 - 10/2023

Coffee Cong Restaurant - Hai Phong, Viet Nam (Barista)

- Operate espresso machines, grinders, and other equipment
- Effective coffee extraction/ dial-in
- Prepare and serve coffee, espresso, and tea drinks according to standard recipes and customer preferences
- Always have clean cups and plates available
- Restock items as needed and inform the manager of any shortages
- Waitering