

Narimi Yamazaki

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Available: Mon, Tue, Fri, Sat, Sun- anytime

Wed, Thur - 9:00 ~ 16:00

WORK EXPERIENCE

Juchheim Co., Ltd. (confectionery factory)

Aichi prefecture, Japan

Production Technology Staff

April 2021 - June 2024

Launch new products: **designing about 20 products annually**

- My main tasks included designing new products, as well as designing packaging, and conducting cost calculations.
 - Through precise cost calculations, I succeeded in improving deteriorating costs by about 3%. This achievement led to my team being awarded the Outstanding Team of the Year.
 - I continuously worked on improving the workplace environment for greater efficiency, which resulted in achieving the second-highest productivity improvement.
 - I worked with my supervisor on developing prototypes for new confectioneries and improving existing ones. We succeeded in commercializing five of these products.
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Tomoichi (Japanese Izakaya)

Mie prefecture, Japan

Waiter and Drink maker

August 2017 - August 2020

- Provided customer service, handled orders, payments, and phone inquiries.
 - Cleared tables, washed dishes, and prepared drinks such as sake, shochu, and highballs.
 - Assisted in plating simple dishes like salads.
 - Highly trusted by the chef and customers for my efficiency and attention to detail, resulting in being assigned the most shifts.
 - Built rapport with customers by remembering their names and preferences, enhancing customer loyalty.
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NAKANO Violin Workshop

Mie prefecture, Japan

Sales and Instrument Maintenance Staff

Jun 2018 - August 2020

- Sold string instruments and accessories while providing customer service.
- Tuned instruments for sale and organized the shop.
- Handled the store independently, performing basic instrument maintenance, such as string replacement.

Komeda Coffee Shop***Waiter*****Mie prefecture, Japan****June 2020 - October 2020**

- Delivered food, cleared tables, took orders, and operated the cash register.
- Demonstrated strong work ethic, resulting in a salary raise and increased shift hours within three weeks of starting.
- Mastered the basics of customer service and restaurant operations in a short period.

EDUCATION**Universal English College*****Academic English Program 3*****Sydney, NSW****Mie University*****Bachelor of Science in Bioresource Science*****Mie prefecture, Japan**

SKILLS

- Languages:
 - Japanese : native
 - English : conversational
- Product design and packaging
- Cost calculation and process improvement
- Customer service
- Food and drink preparation

CERTIFICATIONS

- Responsible Service of Alcohol (RSA) [September 2024]
- TOEIC 785, [May 2024]
- IELTS 5.5, [April 2024]
- First-Class Health Officer (第一種衛生管理者), [April 2024]
- Bookkeeping Level 2 & 3 (簿記2級, 簿記3級), [February 2023]
- Intermediate Food Labeling Certification (食品表示検定中級), [November 2022]
- Standard Driver's License (普通自動車免許), [January 2018]