**Malik Muhammad Ehtesham**

**Residential Address: unit C56 1-9 Broadway Punchbowl NSW 2196**

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**Career Objective:**

To have an involvement where I can prove myself as a dynamic worker through my endeavor and proficiency, I want to be a perfect working hand of the organization to attain its goal and expedite my potentialities through working in challenging and highly structured working environment.

**Work Experiences:**

* Ali Dine Inn and Takeaway

Sales Assistant

Haldon Street, Lakemba

Sydney, NSW.

July 2016-September 2019 (End of Contract)

* Challenger Service Group

Part time Steward

May 2017 – Nov 2018 (End of Contract)

**Responsibilities:**

* Greeting customers who enter the shop.
* Be involved in stock control and management.
* Being responsible for processing cash and card payments.
* Answering queries from customers.
* Reporting discrepancies and problems to the supervisor.
* Cleaning and setting tables and placing seasonal decorations, candles, and table cloths.
* Welcoming customers, seating them, serving them water or refilling their glasses, and delivering beverages from the bartender.
* Keeping menus clean and presenting them to customers.

**Potential Abilities**

* Able to work and stand for extensive periods of time and follow instructions perfectly
* Sincere about the responsibilities
* Responding to customers promptly
* Critical Situation Handling
* Able to perform the First Aid Procedure if it’s required.
* Able to operate the operational Machines such as Forklifts and others.

**Academic Qualifications:**

* Bachelor of Accounting (Business)

King’s Own Institute (KOI), Australia

 June 2016- July 2019

* Certificate of Tourism and Hospitality Management

Academies Australasia Polytechnic, Sydney

July 2016- June 2017

* Intermediate

July 2012-December 2014

* Metric

June 2010 – February 2012

**Skills and Experience**

* Significant work experience in management and the hospitality industry
* Strong working knowledge of food and beverage service
* Ability to use restaurant management software
* Strong leadership skills
* Decisive and critical thinker

**Licenses and certification**

1. **First Aid Course (HLTAID003) (2020)**
2. **License to Operate a Forklift (TLILIC0003) (2020)**
3. **NSW HACCP and Food Safety Training (2017)**
4. **NSW Chemical Knowledge (2017)**

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| **Reference**: RANA AKMAL, Supervisor in Cordina Chicken Factory |
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**Statement of originality**: I declare hereby that all information I have presented so far are true to my knowledge. If required and where applicable, this document can be supported by authentic certificates papers.