



Quan Nguyen

nguyendqbusiness@gmail.com | 0451 979 579

Work Experience

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| 20 Chapel
Demi Chef <ul style="list-style-type: none">Managed kitchen sections in a one-hatted restaurantMaintained effective communication in a fast-paced kitchenPrioritised tasks based on urgency and importance | July 2024 - March 2025 |
| Nguyen Brothers Vietnamese Eatery
CDP/Waiter <ul style="list-style-type: none">Developed expertise in Southern Vietnamese cuisine and dishesGained experience in various cooking techniques (pans, wok station, grill)Strong understanding of Vietnamese flavours and taste profiles | January 2022 - June 2024 |
| The General Eatery and Supplies
Apprentice Chef <ul style="list-style-type: none">Trained and mentored new kitchen staffManaged stock, ordering, and kitchen prep listsAdapted to high-pressure kitchen environments and problem-solving | January 2019 - January 2022 |

Education

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| TAFE NSW – Ultimo
<i>Commercial Cookery Certificate III</i> | January 2020 - June 2022 |
| Dulwich Hill High School of Visual Arts & Design
<i>Completed Year 12</i>
<i>Hospitality Certificate II</i> | February 2014 - October 2019 |
| Department of Industry, RSA
<i>Responsible Service of Alcohol (RSA) Certification</i> | July 2020 |

Skills

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- Fluent in English and Vietnamese
 - Strong interpersonal and communication skills
 - Adaptable and quick learner
 - Resilient and thrives under pressure
 - Organised and detail-oriented