

Kseniia Dziuban

Cook

Skilled and reliable Service Worker committed to supporting the ultimate customer experience. Adapt in performing all tasks related to any service including food surface sanitation, preparation, and adherence to all food safety protocols and guidelines. Hardworking Cook with experience working in fast-paced kitchens.

Adapt in working with other culinary professionals to achieve goals and ensure customer satisfaction.

Committed to using safe and sanitary cooking practices, and maintaining an organized and clean cooking area.

Experienced in operating various pieces of cooking equipment and tools.

I work well in a team, but I can also work independently.

I love cleanliness and order in the workplace.

Employment History

Assistant cook at Butterfly OÜ, Tallinn

OCTOBER 2021 – NOVEMBER 2021

- This is my first experience in the kitchen under the guidance of an experienced mentor.
- Acquisition of practical work skills
- Cultivated and fostered strong industry relationships.

Assistant cook at Carmen Catering OÜ, Tallinn

FEBRUARY 2022 – MARCH 2022

- Worked as a Line Cook in a fast-paced restaurant.
- Gained experience in a cold kitchen with an experienced chef

Cook at Amijami OÜ, Tallinn

MAY 2022 – JULY 2022

- Safely stored food items, and kept inventories.
- Prepared food carefully in response to customer requests or allergies.
- Went to work everyday with a personal drive and dedication to excellence.
- Made sure food at my station was ready before needed.
- Ensured that all needed supplies were present before work.
- Aimed to keep food waste to a minimum by using proper food storage and recycling techniques.
- Maintained up-to-date licenses and training certificates.

Details

Oulainen, Finland
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Links

[Telegram](#)
[Skype](#)

Skills

Adaptability
Fast Learner
Ability to Multitask
Ability to Work in a Team
Knowledge of Food

Languages

Cook at Fort Brew, Saint Petersburg

AUGUST 2022 – APRIL 2023

- Cook for both of kitchen: hot and cold.
- I cook both cold dishes and hot dishes.
- I cook breakfasts, desserts, lunches. I can make grilled cheeses, all kinds of dishes with croissants, soups, bowls and poke-bowls too.
- Like all my other colleagues, I make preparations for dishes, toppings for pies that are baked in our cafe.
- I help the senior chef, I work both in a team with a colleague and on my own, alone.
- I maintain cleanliness and hygiene.

Waitress at Kashtan, Saint Petersburg

APRIL 2023 – JULY 2023

- Worked in a team, delivering orders and serving banquets
- Prepared tables for guests prior to their arrival, including setting up table linens and silverware
- Collaborated with kitchen staff to efficiently manage orders and ensure timely delivery of meals to customers

Education

Associate culinary arts degree at Ida-Virumaa Kutsehariduskeskus, Jõhvi

SEPTEMBER 2019 – JUNE 2021

Graduated with honors.

Associate culinary arts degree at Tallinna Teeninduskool, Tallinn

AUGUST 2021 – JUNE 2022

Graduated with honors.

Russian

English

Estonian

Finnish

Hobbies

I am interested in traveling long distances and often walking on paths of health. I am trying to improve my English and read books in original. I collect good tea.