# Luis Aldana

**Contact** 

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References

**Emmanuel Perrotta** 

Team Leader

**Hilton Foods** 

0415-832-689

**Chris Haddad** 

Owner/Director

**Longboard Bar and Grill** 

0404817324

**Chris Hanson** 

Owner/Director

**Tide Café** 

0417603778

As a technology enthusiast with a passion for learning and growth, I am excited to embark on a career in the IT industry. Currently, I am preparing to take the CompTIA A+ certification exam (estimated February 10<sup>th</sup> and I am also enrolled in a level 2 CCNA preparation course in order to obtain my CCNA certification. In my free time, I am also studying front-end web development in order to expand my skillset even further.

### **Work History**

2022-01 -2022-11

### **Logistics Team Member**

Hilton Food Group, Brisbane, QLD

- Use of RF scanner.
- Data entry and problem-solving using SAP system.
- Use of Scissor lifter and Electric Pallet Jack
- Inbound and outbound experience
- Managed system support functions to set prioritiesand service level expectations.
- Maintained damaged goods records, backorderlogs, and applicable regulatory reporting.
- Completed timely data entry of new orders, labeled containers and placed them in accurate storage locations.

#### **Head Chef**

Tide Café, Gregory, Townsville, QLD

- Collaborated with vendors to source desired recipe ingredients while maintaining tight cost controls.
- Monitored line processes to maintain consistency inquality, quantity, and presentation.
- Modernized processes for kitchen staff to reduceguest wait times and boost daily output.
- Maintained well-organized mise en place to keepwork consistent.
- Hired, managed, and trained kitchen staff. Created
- recipes and prepared advanced dishes. Inventoried
- food, ingredient, and supply stock to prepare and plan vendor orders.

2021-03 -2021-11

# Languages

Spanish

English

•	Supervised	and	enhanced	work	of	5	-person	team.
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• Improved food waiting time by 35%.

2019-06 -	Chef de Partie
2021-03	Longboard Bar and Grill, Gregory, Townsville, QLD
2017-09 -	Chef
2019-05	The New Moray Café, Moray, New Farm Brisbane, QLD
2016-08 -	Chef
2017-08	Cook Café Brisbane, George Street, Brisbane, Queensland
	Cook/Chef
2013-01 - 2016-05	EL Rincon del Chef, Caracas, Venezuela, Caracas
	Import Logistics Coordinator
2012-06 - 2013-12	Agentes Aduanales Roland 234, La Guaira, Venezuela, La Guaira, Venezuela
	<ul> <li>Created and transmitted accurate documentation to governmental agencies for import activities.</li> </ul>
	<ul> <li>Supported import metrics around import functions and drove continuous performance improvements</li> </ul>
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## **Education**

2020-01 -	Certificate: Office Package: Intermediate						
2020-03	Muelles De Alejandria - Caracas, Venezuela (Online)						
2020-01 - 2020-03	Certificate: IT Essential: Hardware and Software.  Muelles De Alejandria - Caracas, Venezuela (Online)						
	<b>Certificate IV: Commercial Cookery</b>						
2017-05	International Institute of Business and Management - Melbourne						
	1st Year Bachelor: Information Technology						

Universidad Maritima Del Caribe - La Guaira, Venezuela