



Phạm Gia Huy

APPLYING FOR RESTAURANT INTERNSHIP

PERSONAL INFORMATION

- 14/12/2005
- 0868857905
- huy649175@gmail.com
- <https://www.facebook.com/Talagiahuy>
- Nguyen Phong Sac, Khue Trung, Cam Le, Da Nang

SKILLS

PROFESSIONAL SKILLS

- Teamwork ability
- Communication and customer service skills
- Table setting and event setup skills
- Basic knowledge of bar operations

HOBBIES

Playing volleyball, swimming, playing the kalimba, bartender flair

HỌC VẤN

2023- 2026

Đại học

Trường đào tạo: Đại học Đông Á

GPA: 7.7

Ngành: Quản trị nhà hàng & dịch vụ
ăn uống

Short-term Goal:

To become a professional Bartender at InterContinental, utilizing my expertise in spirits and coffee to deliver 5-star service and receive positive feedback from both management and guests.

Long-term Goal:

To advance into a Head Bartender or Bar Manager position, specializing in staff training, creative menu development, and operational management within the luxury hospitality industry.

EDUCATION

MAJOR IS RESTAURANT MANAGERMENT

2023 - 2026

Dong A University

Assisted in setting up banquet tables for school events

Prepared and served tea break for approximately 100 guests

Strong academic performance in restaurant-related subjects such as Bartending, Table Service, etc

Engaged in field trips to major resorts and hotels to explore internship opportunities and gain hands-on experience.

WORK EXPERIENCE

F&B ATTENDANT

12/2025 - 1/2026

InterContinental Danang Sun Peninsula Resort

Served and delivered food from the kitchen to guests during service

Cleared used plates, glasses and cutlery from tables promptly

Checked and counted lined (tablecloths, napkins) at the end of the shift

F&B ATTENDANT

8/2024 - 5/2025

Shilla Monogram Quang Nam Da Nang

Set up dining tables, check utensils, and ensure a clean dining environment.

Served at events and buffet parties.

RESTAURANT INTERN

5/2025 - 8/2025

Peninsula Hotel Danang

Set up tables including cutlery, glassware and tableware before service

Took guests' orders and communicated with the kitchen/bar

Served food and beverages to guests in a professional manner

Provided afternoon tea service and assisted guests during tea time

ACTIVITIES

HEAD OF EVENT MANAGEMENT IN THE CLUB

2024 - 2026

CLB FBU

- Conducted internal training sessions related to the industry to enhance knowledge.
- Participated in volunteer activities.