

Georgia Limn

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I have recently finished my final semester of studying a Bachelor of Food Science and Human Nutrition at the University of Newcastle. I am seeking a position that will allow me to pursue my career in the Food Science sector with major interests in Food Product Development and Quality Assurance. For the past four years I have had a role in Senior Management, within this role I have demonstrated strong leadership skills through the management of my own staff, I have maintained high levels of communication and customer service as well as being able to work independently with efficient organisational skills.

Educational Qualifications

2013 – Present; **Bachelor of Food Science and Human Nutrition**, University of Newcastle

2011 – 2012; **Higher School Certificate**, Saint Francis Xavier College, Hamilton

Training

2019 HLTAID001 Provide CPR

2016 NSW Food Safety Supervisor Level 1 & 2; SITXFSA001 Use Hygiene Practices for Food Safety & SITXFSA002 Participate in Safe Food Handling Practices

2016 HLTAID003 Provide First Aid ; HLTAID004 Provide an emergency first aid response in an education and care setting

Environmental Experience

Volunteer Work

2017 Cancer Council, NSW “Eat It To Beat it” Program

The *Eat It To Beat It* program was developed to encourage families to purchase and consume more fruit and vegetables, thereby reducing their risk of cancer and other chronic diseases in later life. The target group was parents and carers of primary school-aged children (Kindergarten to Year 6).

- Worked both as an individual and within a pair to present the the program to the community.
- Attended training days to keep up to date with the new resources available.

University Project

2018 Food Product Development; University of Newcastle, Ourimbah, NSW

A Group Assignment aimed to design, develop and present a new Food Product that contained the attribute of ‘Gut Health’.

As the project manager of the assignment, my recipe for bone broth icy poles was further developed into ‘Propops’, a bone broth fruit icy pole targeted at individuals conscious of the holistic ideology of health.

For this assignment my group attained a High Distinction grade as well as receiving second place in the Food Science Fair.

- applied knowledge and skills in collaboration with others to address a set problem requiring the development from idea to evaluation of a new food product by a team of students.
- demonstrated skills in the application of a model PD process, including application of methodologies for idea generation, team decision-making and project management to produce a line extension and a new product. This product was presented to the general public and food companies during a Food Science fair run by the university.
- The line extension and the new food product complied with all current regulations and related standards.

Food Service Experience

Café All Rounder; Raw Café and Fit & Fresh Australia
November 2013 – November 2014

This company made and delivered portion controlled meals throughout the city of Newcastle. Within my role at this company I helped with ordering, customer accounts, cooking and creating new weekly recipes along side the chefs.

- Performed close procedures which includes settling tills and helping with banking.
- Helping create portion controlled meals and meal plans for customers.
- Food handling, front of house service

Night Supervisor/ Sandwich Artist; Subway Australia
May 2009 – December 2013

- Supervisor when the Manager wasn't on duty, including responsibility of opening and closing premise
- Trained and supervised new staff members in correct food handling procedures.
- Promptly and empathetically handled guest concerns and complaints.

Management Experience:

Learn to Swim Coordinator; Bluefit previously Lane 4 Aquatics
November 2014 to March 2019

Within my role at Lane 4 Aquatics/Blue fit, I have managed Learn to Swim schools at four different facilities for over four years.

I have been sent to different towns around Australia to help set up the facilities (Aquatic centers and cafes) and train staff to the high standard that I upheld within my roles.

Throughout working for this company was a member of the Senior Management team as well as handling Administrative Assistant duties in head office.

I was the Food Safety Supervisor at five of the locations in Newcastle, in which I made frequent visits to each site as well as helping the in house OH&S Auditor develop food hygiene and cleaning checklists for these food preparation areas.

My main role during my time working for this company involved the management of Learn to Swim Schools. This role involved; Enrolments/Bookings; Assessments – booking and conducting; Responding to Enquiries – Phone and Email; Hiring Staff, rostering, training and inductions; Taking payments and managing client accounts; Tracking/Updating client membership details; Marketing and promotions; Meeting all WHS compliance; Meeting budget targets; Reporting; Conducting staff meetings; High levels of customer service; Water Quality control; Stock control; and High levels of cleanliness.

Throughout this role I answered to the Regional Manager and the CEO of the company, however I worked independently and grew this part of the business rapidly within Newcastle over a short period of time.

Interests

- Plays Waterpolo at a club level; I volunteer my time to help set up and pack up as well as helping my local club as well as at State and National League games. Represented the University of Newcastle at the Australian University Games.
- Horse Racing – Member of the Australian Turf Club, enjoy going to different race meets.
- Member of The Australian Institute of Food Science and Technology

Referees

Jodie Petersen
NSW Education
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Danielle Tranter
Assistant Manager Blue Fit
Newcastle
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Vanessa Marsden
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