

STACIA THAM XIN HUA

Interior Design Internship Resume

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SUMMARY

Motivated and detail oriented interior design student with a strong foundation and sense of artistry in spatial design. Passionate about creating functional and aesthetically pleasing environments that reflect the client needs and personality. Eager to apply classroom knowledge to real-world projects, collaborate with creative teams, and contribute fresh perspectives to innovative design solutions.

SKILLS

- Efficient in design softwares AutoCad, SketchUp, Adobe Photoshop
- Basic graphic design
- Customer service and hospitality
- Excellent verbal and written communication
- Adaptability and willingness to learn
- Organised and prioritisation
- Problem solving
- Leadership and teamwork

EDUCATION

Diploma in Interior Design

Aug 2021 - June 2026

Lasalle College Of the Arts

- Foundation in softwares Autocad, SketchUp, Photoshop
- Space planning and furniture layout
- Colour theory and material selection
- 3D rendering and visualisation
- Mood boards and concept development
- Strong communication and team collaboration

Singapore-Cambridge General Certificate of Education Ordinary Level

Jan 2017 - Dec 2020

Pasir Ris Crest Secondary School

- English, mathematics, chemistry, biology, foundation Chinese, pure literature, elective geography
- Class secretary and events planner (2017 - 2020)
- Upper sec CCA executive committee (2019 - 2020)
- National Youth Achievement Award bronze medal (2019)
- National Youth Achievement Award silver medal (2020)

LANGUAGES

English
Mandarin

Highly proficient
Good working knowledge

Cantonese

Basic knowledge

WORK EXPERIENCE

Freelance event bartender

June 2023 - Present

Concocted Affairs pte ltd

- Mixed and served drinks at private and corporate events
- Managed bar setup, stock inventory, and clean up to ensure smooth operations
- Provided friendly, engaging customer interactions while maintaining professionalism and efficiency

Freelance event chef

Oct 2023 - July 2024

DamnMeats butchery

- Prepared and served customised menus for event
- Managed cooking, plating and food presentation on site
- Adapted dishes to meet dietary requirements and client preferences with creativity and precision
- Maintained high standards of kitchen hygiene, efficiency, and time management in dynamic event settings

Part time chef and service crew

April 2021 - Nov 2022

Big fish small fish

- Prepared and assembled food items efficiently while maintaining consistency with brand standards and hygiene protocols
- Handled customer orders at counter and through POS systems, ensuring quick and accurate service
- Maintaining cleanliness of the kitchen and dining area, following safety and sanitation procedures
- Collaborated with team members during peak hours to ensure smooth kitchen and front of house operations

Part time service crew

Jan 2021 - March 2021

Scaled (ah huat kelong)

- Delivered attentive and professional table service in restaurant dining environment
- Assisted in order taking, food running, and guest requests with accuracy and courtesy
- Maintained high standards of cleanliness and presentation

Part time barista and service crew

Aug 2020 - Jan 2021

Cedele bakery kitchen

- Prepared coffee and tea beverages while assisting with daily pastry and bread services
- Provided friendly customer service, took orders, and handled payments with POS system
- Maintained cleanliness and restocked supplies in both front and back of house