

Rudy Kanhye

French

19/01/1991

rudykanhye@gmail.com

A highly motivated, confident individual with exceptional multi-tasking and organisational skills, with Master degree of Fine Art from UK and France and master of literature in Curatorial practice, with experience like Manager, store manager, Barista trainer. Able to exhibit confidentiality, discretion, tact, diplomacy and professionalism when dealing with directors or senior managers. Excellent level in Latte art and excellent in all filter coffee (chemex, cafetiere, aeropress, v60..)

Work experience

- 2019, actual head barista/supervisor OQO cafe Edinburgh
- 2016-2019 Barista coffee chocolat and tea Glasgow
- 2016 Barista, London coffee Festival
- 2015-2016 Store Manager La bottega milanese, Leeds UK
- 2012-2014, Cafe Manager, Hotel Chocolat Roast and Conch, Leeds, Liverpool, Cambridge, UK - 2013 Head barista Hotel chocolat Roast and Conch, Leeds UK

Education

- 2016-2017, Mlitt curatorial Practice. Glasgow School of Art
- 2015, APD Art and Design Leeds Beckett University
- 2014, Master in fine art from the National superior school of art of Dijon, France and Master in Fine Art at from Leeds Metropolitan University
- 2013, BA in Fine Art, National superior school of art Dijon France
- 2009, Graduation of french high school diploma, France

Language

French: Native Speaker

English: Fluent