

# ZIANG CAO(CANZ)

## INFORMATION

**Visa:** Australian Student visa to 30/09/2020  
**Tel:** +61406504990

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## EDUCATION

*University of Adelaide* 2018 – 2020

### **Master of Viticulture and Oenology**

Main courses: Winemaking at vintage, Sensory Study, Engineering of Viticulture and Oenology, Viticulture Method, Stabilisation & Clarification, Distillation, Fortified and Sparkling winemaking.

*Dalian University of Technology* 2013 – 2017

### **Bachelor of Chemical Engineering (Fine Chemicals)**

Main courses: Organic chemistry, Analysis chemistry, Calculus Method, Principles of Chemical Engineering, Computational Chemistry etc.

## EXPERIENCE

*Ryecroft Wines PTY LTD, McLaren Vale* 2020.02 - Current

### **Vintage 2020 Cellar Hand**

- Wine tasting with winemaker and accessing wine condition
- General Cellar work such as Racking and Transfers.
- Cleaning and Sanitisation before and after operations.
- Fermentation management
- Driving Forklift

*Domaine Chandon Australia, Yarra Valley* 2019.12 – 2020.01

### **Tasting bar Staff (Casual)**

- Hosting wine tasting for customers in English and Mandarin
- Filling up the storage from warehouse
- Cleaning before and after work.
- Sales of wine and developing winery club member.
- Cash handling
- Hospitality and Customer Service.

*China Blind Tasting Competition, Adelaide and Shanghai* 2019.08 – 2019. 10

### **Contestant**

- 2<sup>nd</sup> place in Adelaide region.
- Blind tasting Training and wine assessing.
- 8<sup>th</sup> place in Global final in Shanghai represents Adelaide region.

*1847 winery (SA) PTY LTD, Adelaide* 2019.07 – 2019.11

### **Marketing Coordinator (Intern)**

- Offering winery tour to customers (Chateau Yaldara & 1847 Wines).
- Organize wine information and design Club member handbook.
- Organize and host the events placed in winery and city office.
- Sales of wine and developing winery club member.

*University of Adelaide, Adelaide* 2019.02 - 2019.10

### **Vintage 2019 Cellar Hand**

- Decide wine style and winemaking process

- Daily laboratory analysing and plunging
- Cleaning and Sanitisation before and after operations.
- Calculate and add chemicals & yeasts.
- Analysis the recorded data and adjust winemaking process.

*Tonghua Winery CO.LTD, China*

2018.12 - 2019.01

**Assistant Winemaker (Intern)**

- Analysing data of juice and wine in laboratory.
- Assist the technician developing new products.
- Evaluating previous products and imported wine samples.
- Making Vidal ice-wine as a cellar hand.
- Sanitation and cleaning.

*Wahhing Restaurant, Adelaide*

2019.03 – 2019.11

**Kitchen Hand & Waiter (Part time)**

- In charge of cooking dishes using Deep Fryer.
- Preparing entrée and Cutting materials.
- Cleaning before and after work.
- Recommend food and Wine paring for Customer (English)

**LANGUAGES**

English (Fluent)      Mandarin (Native)      Cantonese (Beginner)      French (Beginner)

**LICENSES**

Forklift Truck license. (Australia)  
 WSET-3 Award in Wine (Australia)  
 AQF-3 Chemical Accreditation (Australia)  
 Driving license (China)  
 Responsible Service of Alcohol (Australia)  
 Confined Space Entry (Australia)  
 First Aid Certificate (Australia)

**PERSONAL ATTRIBUTES**

Enthusiastic and energetic.  
 Teamwork ability.  
 Working under pressure  
 Wine assessment ability  
 Time management ability.  
 Self-regulated.  
 Sense of humour.  
 Multitasking ability

**WORKING TOOLS**

Microsoft Office.  
 Gaussian 09 (Computational Chemistry)  
 Chem Draw  
 Innovint

**REFEREES**

Paul Grbin (Chef Winemaker of University Adelaide)  
 Tel: +(08) 8313 7302 Email: [paul.grbin@adelaide.edu.au](mailto:paul.grbin@adelaide.edu.au)

Susawnah Huang (Manager of Wahhing Restaurant)  
 Tel: +61421332879

Vincent Coughlan (Retail manager of Domaine Chandon Australia)  
Tel: +61498330550 Email: vcoughlan@domainechandon.com.au

Paul Carpenter (Winemaker and Winery manager of Rycroft wines)  
Tel: +61417083848 Email: paulc@rycroft.com.au