



Mr Samuel Vaggs

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Profile

A dedicated and resilient individual pursuing a dual degree in Law and Environmental Science at Griffith University. My passion for understanding complex systems has led me to seek a career that combines my academic background, real-life experiences, and commitment to positive change.

As I enter my final year of study, I am determined to apply my knowledge and experiences towards making an impact in the legal industry. My goal is to leverage my skills in problem-solving, communication, and understanding complex systems to contribute positively to a law firm or organization focused on environmental sustainability.

Throughout my journey, from overcoming challenges as a business owner to navigating the cultural implications of resource extraction, I have developed a unique perspective on the importance of balancing legal frameworks with sustainable practices. I am eager to bring this perspective to the table and contribute towards shaping the future of the legal industry while making a positive impact on our environment.



Education

01/2010 – 01/2013
Australia

Commercial Cookery | Certificate 3 **Southbank Institute of Tafe**

01/2020 – present
Australia

Law/Science (Environment) | Bachelor of Laws (Honours)/Bachelor of Environmental Science **Griffith University**

- Conducted extensive research on environmental law and policy, analyzing case law and legislation to inform advocacy efforts for sustainable land use practices.
- Completed fieldwork assessments of water quality and air pollutant levels in local ecosystems, utilizing scientific methods to collect and analyze data for environmental impact reports.
- Participated in mock trial competitions, honing skills in legal argumentation and case presentation to effectively communicate complex scientific concepts to legal professionals and lay audiences.
- Collaborated with interdisciplinary teams of scientists, lawyers, and policymakers to develop innovative solutions for pressing environmental challenges, contributing to a comprehensive understanding of the intersection between law and science in environmental protection efforts.



Work Experience

01/2007 – 09/2009
Mt Cotton, Australia

Apprentice Chef **Sirromet Winery**

- Mastered a diverse range of cooking techniques within an upscale bistro setting
- Demonstrated exceptional teamwork skills in a fast-paced environment
- Executed specials and introduced new menu items
- Acquired comprehensive knowledge of kitchen operations and management across all sections

10/2009 – 01/2011
Brisbane, Australia

Apprentice Chef **Aria Restaurant**

- Developed supervisory skills to effectively lead a team and work independently



Work Experience

in a fast-paced kitchen environment

- Acquired a comprehensive understanding of fine dining cooking techniques through hands-on experience and mentorship
- Maintained a high level of cleanliness and efficiency in the workplace to ensure food safety and quality standards were met
- Managed ordering and quality control for designated section, demonstrating attention to detail and organizational skills.

10/2011 – 10/2012
Roma, Australia

Chef Easternwell Group

- Worked a 2-week on, 2 weeks off roster for a kitchen in a mining camp serving 300–500 individuals
- Designed and executed menus that catered to varying dietary needs and preferences
- Oversaw daily kitchen operations and ensured smooth workflow
- Managed camp logistics and paperwork, ensuring smooth operation
- Developed an interest in environmental science during this role, leading to enrollment in a degree program

11/2012 – 11/2013
Brisbane, Australia

Sous-chef Bitter Suite

- Spearheaded kitchen operations at Bitter Suite, an upmarket craft beer bar and restaurant, during the establishment's inaugural phase in 2012
- Collaborated directly with owners to ensure smooth launch and sustained success of the business
- Gained valuable experience in establishment management and maintenance through hands-on involvement
- Managed a small team to deliver high-quality culinary experiences while pursuing full-time studies

11/2013 – 11/2014
Melbourne, Australia

Sous-chef Champions Bistro at Clayton Bowls Club

- Collaborated with a close friend and former Vue de Monde sous chef to launch a 5-course degustation restaurant in Melbourne
- Contributed to a small team of 3 chefs, enhancing my skills in high-quality fine dining
- Acquired valuable experience in the intricacies of operating a successful restaurant, including mastering various systems and procedures

11/2014 – 03/2015
Brisbane, Australia

Sous-chef Kwan Brothers

- Attained experience in various Asian culinary techniques and developed a keen understanding of flavor balance while working part-time at Kwan Brothers
- Acquired culinary knowledge and skills while balancing my studies for a degree in law/science
- Found inspiration for future restaurant endeavors through my time spent at Kwan Brothers

04/2015 – 09/2018
Brisbane, Australia

Owner / operator Subculture Foods Pty Ltd

- Took on full control and management of a newly established business in Fortitude Valley, designed and constructed from scratch with a business partner between April and August 2015
- Served as the Executive Chef, overseeing the design and operations of both the kitchen and restaurant
- Successfully transitioned to sole ownership of the business three months post-launch, choosing to continue operations and dedicating the following ten months to gaining comprehensive experience in all facets of restaurant and bar management
- Demonstrated flexibility and adaptability in learning and implementing best practices for successful small business operations with a focus on hospitality



Work Experience

management

01/2019 – 12/2020
Darwin, Australia

Head Chef PM Eat & Drink

- Spearheaded kitchen operations at an acclaimed modern Australian restaurant in Darwin
- Collaborated closely with the owner to maintain high standards and innovative vision of the establishment
- Contributed to menu development with a focus on modern Australian cuisine
- Ensured efficient kitchen workflows and upheld impeccable food quality and presentation
- Enriched culinary expertise and sharpened leadership skills in a fast-paced, highly regarded dining environment

01/2021 – present
Brisbane, Australia

Owner / operator Vagabond Foods Pty Ltd

- Established and managed Vagabond Foods, a successful mobile food trailer business operating in South East QLD
- Developed and implemented business plan, including creating a captivating menu showcasing culinary expertise
- Oversaw day-to-day operations, ensuring smooth functioning of business
- Transitioned to a more flexible role to prioritize family and complete university studies, while still overseeing team activities and offering guidance
- Honed management skills, gained comprehensive understanding of small business operations, and developed exceptional team coordination and leadership skills

01/2022 – 03/2022
Indonesia

Legal Internship ACICIS

- Conducted thorough legal research and analysis on intricate matters pertaining to Indonesian property law, delivering findings to attorneys and contributing to the formulation of legal strategies
- Drafted and reviewed various legal documents, such as motions, briefs, and contracts, ensuring precision and adherence to relevant laws and regulations
- Supported the legal team in preparing for hypothetical cases and providing trial assistance, attending court proceedings, conducting witness interviews, and assisting with depositions to gather evidence
- Collaborated closely with attorneys and paralegals to oversee case files, organize discovery materials, and maintain client communication for efficient and timely representation
- Engaged in Indonesian language and legal system courses to enhance understanding and proficiency in local legal practices and procedures



Skills

– LANGUAGES

English (example)
NATIVE

– COMPUTER SKILLS

Microsoft Office
PROFESSIONAL

LLMs / Generative AI
PROFESSIONAL

Online Research
PROFESSIONAL

– COMMUNICATION & PERSONAL SKILLS

Strong communication abilities (both written and verbal)
PROFESSIONAL

Adaptable individual with a commitment to continuous learning and development
PROFESSIONAL

Demonstrated people skills, having lived and worked within remote communities
PROFESSIONAL

Cultural awareness and sensitivity
PROFESSIONAL

Strengths

Research skills

Communication abilities

Legal knowledge

Analytical thinking

Attention to detail

Time management

Achievements

- Developed cultural awareness and understanding by growing up in remote Arnhem Land
- Expanded global perspective through extensive overseas travel experiences
- Established and effectively managed own food business
- Awarded scholarship for ACICIS legal internship program
- Featured in Business News Australia 2016
- Recognized as one of Brisbane's Top Young Entrepreneurs in 40 Under 40, ranking at number 30

References

04781070006

Benjamin Mckeown Vagabond Foods

- Collaborated closely with business partners to achieve company goals and objectives
- Established strong relationships with colleagues and fostered a culture of teamwork
- Demonstrated dedication and loyalty as a long-standing colleague and friend in the industry

0488672274

Oscar Whitehead

- Established a professional relationship with a family friend who is a doctor and linguist at the age of 17 while residing in Nhulunbuy
- Collaborated with and gained knowledge from an esteemed individual within the medical and linguistic fields from a young age
- Developed a strong connection with a respected professional in the areas of medicine and language during formative years in Nhulunbuy