|  |
| --- |
| New_logo.gifWhats app Mobile:+971504753686 Gulfjobseeker.com CV No:1570290E-mail: gulfjobseeker@gmail.com |
| **OBJECTIVE** |
| **o pursue a highly rewarding career, seeking for a job in challenging and healthy work environment where I can utilize my skills and knowledge efficiently for organizational growth.** |
| **EXPERIENCE** |
| **Baker/Artisan Boulanger – eric kayser Artisan Boulanger and patisserie UAE** **Duties and Responsibilities*** Prepare and bake foods.
* Prepare and make all bakery items for a large number of orders.
* Inspect and ensure proper color combination for all baked items.
* Ensure proper storage of all items in refrigerators and freezers.
* Ensure product freshness and food safety.
* Assist and support senior chef and other bakers.
* Test baked items by tasting or smelling them.

**Waiter/Service Ambassador(Banquet) - Resort's World Manila** | **September 2015 – February 2016****January 2013 – June 2013** |
| **Duties And Responsibilities**.* Assisted guests with making menu choices in an informative and helpful fashion.
* Regularly checked on guests to ensure satisfaction with each food course and beverages.
* Skillfully anticipated and addressed guests' service needs.Delivered exceptional, friendly and fast service.
* Promptly served all food courses and alcoholic beverages to guests.Transported all dirty tableware from dining room to dishwashing area for proper cleaning.
 |
| **Waiter/Server - *Greenwich Pizza Restaurant***  | **June 2012 – Nov. 2012** |
|  **Duties And Responsibilities**.* Guided guests through the dining rooms and provided needed assistance.
* Delivered exceptional service by greeting and serving customers in a timely, friendly manner.
* Answered questions about menu selections and made recommendations when requested.
* Appropriately suggested additional items to customers to increase restaurant sales.
* Transported all dirty tableware from dining room to dishwashing area for proper cleaning.
 |
| **Assistant Baker – Tinapayan Festival Bakery** | **June 2011 – May 2012** |
| * Treat and process raw materials and ingredients (flour, oil, sugar, yeast, water, etc.)
* Prepare different dough and mixtures according to production recipes under baker supervision
* Produce and apply decorations on bakery products under supervision
* Help in the bakery or customer service when required
* Assist and help in inventory-taking
* Manage spoilage, turnovers and inventory of stocks and goods
* Clean, maintain and make simple repairs to machinery and equipment used in bakery

 |
| **Educational Background****Tertiary : Hotel And Restaurant Services (2009 – 2011)** **St. John Bosco Institute of Arts and Sciences****Secondary : Esteban ABADA High School (2003 – 2005 )** **Accelaration exam passer****Elementary : Juan Sumulong Elementary School ( 1997 – 2003)****SEMINARS/TRAINING/ACHIVEMENTS** ***Awarded in F&B services(SJB-IAS)*** Top 1 Student in F&B Service Class***ApeX onboard training(super ferry12)Manila-Cebu*** Familiarization of the vessel and duties of a F&B worker Onboard ***National Certificate II(NCII F&B)*** Tesda Training for Food & Beverage Services  ***Food & Beverage Services(Hotel Supreme,Baguio City)*** Hands on Catering services for the guests of the hotel  ***The Life and Beauty of flowers(Flower Arr./SJB-IAS)*** Basic Flower arrangements for table and venue set up**Language spoken**English Pilipino |
|  |

 **Skills**

Computer Literate

 MS Word MS Office PowerPoint