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| **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 |
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**Skills**

Computer Literate

MS Word MS Office PowerPoint