Position Desired; **A position that would fit in my expertise & experience.**

 **F & B SUPERVISOR / Asst. RESTAURANT MANAGER**

***OBJECTIVE****:* **To enhance my knowledge and skills in the organization, demonstrate leadership by displaying my flexibility, positive attitude, communication skills and enthusiasm. Be efficient, committed in performing task, duties and responsibilities given.**

**WORK EXPERIENCED: More than 5 years, UAE work experienced;**

**I’M CURRENTLY EMPLOYED AS …**

 **OUTLET / SHOP SUPERVISOR**

 **CREAMERY-DUBAI MALL BRANCH**

 **DUBAI UAE**

 **FMS Services LLC**

 **OCOTBER 2015 -up TO- APRIL 2016**

* Displays positive, results-oriented leadership style. Takes ownership of action, word and performance
* Demonstrate leadership by displaying my job expertise, flexibility, positive attitude, effectiveness, efficiency, initiative, organization, communication skills and enthusiasm.

 **F & B SUPERVISOR**

 **SHOP- in-charged**

**GRAB n GO Restaurant -** **PAINTBALL PARK Branch**

**SHARJAH SHOOTING CLUB (F&B Dept.) U.A.E**

**AUGUST 2011 up to OCTOBER 2015**

**The Role:**
**Assist in leading a customer-focused team to passionately deliver a one-of-a-kind dining experience while achieving sales and profit growth.**

 **JOB DESCRIPTIONS**

* Ability to and/or follow written and verbal instructions and implement the same.
* Ability to apply common sense understanding to carry out instructions furnished in written or oral form.

**COMMENDATIONS / RECOGNITIONS:**

**Under SHARJAH GOLF and SHOOTING CLUB – F&B DEPARTMENT**

* **GRAB n GO – EMPLOYEE of the MONTH ( JANUARY 2014 ) SUPERVISOR CATEGORY**

 **TRAINING /SEMINAR ATTENDED: CERTIFICATES AWARDED / PASSED**

* **PERSON IN CHARGED-LEVEL 2 TRAINING PROGRAM ( FOOD CONTROL SCHEME PROGRAM)**

 **DUBAI HEALTH MUNICIPALITY- BOECKER INTERNATIONAL OFFSHORE**

**CERTIFICATE / Valid from: 21st DECEMBER 2015 – TO : 20TH DECEMBER 2020**

* **SHARJAH FOOD SAFETY PROGRAM – GHP MANAGER COURSE**

 **UNITED ARAB EMIRATES – SHARJAH MUNICIPALITY**

**Certificate / Valid from: 30th OCT. 2013 – to: 29th OCT.2016**

**Asst. RESTAURANT MANAGER**

**FISH and CO.,- DFC BRANCH**

**FOOD TRADING LLC.**

**UNITED ARAB EMIRATES, DUBAI**

**AL ABBAS GROUP of COMPANY**

**DECEMBER 2010 up to JULY 2011**

 **DUTIES AND RESPONSIBILITIES; JOB SPECIFICATIONS**

* Able to lead and motivates.
* Have confidence, self drive and enthusiastic.
* Be able to make decisions in a time pressured environment.
* Be responsible in handling challenging situation.
* Takes ownership of actions, words and performance.

**FRONT of the HOUSE / DINING SHIFT MANAGER**

**CALIFORNIA PIZZA KITCHEN-PHILIPPINES**

**(GLOBAL RESTAURANT CONCEPT-LICENSE FRANCHISEE CALIFORNIA PIZZA KITCHEN U.S.A.)**

**OCTOBER 2001 up to MARCH 2010**

 **DUTIES AND RESPONSIBILITIES; JOB DESCRIPTIONS**

* Display strong organizational skills.
* Direct staff with a proactive approach, proficiently executes current station duties to level of expectation.
* Demonstrates above-the-line thinking, good judgment and common sense.
* Has to be a master at multi-tasking. Is in charge of all aspects of day-to-day operations of the food aspect of the restaurant.

**AREAS OF EXPOSURES; WITH 8 YEARS QUALITATIVE EXPERIENCE IN AREA OF BOH (kitchen) & CUSTOMER SERVICE.**

**PREVIOUS EXPERIENCED REQUIRED FRONT & BACK OF THE HOUSE.**

 **\*CERTIFIED CPK BOH (SOUS CHEF) \*CPK NSO TRAINERS team \*CPK FOH In-Store Trainer \* CPK FOH Station Trainer**

**COMMENDATIONS / RECOGNITIONS:**

* **GLOBAL RESTAURANT CONCEPT INC.( PHILIPPINES)**

 **California Pizza Kitchen – POWER PLANT MALL**

* ROCKSTAR AWARDEE – ( Employee of the month FEBRUARY 2009 )
* ROCKSTAR AWARDEE – ( Employee of the month FEBRUARY 2008)

**SEMINARS / TRAINING ATTENDED:**

* **Certificate of Participation from DEPARTMENT OF TRADE &INDUSRTY (PHILS.)**

 **(Thru GLOBAL RESTAURANT CONCEPT, INC.)**

* Supervisory Development Seminar

 9th day of March 2009

* + Time Management Seminar

 15th day of April 2008

 **Certificate of Attendance from California Pizza Kitchen**

* + NSO Train the Trainers SEMINAR

 November 07, 2008

* **CALIFORNIA PIZZA KITCHEN ( BACK OF THE HOUSE CERTIFICATES )**

**GLOBAL RESTAURANT CONCEPT, INC.- PHILIPPINES**

 Certificate of COMPLETION **(EXPEDITER Station)**

* + MAY 04,2009

 Certificate of COMPLETION **(PIZZA STATION)**

* + MARCH 21, 2009

 Certificate of COMPLETION **(PASTA STATION)**

* + APRIL 06, 2009

 Certificate of COMPLETION **(PANTRY STATION)**

* + APRIL 05, 2009

**PERSONAL PROFILE:**

**EDUCATIONAL BACKGROUND:**

 ***Tertiary:* PATTS College of Aeronautics, Pasay City PHILIPPINES**

 **B.S. Aeronautical Engineering**

 **1991 – 1995**

 ***Secondary:* Camp General Emilio Aguinaldo High School**

 **PHILIPPINES**

 **1987 – 1991 (Graduated)**

**PERSONAL DATA:**

**Date of Birth : May 3, 1975**

**Age : 40yrs.**

**Dependents : 3**

**Height : 5 feet 11 inches**

**Weight : 175 lbs.**

**Citizenship : Filipino**

 **SUMMARY OF QUALIFICATIONS:**

* + Cooperative team player, equally effective, self-motivated and working independently.
	+ Ability to do multi-task.
	+ Good communication skills on both English and Filipino.
	+ Positive attitude and disposition even under pressure and difficulties.
	+ Finish reasonable volume of work within a given time frame.

**SUMMARY OF SKILLS:**

**\*Microsoft Office \*Microsoft Word \*Windows Excel \*Marketing Skills**

 **\*Typing (60 wpm) \*POS System (Micros Fidelio)(iPOS Beetle)**

**OTHER SKILLS:**

**\*DRIVING ( Professional Philippine License)**

 **OTHER PERSONAL REFERENCE AVAILABLE UPON REQUEST.**

**First Name of Application CV No:** **1673142**

Whatsapp Mobile: +971504753686

