**JORDAN DALIGDIG JACINTO – CV No. 1995246**

**Qualification:**

A friendly and polite individual, who is seeking an opportunity to utilize and develop existing skills and interests. I am flexible and adaptable and willing to undertake any necessary training that the position may require. I am able to work under pressure to light deadlines, I pride myself on my presentation and I am a well-organized individual and I am also good at interacting with other people, using time management skills that I have developed through my experience and multi-tasking. I have excellent communication verbal, written and spoken English, and Fluent in Mother tongue Language (Filipino). Which will help me to pick up new skills quickly and easily, I am hard working and reliable person individually, where it will help me to work well in a team.

**Personal Data:**

Date of Birth: September 18, 1992

 Place of Birth: Montalban, Rizal, Philippines

 Gender: Male

 Civil Status: Single

 Weight: 64kg

 Height: 5ft 8inch

 Religion: Catholic

 Name of Father: Efren T. Jacinto, Jr.

 Name of Mother: Beneliza F. Kendall

 Hobbies: Internet surfing, Playing basketball, Skateboarding, Cooking while

singing

 Special Skills: Computer literate, Speed typing

**Working Experience:**

**Commis I**

**Fujairah, UAE**

**October 31, 2014 – Present**

* Checking all the stocks including the expirations, make sure up to date all the labels
* Making/Checking all the mise en place for the daily operation
* Checking all the back-up item (frozen item, chilled items, dry stock etc.), so that if there something short item we can order urgently
* Preparing the order, make sure that we can give the good and quality food for the guest as well as employees meal
* Making sure that all in the detail in every recipe in the recipe must be follow
* Give respect for the elder, sharing also some idea as a a chef even still in commi position
* Preparing sauces
* Multitasked responsibility from dispatching, cooking to garnishing
* Receiving and storing all stock deliveries
* Checking the quality and quantity of raw materials received
* Ensuring high standards of sanitation and cleanliness are maintained
* Highest level of hygiene control and health and safety when dealing with food

**Asst. Kitchen Chef/Sushi Maker**

**Yamaha Café (Japanese Restaurant)**

**Boxpark Unit, Al Wasl Road – Jumeirah, Dubai, UAE**

**December 2014 – October 2015**

* Checking all the stocks including the expirations, make sure up to date all the labels
* Ensuring the food preparation areas are clean and hygienic
* Washing utensils and dishes and making sure they are stored appropriately
* Sorting, storing and distributing ingredients
* Washing, peeling, chopping, cutting and cooking foodstuffs and helping to prepare hot food and desserts
* Disposing of rubbish
* Organizing linen laundry
* Cleaning the food preparation equipment, floors and other kitchen tools or area

**Prep Cook**

 **Maxims Hotel**

 **Resorts World Manila, Newport, Pasay City, 1309**

 **November 2013 – October 2014**

* Prepares all food items to order, following standard recipes and procedures within specified time limits.
* Preps assigned items according to the Prep Lists, Firing Chart and par levels set by management.
* Communicates with HOH Team Members, FOH Team Members and Management throughout the shift regarding status of orders and availability of product.
* Properly measures and assembles ingredients required for preparing the standard recipes. Cuts and/or portions meat, fish and poultry.
* Uses scale to ensure proper portioning of food items.
* Minimizes waste of products.
* Accepts or rejects ingredients based on quality and quantity.
* Cleans, organizes, and maintains walk-in refrigerator, reach-in refrigerator, cooler drawers, prep, and dry storage area.
* Maintains prep area in a clean, sanitary and safe manner.
* Stocks/restocks items on line according to TMG specifications.
* Rinses and cuts raw food products.

**Related Experience:**

Good customer service experience and customer care skills from my Culinary training, and ability follow instructions from mentors.

**Educational Background:**

 **MOST Institute June – November 2012**

* Culinary Arts **–** 6 months vocational course

 **System Technological Institute (STI) June – November 2011**

* Information Technology (IT) – Under Graduate

 **Far Eastern University (FEU) June - November 2010**

* Hotel Restaurant Management – Under Graduate

 **Eastern Valley School June 2008 – March 2010**

* Level 4 High School Diploma- Gained Full Secondary Education

 **Roosevelt College June 1999 – March 2008**

* Gained Full Primary Education and 3 years of Secondary level

**Interest:**

I am a very highly motivated person, I am confident in the use of IT includes Microsoft word, Excel and Power point presentation. I enjoy music and I like to spend time with my friends during my spare time. I also adore cooking.

I hereby certify that above information are true correct to the best of knowledge.

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**Jordan Jacinto**

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| **JORDAN DALIGDIG JACINTO – CV No. 1995246**To interview this candidate, please send your company name, vacancy and salary offered details along with this or other CV Reference Numbers that you may have short listed from <http://www.gulfjobseeker.com/employer/cvdatabasepaid.php> addressing to HR Consultant on cvcontacts@gulfjobseekers.comWe will contact the candidates to ensure their availability for your vacancy and send you our service HR Consulting Fees quotation for your approval. Whatsapp +971504753686\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |