

**Arlene**

 **Arlene.333799@2freemail.com**

Objective  **:** To be employed in a company that offer opportunities for career advancement for me to enhance and share my knowledge, experience and skills by means of continuous learning while utilizes knowledge and work related experience

Position Desire **:** Any positions that can fit my earnest experiences as **Chef**

Qualifications

 **Bachelor of Science in Hotel Restaurant and Institution Management**

* 9 and a half years extensive experience in Kitchen Works
* Last position held was “Chef De Partie”
* Assigned in different position involving food preparation
* Specialized in Korean - Japanese Food Menus
* Have knowledge in different Asian, Continental and Western Food
* Able to mixed and revolutionized food preparation for better taste depending to customer satisfaction
* Can make a clear presentation in budget food cost to suffice management study for the menu
* Articulate in cleanliness in achieving **Quality Food and Service** perfection
* Fully aware on assessing the freshness of each and every ingredients
* Can understood basic Korean Language
* Customer service oriented
* Knowledgeable in computer (Microsoft *word, excel, PowerPoint*, and Open Office *word, excel, presentation*) and all common office equipments

Personal Evaluation: **-** Hard working, well discipline, fast learner can think in strategic terms, have the ability to work independently and/or in groups and learn new things.

 - Service oriented, self motivated, flexible and dedicated to my work. Bears good morals and can easily establish a good working relationship with my colleagues and superiors. Ability to perform well even under pressure with a minimum supervision needed.

Working Experiences:

 **Sushi** **Sous Chef Kaizan Sushi**

 **Price Plaza,Chaguanas**

 **Port of Spain**

 **April to present**

* **Sushi Chef De Partie Asiana Hotel**

Al Safa 1, Matloob Bldg. Dubai U.A.E.

*October 2014 – March 2016*

* **Japanese /Korean Chef HYU Restaurant**

Oud Metha road, Dubai U.A.E.

*June 2011 – 2013*

* **Sushi Chef Resort World Manila**

**Maxims 6 Star Hotel**

Newport City, Pasay City, Phils

*August 2009 – May 2011*

* **Commis 1 Koreana Restaurant**

Muntilupa City, Phils

*July 2008 – May 2009*

* **Cook Tejo Korean and Japanese Restaurant**

Paranaque City, Phils

*2006 – 2008*

* **Cook Golden Ajirang I Korean Resto**

Cagayan De Oro City, Phils

*2002 – 2006*

Educational Background:

* **Bachelor of Science in Hotel Management and Institution Management**

**Cagayan De Oro College**

*Cagayan de Oro, Phils*

*1998 - 2002*

**Personal Data:**

Birthday : June 15, 1981

Place of Birth : Cagayan De Oro City, Philippines

Single : Single

Religion : Roman Catholic

Language Spoken : Pilipino, English, Korean

Visa Status : Resident

***I hereby certify that the above mentioned statement is true and correct to the best of my knowledge and belief and given a chance, I could show, serve and share my fullest knowledge to help the institution in reaching its vision and mission***

**JOB DESCRIPTIONS:**

 **JAPANESE/KOREAN CHEF**

*HYU Restaurant*

*Oud Metha road, Dubai U.A.E.*

* Take charge on Buffet, Sauces, Carving and preparation.
* Communicates and/or coordinates the Restaurant Owner’s instructions and desires with various menus and dishes
* Preparation of all Kitchen Requirements and ingredients list the submitted to commissary for appropriate acquisition
* Frequently communicates to Restaurant Owner on sensitive issues that may affect the quality especially the taste of each and every menu if there will be an special order directed by the customer
* Ensure the stocks and its freshness on the dry store
* Fully aware in reading the expiry dates of each and every pre-processed ingredients
* Instructed the “Commis Chef” on the kind and types of initial preparation on each and every ingredients
* Inspect and checked the works of all the “Commis Chef”
* Proper disposal of all waste in the kitchen and assure the minimum losses on each and every waste
* Direct preparation of menus such as
	+ Japanese Specialties:
		- Steaks, Yakimono, Donbori, Ramen, Soba, Yasai, Udon, Tempura, Tepan, Miso, Maki; etc ( in all kinds and variation)
	+ Korean Specialties:
		- Kalbi, Bulgogi, Kimchi Chigae, Jeon, Noodles, Tang, Jim, Kuk, Bap, ( in all kinds and variation)
* Have personal dish (personal chef’s delight)
	+ Korean Kaori Jim, Japanese Kabutoni, Japanese Termidor

**SUSHI CHEF**

*Resort World Manila*

*Maxims 6 Star Hotel*

* Reports directly to the Sous Chef for all the food cost,
* Communicates and/or coordinates the Sous Chef's instructions and desires with various menus and dishes
* Preparation of all Kitchen Requirements and ingredients list the submitted to commissary for appropriate acquisition
* Frequently communicates to Sous Chef on sensitive issues that may affect the quality especially the taste of each and every menu if there will be an special order directed by the customer
* Responsible for all the food preparation and cooking of all the menu that are coming out from the kitchen
* Ensure the stocks and its freshness on the dry store
* Fully aware in reading the expiry dates of each and every pre-processed ingredients
* Instructed the “Commis Chef” on the kind and types of initial preparation on each and every ingredients
* Inspect and checked the works of all the “Commis Chef”
* Proper disposal of all waste in the kitchen and assure the minimum losses on each and every waste
* Direct preparation of menus such as
	+ Japanese Specialties:
		- Steaks, Yakimono, Donbori, Ramen, Soba, Yasai, Udon, Tempura, Tepan, Miso, Maki; etc ( in all kinds and variation)
	+ Korean Specialties:
		- Kalbi, Bulgogi, Kimchi Chigae, Jeon, Noodles, Tang, Jim, Kuk, Bap, ( in all kinds and variation)
* Have personal dish (personal chef’s delight)
	+ Korean Kaori Jim, Japanese Kabutoni, Japanese Termidor

**COMMIS 1**

*Koreana Rastaurant*

* Reports directly to the Sous Chef / Chef de partie,
* Communicates and/or coordinates the Sous Chef's / Chef de partie instructions and desires with various menus and dishes
* Responsible for all the back – up ingredients on food preparation
* Ensure the stocks and its freshness on the dry store
* Fully aware in reading the expiry dates of each and every pre-processed ingredients
* Follow the instruction of the superiors on the kind and types of initial preparation on each and every ingredients
* Submit and hand over all the works to superior
* Proper disposal of all waste in the kitchen and assure the minimum losses on each and every waste