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# ALEX

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**Work Related Experience**

Job title: Kitchen Supervisor

Job description:

* Responsible on Inventory
* Dealing with the suppliers and reporting to the manager
* Checking and Maintain the Standard Operating Procedure.
* Train Crew Members
* Responsible in Checking and Ordering Stock.
* Doing the monthly inventory
* Weekly and Monthly Report

January 29, 2015 – March 4, 2017

Sharjah, UAE

***Villa Da Vinci***

Job title: **Kitchen Supervisor**

Job description:

* Responsible in Salad, Grill, Pasta and Pizza Station
* Maintain the Standard Operating Procedure.
* Responsible in Checking and Ordering Stock.
* Doing the monthly inventory
* Doing the Staff scheduling

September 25, 2013 – Present

Jumeira 3,Dubai,UAE

**Ramen Play Sentosa**

Job title: **Kitchen Supervisor/Senior Cook**

Job description :

* Responsible in Fry, Wok , Grill ,Ramen station
* Responsible for cooking and train new staff in every station.
* Following and teaching the standard operation procedure.
* Supervise the kitchen and staff scheduling
* Maintain the presentation of the food
* Stock inventory and Checking and Ordering stocks.

August 16,2010 to August 18, 2012

Sentosa, Singapore

***Amici***

***Pizza, pastas, gelato***

Job title: **Cook – Pizza and Pasta**

Job description:

* Responsible for the pasta and pizza station
* Maintain the cleanliness of the station
* Standard operation procedure of the restaurant

January 15,2010 to August 10,2010

Greenhills, San juan Manila Philippines

**Capers**

***Pasta and Pizzeria***

Job title: **Pizza and Pasta Cook**

Job description:

* Prepare and cook to order a variety of foods that require only a short preparation time. May take orders from customers and serve patrons at counters or tables.
* Maintain sanitation, health, and safety standards in work areas.
* Clean food preparation areas, cooking surfaces, and utensils.
* Operate large-volume cooking equipment such as grills, deep-fat fryers, or griddles.
* Prepare specialty foods such as pizzas, pasta following specific methods that usually require short preparation time.
* Verify that prepared food meets requirements for quality and quantity.
* Wash, cut, and prepare foods designated for cooking.
* Prepare dough, following recipe.
* Measure ingredients required for specific food items being prepared.

November 21, 2007 to December 23, 2009

Kuilap, Negara Brunei Darussalam

***Gerrys Grill Dagupan***

Job title: **Pantry Cook**

Job description:

* Responsible salads and appetizer station.
* Maintaining the standard quality of the food.
* Cleaning and sanitation in my area.
* Report any wastages and lack of stock to the chef.

November 7,2006 – October 10,2007

Calasiao, Pangasinan ,Phillipines

***PizzaHut Dagupan***

Job title: **Kitchen Staff (Pizza station)**

Job description:

* Responsible for the pizza counter
* To maintain the standard quality of the food
* Cleaning and sanitize my station.

March 3,2005 – October 28,2005

CSI Square Dagupan Phillipines

***Kentucky fried Chicken***

 Job title: **Restaurant Team Members**

Job description

* Attending customer needs and assistance ,
* taking up order , maintaining the cleanliness of whole dining area.

August 5, 2004 – November 7,2004

Nepomall Arellano, Dagupan CityPhillipines

***Mc Donald Dagupan***

Job title: **Service Crew**

Job description :

* Product Controller, preparation , Checking of products
* Monitoring the flow of the kitchen operation.
* maintaining the cleanliness and sanitation of the kitchen

August 3,2003 – January 17, 2004

CSI Square Dagupan City Pangasinan

***A & W Restaurant***

Job title: **Service Crew**

Job description :

* Product Controller, preparation , creativity and Quality ,
* maintaining the cleanliness and sanitation of the kitchen.

January 3,2002 – July 17, 2003

Rizal St. Dagupan City Pangasinan

**Educational Background**

**Tertiary**  : **Bachelor of Science in Hotel and Restaurant Management**

                      Philippine College of Science and Technology

                        Calasiao, Pangasinan, Philippines

                         2003-2006 October

**Vocational :   2 years in Hotel and Restaurant Management**

                          Philippine College of Science and Technology

                          Calasiao, Pangasinan

  2001 - 2003

**Secondary : Dagupan City National High School**

                          Tapuac, District Dagupan City, Philippines

                           1997-2001

**Elementary: Bolosan Elementary School**

             Bolosan District Dagupan City,

                           Pangsinan, Philippines

1991-1997

**Tranings Attended**

**FB-Follow Food And Beverage Safety and Hygiene Policies and Procedures**@ Ascendo Consulting Pte. Singapore 26 Oct. 2010

**Hotel Gracelane**

San Fernando,Pampanga

Housekeeping/Room Attendant

300 hours

**Taking Care of Q Class Pantry**

Gerrys Grill bar and Restaurant (Calasiao,Pangasinan )

**Basic Food Hygiene Course**

Wamo, King Faisal Road, Sharjah.

**Food Hygiene Course LEVEL 3.**

MRS. Training Center

Dubai, UAE

**Personal Information**

Birthdate:  December 31, 1984

Birthplace:  Dagupan City , Philippines

Height:  5’4

Civil Status:   Married

Citizenship :  Filipino

Skills

* Cooking, Basketball, Internet Surfing, Microsoft Word, Excel and Power Point Application.
* Hard working, good fun, organized person.
* Team player, expressing a fair-play, problem-solving attitude
* Good ability to adapt to multicultural environments, gained through my work experience abroad.
* Good ability to live in worldwide locations.
* Responsibility, self-respect and self-reliance