**Marvic**

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Visa: Tourist

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**Position Applying:**

* Cook
* F & B attendant

**Working Experience:**

* 3 years of international working experience as Cook
* Mostly expose to Western hot and cold cuisines
* Worked as food and beverage attendant

**Career History:**

**Dining Facility - US AIRFORCE QATAR**

**Cook**  **June 2015 - December 2016**

Working as part of a team of highly motivated Chefs. Responsible for the efficient

running of the kitchen area, and directly in charge of the overall preparation of all the

food which is served in the dining hall and events.

Duties:

* Cooking up tasty, nutritious and well balanced meals for military personnel.
* Assisting in the basic preparation of food under the supervision of the Head Chef.
* Deciding on the quantities of food to be cooked and size of portions to be served.
* Making sure that kitchen staff always wear appropriate clothing and head wear in

accordance with the relevant guidelines.

* Maintaining the correct level of fresh, frozen and dried foods in the store room.
* Responsible for the aftercare of cooking equipment and area

**Kitchen- Shangri-laPutrajaya Malaysia**

**Assistant Cook and F & B Attendant** **October 2012 – October 2014**

A five star hotel catering to international guest, tourist and locals of Malaysia. Working with other assistant chef from different country. Assigned in main kitchen of the hotel responsible for preparing Western cuisines. Also handling salad bar corner and appetizers.

**F & B Attendant responsibilities**:

•Ensures a high quality level of service standards, customer relations and public relations at all times.

•Knows to operate accurately to all accountancy procedures.

•Responsible for the preparation of the work place

•Knowledge on table set-ups prior to the service operation.

•Store ordering and receipts, collection and checking

•Day to day menu updates

•Do Condiments and general mis-en-place

•Know Cleanliness and outlet organization

•Do perform all side duties as assigned

**AREAS OF EXPERTISE:**Food Safety Team Management

Administrative duties Menu /Recipe Planning

Meal Preparation Food Storage

Budget Management

**EDUCATION:**

**Executive Certificate in International Hospitality Skills and Kitchen Operation**

Professional Training Academy

Rawang Malaysia

2011-2012

**Associate Degree in International Culinary Arts**

American Hospitality Academy Philippines

Makati City, Philippines

2008-2011

**PERSONAL DETAILS**

Date of Birth : JULY 5, 1993

Place of Birth :Cabanatuan City

Religion :Roman Catholic

Nationality :Filipino

Language Proficiency :English

Computer Literacy :Microsoft Office

**References will be provided upon request.**

*I hereby certify that the above information is true and correct to the best of my knowledge and belief.*

**MARVIC**