**ROD**

**C/o-Contact No +97153718643**

**Email Address:** [**rod.341516@2freemail.com**](mailto:rod.341516@2freemail.com)

**POSITION APPLIED: Sous Chef**

**CAREER OBJECTIVES**

**To use my skills and knowledge in the best possible way for achieving the company’s goal.**

**WORKING EXPERIECES**

**KITCHEN CHEF DE PARTIEAZADEA COMPANY**

**PAUL BOULANGERIE RESTAURANT (KSA)**

**(November 2014 – PRESENT)**

* **Assist and support the Executive Sous Chef**
* **Central Kitchen Chef De PartieIncharged**
* **Preparing Soups,Sauces,Dressings,Chef special,**
* **And salads,sandwiches,Pasta,Full menu Prduction**
* **Meat,Poultry,Fish,**

**Responsibilities**

* **Handled different department with high standard based on brand.**
* **Handled concerned in the kitchen and ensured that all kitchen work is completed within the timeless.**
* **Observing high quality of serving standard procedure for every function.**
* **Conducted and monitoring desired temperature of various items, proper storing and distributing of all raw materials.**
* **Focused on doing validity of all ingredients in terms of appearance, and expiration which is very high spot for every brand.**
* **Providing products production from head chef advised to ensure the number of pieces, freshness and high quality of items.**

**> Perform Product Inventory**

**CHEF DE PARTIE NORWEGIAN CRUISE LINE (MIAMI BAHAMAS)**

**October 2013 to 2014(BISTRO FRENCH RESTAURANT)**

* **To perform a variety of Duties in the preparation of various**

**Food product.**

**To make sure the following recipes or product direction for preparing seasoning, cookingTasting, carving, in high Professional service.**

**Serving and monitoring all hot and cold temperature**.

**Assuring Live Station and Buffet Area breakfast & Lunch**

**Taking daily order and suggesting special of the Day.**

**Always assuring the highest quality of Service.**

**Serving Volume of the Guest on Board, in daily Routine.**

**DEMI CHEF DE PARTIE ROYAL CATERING ABU DHABI (UAE)**

(**JULY 2011– AUGUST 2013)**

* **Ordering Product in Daily basis**
* **Receiving all dry and wet deliveries for the next day Service**
* **Making sure that all deliveries, especially meat and vegetable product are in hotel standard.**
* **Cooking daily basis from continental cuisine**
* **Observing hotel standard and HACCP Procedure**

**COMMIS 3 JUMIERAH BEACH HOTEL (UAE)**

(**MAY 2008 – APRIL 2011)**

* **Cooking daily menus to Far Asian and Asian Cuisine**
* **Preparing daily function set up buffet in all area.**

**GENERAL COOK ABU DHABI NATIONAL HOTEL COMPASS (UAE)**

**(APRIL 2005 – APRIL 2008)**

* **Cooking Daily Menu as company standard**
* **Monitoring Display Food items are in good condition**

**OUTLETL COOK GOLDILOCKS BAKED SHOP**

**(2000 - 2005)**

* **Responsible for displaying Company products,**
* **Cooking and heating all kitchen finish product came from main kitchen.**
* **Making sure that all Product are all in Company standard**
* **Decorating Cakes as guest request**

**EDUCATIONAL ATAINMENT**

**CEBU TECHNICAL SCHOOL**

**GENERAL RADIO COMMUNICATION OPERATOR**

**CEBU CITY PHILLIPPINES (1990 to 1996)**

**SECONDARY CLARIN NATIONAL HIGH SCHOOL**

**(1986 to 1990)**

**PRIMARY CLARIN ELEMENTARY SCHOOL**

**(1980 to 1986)**

**AWARDS & CERTIFICATES**

**BOECKER CERTIFICATE LEVEL 2 AWARD IN FOOD SAFETY**

**(BASIC FOOD HYGIENE (05/07/2015)**

**CULINARY CERTIFICATE JUMEIRAH BEACH HOTEL (UAE)**

**SEPTEMBERTO DECEMBER 2010**

**CREW OF THE MONTH JUMEIRAH BEACH HOTEL**

**BON BARISTA BARISTA LEVEL 2011 (UAE)**

**CERTIFICATE OF SERVICE JUMEIRAH BEACH HOTEL(2008 TO 2011)UAE**

**CROSS TRAINING CERTIFICATE LATITUDE KITCHEN FOOD AND BEVERAGE(2010 UAE)**

**CREATING MEMORABLE EXPERIENCE JUMEIRAH BEACH HOTEL TRAINING PROGRAMME**

**CERTIFICATE OF APPRECIATION ADNH COMPASS (ABUDAHABI)**

**CERTIFICATE OF EMPLOYEMENT ROYAL CATERING (2011 TO 2013)**

**CERTIFICATE ON BOARD NORWEGIAN CRUISE LINE 7665 CORPORATE CENTER DRIVE**

**MIAMI, FL 33126 (2013 TO2014)**

**SKILLS**

* **Cooking Continental cuisine**
* **Cooking French cuisine (soup, sauces, dressing, Plating and presentation)**
* **Excellent in Operating Machines – Oven, Mixer, Shelter, Fryer, griller, Dish playing BainMari)**
* **Cooking Asian cuisine**
* **MS Office Application Software Proficient**

**SEMINARS ATTENDED**

**Banquet basic training**

**Security Awareness Training**

**Basic First Aid Refreshment Training**

**Fire Fighting Training**

**Crowd Management**

**STCW 78 Basic Safety Training**

**PERSONAL DATA**

**Birthdates December 14 1973**

**Sex Male**

**Citizenship Filipino**

**Religion Roman Catholic**

**Height 5’6”**

**Weight 74 kilos**

**Civil StatusMarried**

**PASSPORT DETAILS : UPON REQUEST**

**REFERENCES : UPON REQUEST**

**ROD**