**NORGIE**

[**Norgie.361227@2freemail.com**](mailto:Norgie.361227@2freemail.com)

**Objective**  
  
Looking for a career position as a Chef or any suitable position base on my Experience in a Restaurant or any field about food with dedication in rendering high quality service and good food for the customers.  
  
**Summary of Qualifications**

Knowledge in preparing dishes \Skills in providing high quality service   
Ability to cook the requests of customers

Knowledge in Seafood’s, Poultry Cleaning and Beef Parts Grilling

Resourceful and ability to cook quickly and to serve the food nicely.

Knowledge in cooking Thai and Chinese Foods.

Knowledge in making different kind of Sushi

Knowledge in cooking Mediterranean cuisine like Pastas, Soups, Mother sauces

Knowledge in preparing and cooking french food

Knowledge in preparing and cooking Mexican food and pastry as well.

And Knowledge of hunddling the staff even under pressure.  
  
**Professional Experience**

**(Paris Group, food vision )**

**Chef De Partie / Under New Menu Development Chef ( Present )**

**JOB DISCRIPTION:**

* Create new dishes for the new concept
* Handling the task of the head Chef if his not around
* Coaching the staff and teaching in all aspect.
* Helping the head Chef of all the task inside the Kitchen,Specially for the new Menu development.

**(Azadea Group)**

**Senior Cook / Chef in Charge,** September,2012 to **January 15, 2017**

**Paul Restaurant French cuisine ( JBR and DCC Dubai)**

**JOB DISCRIPTION**: (Acting Chef in Charge in the Kitchen second in command by Sous Chef)

* Line Cook ( Grilling Flat Grill and Open Grill,Sotay,pastas,and Sauces )
* Salad Maker and all the dressing for salad and other prep.
* Sandwiches maker and preparation
* And other works inside the kitchen,like,inventory,ordering maintaining cleanliness..

**Rosa Mexicano Mexican Cuisine (Merdif City Centre Dubai)**

JOB DISCRIPTION:( All around in the kitchen and Pastry)

* Line Cook ( Grilling Open and flat grill,Sotay,and Salamander)
* Pastry (Baking Cakes,Cookies,Sauces,Doughnut,Syrup,Meringue, and Some Dessert)

Ex: Tress leches Cake,Banana Chocolate Cake,Chorus Doughnut

* Preparing all the Mother sauces of rosa mexican,Salsa,Marinations
* Butchery,Beef cutting like Flat meat,tenderloin,Striploin,Shortribs,TopSide and Portioning,Paultry and Seafood preparing.

**UMI SUSHI COMPANY**

**Cook,** April, 2009 – August, 2012

Cook/Chef Incharge

Thai., Chinese, Mediterranean, and Japanese Cuisine

Umi-Fusion Branch of Umi Sushi Restaurant

Jumeirah Beach Residence (DUBAI)

**Responsibilities**  
Check all the condition of all the machine and materials specially Chillers and Freezer   
Check all the Foods and ingredients needed for cooking

Assisted the Head chef in handling all the responsibility in the kitchen.

Coordinate to the waiters/waitress on how the food should be served to the customers

Responsible in cooking according to ingredients and request by the customers

Responsible of cleaning and checking if the area’s clean before leaving.

And responsible of inventory with the help of my co staff Chef cooks.

Responsible for developing new recipes for new menu

Managed all aspects of the kitchen including management of staff Kitchen.

And Performed various other duties as assigned.

**EDUCATION**

**Degree of Bachelor Elementary Education (BEED)**

**(LSU) Leyte State University, Batch 2007**

**Alangalang Leyte (Philippines)**

**INTERESTS**

**Cooking, Travelling, Basketball, Volleyball, Drawing, Ballroom, Watching movies and Swimming**

**COMPUTER SKILLS**

**Literate in Microsoft Power point, word and Excel**

**Dear Sir or Madam,**

**I would like to express my keen interest in applying for any suitable position in you’re esteemed organization.as a Chef or any other position suited to my experiences such as french cuisine, Mexican, Japanese, Thai Cuisine, Chinese and Mediterranian.**

**Enclosed in my resume,my experiences which qualify me to any position in culinary Industry. I have been working for morethan 7 years in Dubai and trained by different nationality to become a professional Chef. I started in the industry to do multi tasking job aside from cooking,Paper works and I was chosen to become in charge. For me to gain more experience, I applied in other company which offers different cuisines and now in the present im working in french Cuisine Paul Azadea.**

**Sir/Madam, I am confident that my experiences and skills will make me a valuable member of your company. Attached herewith is my resume for more information and would love to hear a response at your side.**

**Thank you so much.**