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***RODERICK***

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***WORLD ASSOCIATION OF CHEF SOCIETY CULINARY JUDGE***

***WACS Approved Judge***

***EMIRATES CULINARY GUILD SENIOR MEMBER***

***United Arab Emirates***

***SAUDI ARABIA CHEFS TABLE CIRCLE SENIOR MEMBER***

***Jeddah, Kingdom of Saudi Arabia***

***WORK EXPERIENCES:***

***EXECUTIVE SOUS CHEF ROYAL CATERING SERVICES***

***(MAIN KITCHEN) Abu Dhabi ,United Arab Emirates***

***2015 July – 2017 February***

***Job Description:***

***Assist the Executive Chef to all daily activities in the kitchen. (Banquet Kitchen, Butchery and Commissary)  
Oversee kitchen operations, which must be done in accordance with the organization standards***

***Update the work schedule to be assigned to each staff.***

***Ensure that all kitchen staff must adhere strictly to recipe review program of the organization***

***Apply on daily basis the Culinary Check List designed by the kitchen department to correct any food preparation error and to monitor processes involved in such food preparation***

***Attach recipe review and culinary check list to culinary package for management reviews***

***Properly monitor for all the kitchen staff working hours, note those who are punctual and those work overtime to mark them out for the appropriate compensation.***

***Be available to oversee loading and to control fresh food quality items.***

***Ensure proper storage of fresh products and other food items***

***Supervise kitchen staff, relying on knowledge acquired over the years and in line with policies of the organization***

***Provide the all-important training to newly recruited kitchen staff and take note of how they progress***

***Maintain consistency and quality in food taste in line with photos and recipes made available by the organization’s management.***

***Ensures compliance with food handling and sanitation standards***.

***EXECUTIVE CHEF BIFCO FOODS L.L.C.***

***(MAIN WESTERN / ALL DAY DINING KITCHEN) Dubai, United Arab Emirates***

***2014 May – 2015 July***

***EXECUTIVE SOUS CHEF ETIHAD AIRPORT SERVICES***

***(MAIN WESTERN KITCHEN) ( Etihad Airways )***

***2013 July – 2014 JUNE Abu Dhabi, United Arab Emirates***

***EXECUTIVE SOUS CHEF ABU DHABI IN-FLIGHT CATERING (MAIN WESTERN / ASIAN KITCHEN) ( Abu Dhabi Airport Company )***

***2010 October- 2013 July Abu Dhabi, United Arab Emirates***

***CHEF DE CUISINE RADISSON BLU YAS ISLAND \*\*\*\*\****

***(IN ROOM DINING/ MAIN KITCHEN ) Yas Island, Abu Dhabi U.A.E***

***Pre –Opening Team***

***July 2009 September 2010***

***CHEF DE CUISINE EMIRATES PALACE HOTEL \*\*\*\*\*\*\* (IN ROOM DINING/ BANQUET KITCHEN ) Abu Dhabi. U.A.E.***

***Pre-Opening Team***

***October 2004 – May 2009***

***SOUS CHEF AJMAN KEMPINSKI HOTEL AND RESORT January 2000 – June 2004 Ajman, United Arab Emirates***

***CHEF DE PARTIE BURJ AL ARAB HOTEL\*\*\*\*\*\*\****

***Pre-opening team/Task Force Dubai, United Arab Emirates***

***September 1999***

***CHEF DE PARTIE JUMEIRAH BEACH HOTEL \*\*\*\*\****

***Pre-opening Team Dubai, United Arab Emirates***

***November 1997 – January 2000***

***DEMI CHEF DE PARTIE – MAIN KITCHEN NEW WORLD RENAISANCE HOTEL \*\*\*\*\*Pre-opening Team Makati City, Philippines***

***May 1994 - November 1997***

***1ST.COMMIS – MAIN KITCHEN EDZA SHANGRI-LA HOTEL\*\*\*\*\****

***Pre-Opening Team Mandaluyong City Philippines***

***July 1992 - April 1994***

***2ND.COMMIS – MAIN KITCHEN ASIAN INSTITUTE OF TOURISM***

***Pre-Opening Team University of the Philippines***

***March 1992 – July 1990 Quezon City, Philippines***

***CULINARY COMPETITION AWARDS:***

***CULINARY JURY ( Local Judge) Emirates Salon Culinaire 2017***

***Live Cooking Competition Dubai, United Arab Emirates***

***February 26– March 02 2017***

***CULINARY JURY (Local Judge) Sial Middle Eastern Food 2016***

***Live Cooking Competiton Abu Dhabi, United Arab Emirates***

***December 5 – 7 2016***

***CULINARY JURY ( Local Judge) Emirates Salon Culinaire 2016***

***Live Cooking Competition Dubai, United Arab Emirates***

***February 21 – 25 2016***

***CULINARY JURY (Local Judge) Sial Middle Eastern Food 2015***

***Butchery / Live Cooking Competition Abu Dhabi, United Arab Emirates***

***December 05 - 07 2016***

***CHEFS MARSHALL Emirates Salon Culinaire 2015***

***Live Cooking Competition Dubai, United Arab Emirates***

***February 08 – 12 2015***

***CHEFS MARSHALL Dubai World Hospitality Championship***

***5 Course Menu Dubai, United Arab Emirates***

***October 30 – November 03 2014***

***CHEFS MARSHALL Emirates Salon Culinaire 2014***

***Live Cooking Practical Dubai, United Arab Emirates***

***February 24-27 2014***

***CHEF MARSHALL Dubai World Hospitality Championship***

***Practical Cooking Dubai, United Arab Emirates***

***November 16-18 2013***

***CHEFS MARSHALL Emirates Salon Culinaire 2013***

***Practical Cooking Dubai, United Arab Emirates***

***February 25–28 2013***

***GUINESS WORLD RECORD Most Chefs Participant***

***Participant Emirates Culinary Guild***

***January 03, 2013***

***CHEFS MARSHALL Sial Middle Eastern Food 2012***

***Practical Cooking Abu Dhabi,United Arab Emirates***

***November 26-28 2012***

***SILVER MEDALIST Emirates Salon Culinaire 2012***

***Beef Practical Cooking Dubai, United Arab Emirates***

***February 19-22 2012***

***BRONZE MEDALIST Emirates Salon Culinaire 2012***

***Fish & Seafood Practical Dubai, United Arab Emirates***

***February 19-22 2012***

***SILVER MEDALIST Sial Middle Eastern 2011***

***Beef Practical Cooking Abu Dhabi, United Arab Emirates***

***November 21-23 2011***

***SILVER MEDALIST Sial Middle Eastern 2011***

***Fish & Seafood Practical Abu Dhabi, United Arab Emirates***

***November 21-23 2011***

***BRONZE MEDALIST Emirates Salon Culinaire 2009***

***Beef Practical Cooking Dubai, United Arab Emirates***

***February 15-18 2009***

***BRONZE MEDALIST Emirates Salon Culinaire 2009***

***5 Course Gourmet Menu Dubai, United Arab Emirates***

***February 15-18 2009***

***PARTICIPANT Menus of the MastersChosen 1 recipe on the book Nestle Chefs Challenge 2003 December 2003***

***PARTICIPANT Menus of the MastersChosen 2 recipe on the book Nestle Chefs Challenge 2002 September 2002SILVER MEDALIST Emirates Salon Culinaire 2003***

***Beef Practical Cooking Dubai, United Arab Emirates , February 24-27 2003***

***BRONZE MEDALIST Emirates Salon Culinaire 2003***

***5 Course Gourmet Menu Dubai, United Arab Emirates***

***February 24-27 2003***

***SILVER MEDALIST Emirates salon Culinaire 2003Practical Butchery Dubai, United Arab Emirates***

***February 24-27 2003***

***PARTICIPANT Menus of the MastersChosen 1 recipe in the book Nestle Chefs Challenge 2001 December 2001BRONZE MEDALIST Emirates Salon Culinaire 2001Practical Butchery Dubai, United Arab Emirates February 18-22 2001***

***SILVER MEDALIST Chefs on Parade 1996***

***5 Course Dinner Menu Manila, Philippines***

***September 21,1996***

***GOLD MEDALIST Chefs on Parade 19955 Course Dinner Menu Manila, Philippines September 22, 1995***

***BRONZE MEDALIST Chefs on Parade 1995Live Cooking Filipino Manila, Philippines September 22, 1995***

***MODEL EMPLOYEE OF THE MONTH New World Renaissance Hotel Makati City, Philippines May 1995***

***MODEL EMPLOYEE OF THE MONTH Shangri-La Edsa Plaza Hotel Mandaluyong City, Philippines September 1993***

***MODEL EMPLOYEE OF THE YEAR Asian Institute of Tourism University of the Philippines***

***Quezon City, Philippines December 1989***

***MODEL EMPLOYEE OF THE MONTH Asian Institute of Tourism University of the Philippines***

***Quezon City, Philippines December 1989***

***TRAININGS/SEMINARS ATTENDED:***

***CULINARY JUDGE SEMINAR World Association of Chef Society***

***Participant Dubai, United Arab Emirates***

***February 15 2015***

***ISO 22000 (Food Safety Management System) Safe Hands Food Tech Consultants***

***Participant Dubai, United Arab Emirates***

***September 18-20 2014***

***LEVEL 3 FOOD & HYGIENE TRAINING Abu Dhabi In-Flight Catering Building***

***Participant Abu Dhabi, United Arab Emirates***

***June 21-23 2011***

***ISO 22000 Abu Dhabi In-Flight Catering Building***

***Participant Abu Dhabi, United Arab Emirates***

***July 27-28 2011***

***FORMULA 1 ETIHAD AIRWAY Abu Dhabi Yas Island***

***ABU DHABI GRAND PRIX 2009 Abu Dhabi, United Arab Emirates***

***Task Force Opening Team November 2009***

***ON-JOB SKILLS TRAINING Radisson Blu Hotel Yas Island***

***REZIDOR GROUP OF HOTELS Abu Dhabi Yas, United Arab Emirates***

***Participant July 20-21 2009***

***HACCP INTERNATIONAL Radisson Blu Hotel Yas Island***

***AUDITOR TRAINING Abu Dhabi Yas, United Arab Emirates***

***TUV MIDDLE EAST January 14th-15th 2010***

***Participant***

***HACCP AWARENESS COURSE Radisson Blu Hotel Yas Island***

***TUV MIDDLE EAST Abu Dhabi, United Arab Emirates***

***Participant January 4, 2010***

***ESSENTIAL FOOD SAFETY TRAINING Abu Dhabi Food Control Authority***

***Abu Dhabi, United Arab Emirates***

***October 29 2009***

***SENIOR DELEGATE World Association of Chef Society***

***FOR U.A.E. Dubai, United Arab Emirates***

***May 2008***

***U.S. Beef Culinary Chef Initiative Radisson SAS Hotel,***

***Participant Dubai United Arab Emirates June 10, 2008***

***HACCP Awareness Course TUV Middle East Participant Emirates Palace Hotel Abu Dhabi, U.A.E. September 3, 2007***

***Advanced Food Hygiene Training TUV Middle East***

***Participant Emirates Pace Hotel***

***Abu Dhabi, U.A.E***

***October 15 – 21 2006***

***26th Summit for the Gulf Cooperation Council Emirates Palace HotelParticipant Abu Dhabi, U.A.E. Basic Food Hygiene Training TUV Middle East***

***Participant Emirates Palace Hotel***

***Abu Dhabi,U.A.E***

***December 4, 2005***

***HACCP Internal Auditor Training TUV Middle East Participant Emirates Palace Hotel Abu Dhabi,U.A.E December 5-6 2005***

***Train the Trainer Emirates Palace Hotel***

***Participant Abu Dhabi, U.A.E***

***November 2005***

***HACCP Basic Hygiene Training TUV Middle East***

***Participant Emirates Palace Hotel***

***Abu Dhabi, U.A.E. October 2005***

***Supervisory Skills Leadership Training***

***Participant Ajman Kempinski Hotel & Resort***

***Ajman, U.A.E. September 11, 2002***

***First Aid Training Civil Defense Office***

***Participant Ajman, U.A.E.***

***August 10, 2002***

***Food Sanitation & Kitchen Safety Ajman Kempinski Hotel & Resort***

***Participant Ajman, U.A.E***

***July 10, 2002***

***Food Sanitation & Kitchen Safety Environmental Health Services***

***Participant Department of Health***

***Manila, Philippines February 1991***

***First Aid Training Philippine National Red Cross Participant Manila, Philippines***

***February 1991***

***PERSONAL DETAILS:***

***Date of Birth: June 18, 1969Place of Birth: Caloocan City, PhilippinesNationality: FilipinoCivil Status: MarriedReligion: Christian***

***EDUCATIONAL BACKGROUND:***

***College:***

***ASIAN INSTITUTE OF TOURISM ASSOCIATE IN CULINARY ARTS***

***1989 – 1992 University of the Philippines***

***Quezon City, Philippines***

***CHARACTER REFERENCES***

***Upon request….***