**Ian**

Email Add: [lan.366844@2freemail.com](mailto:lan.366844@2freemail.com)

**PERSONAL INFORMATION**

Birthdate : March 5, 1985

Birth Place : Manila

Height : 5’7 ft.

Weight : 140 lbs.

Sex : Male

Civil Status : Single

Religion : Roman Catholic

Nationality : Filipino

**DEPENDENTS:**

Father: Carlos B. Malvar Birthday: December 3, 1947

Birth Place: Cabuyao Laguna

Occupation: None

Mother: Evelyn R. Nidea Birthday: January 3 1963

Birth Place: Camalig,Albay

Occupation: Housewife

**BROTHERS / SISTERS**

Brother: Jobelle N. Malvar Birthday: October 29, 1990

Birth Place: Makati, City

Civil Status: Single

Occupation: Student

Brother: Mark Joseph N. Malvar Birthday: December 8, 2001

Birth Place: Daraga,Albay

Civil Status: Single

Occupation: Student

**EDUCATIONAL BACKGROUND**

**Elementary**  **Year [From] - [To]**

School: Aurora A. Quezon Elem. School 1991 - 1998

Address: San Andres Manila

**Secondary**

School: Republic Institute of the Philippines 1998 – 2002

Address: Crisolita St. Cor. Diamante St.

San Andres Bukid Manila.

**Tertiary**

School: Philippine Christian University

Address: 1648 Taft Avenue corner Pedro Gil Street,  2002 - 2004

Manila

**EMPLOYMENT HISTORY**

Position: Saute (Key Employee)

Company: **Italiannis Restaurant**

Address: Nuvali Sta. Rosa, Laguna

Date: September 7, 2007– January 23, 2015

Position: Sous Chef - Head Chef

Company: **Mercato Antico Ristorante Italiano**

Address: Cultural Village Souq Al Wakrah Doha, Qatar

Date: December 6, 2015 - Present

Duties and Responsibilities:

* Responsible for providing quality food preparation of different dishes.
* Responsible in dispatching food.
* Responsible inspecting, assessing and evaluating the quality of newly delivered raw materials.
* Responsible for creating local purchase order (LPO)
* Responsible in approving / rejecting delivered raw materials.
* Responsible for creating new dishes.

**TRAININGS / SEMINARS ATTENDED**

Training Center: **Bistro Academy**

Date: Oct. 6, 2013 to Oct. 8, 2013

Address: Kamagong Street Barangay San Antonio Makati City

Title: Sauté Master Chef

Training Center: **Technical Education and Skills Development Authority (TESDA)**

Date: Jan. 19, 2014 to Jan. 28, 2014

Address: Taguig City

Title: Commercial Cooking NC2

Training: Center: **Qatar University**

Date: February 8, 2016

Address: Doha Qatar

Title: Developing & Implementing HACCP Compatible Food Safety Practices for Restaurants in Qatar

**SPECIAL SKILLS / INTERESTS**

* Skilled in food preparation of different assigned dishes. (American, Italian and Filipino)
* Skilled in relevant computer applications like MS Word, MS Excel And Technical
* Well-versed in oral and written English and Filipino.

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Applicant’s Signature