|  |
| --- |
| **SEAN** **SEAN.369186@2freemail.com** |

|  |  |
| --- | --- |
| **About Me****DOB & PLACE**:March 19, 1987Manila, Philippines **Height**: 162 cm **Visa Status** :Long Term Visa**Nationality**:  Filipino**Language:** English and Tagalog**Education****College:****TRINITY UNIVERSITY OF ASIA****BS in Hotel and Restaurant Management**PhilippinesYear 2004 - 2008**Skills:** Food safety understanding. Food handling knowledge. Able to work in fast paced environment. Organized, independent worker with strong time management skills. Detail-oriented and able to learn new tasks quickly and effectively.  | Position Desired: Kitchen Staff / Commis Chef**OBJECTIVE:** Looking for any position of kitchen staff based on my past working experiences. To work for a well stable hotel kitchen and to improve my skills and knowledge in this field.Competency Summary:***Experiences:*** **BERNHARD SCHULTE SHIPMANAGEMENT - MANILA, PHILIPPINES**Seafarer (Messman) - 7 years and 2 months of sea service worldwide.**DON HENRICO'S RESTAURANT - CAINTA, PHILIPPINES**Dining Staff - 6 months of service as a waiter. **Duties and Responsibilities:*** Assist Chief Cook in his cooking duties.
* Prepare additional variety of meals on scheduled tasks.
* Serves food in all personnel and guests as well.
* Observes proper cleanliness either personnel or in the over-all upkeep of the Galley and Mess room.
* Perform such function as may assigned to him by Chief Cook.
* Clean all alleyways, mess room, provision room, pantry, senior officers cabin, kitchen implements and utensils.

 **Seminar and Trainings**: **TESDA NCR - MANILA, PHILIPPINES**National Certificate 1 in SHIP'S CATERING SERVICES (MESSMAN)February 05, 2014**ASIAN INSTITUTE OF CULINARY ARTS - MAKATI, PHILIPPINES**Specialty Cuisine (European)March 12, 2012 to March 16, 2012**BSM MARITIME TRAINING CENTRE - MANILA, PHILIPPINES**SeachefApril 13, 2009 to May 08, 2009**PERA (NEVILLE CLARKE) - MANILA, PHILIPPINES**Understanding the HACCP + Food Hygiene (ISO 22000 FSMS)April 20, 2009**Job Description:*** Develop, prepare and service multicultural recipes and menus ensuring consistency in taste and presentation of all food items according to the hotel standards.
* Maintain daily mis-en-place and prepare certain food items for the following days duties.
* Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock (FIFO).
* Inspect and clean food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.
* Ensure food is stored and cooked at correct temperature by regulating of ovens, broilers, grills, and roasters.
* Monitor related equipment, reporting any problems or inconsistencies to the superior.
* Maintains a clean and safe working environment.
* Performs other related duties as required.

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