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| **SEAN** [**SEAN.369186@2freemail.com**](mailto:SEAN.369186@2freemail.com) |

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| **About Me**  **DOB & PLACE**:  March 19, 1987  Manila, 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**  Philippines  Year 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**  Seachef  April 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.* |