Commis Chef

AREAS OF EXPERTISE PERSONAL SUMMARY

Food preparation A multi- skilled kitchen assistant with

 good all-round food preparation catering

Food rotation expertise. Very capable with track

 record of dealing with all kitchen,

Health & safety canteen and culinary related issues. A

 proven ability to react in areas that

Food Handling require immediate attention and

 ensuring that all food is always presented

Kitchen operational procedures to the highest possible standards.

Customer service

Hospitality

OBJECTIVE

Ambitious and seeking to continually

broaden knowledge of food, cutting edge

cuisine, and and overall event presentation. Now looking for a new

consultancy position, one which will make best use of my existing catering skills and experience and also further my personal and professional development.

ACADEMIC QUALIFICATIONS

 **Certificate in Marine Transportation**

Philippine Maritime Institute 2003 - 2007

 **Diploma in High School**

 Malate Catholic School 1998 - 2002

WORK EXPERIENCE

***WAREHOUSEMAN*** 2013 - 2014

AIR 21 FREIGHT & CARGO

PHILIPPINES

DUTIES

* Receiving, moving, checking and storing incoming goods.
* Checking and inspecting goods received and ensuring they are of accurate quantity, type, and also acceptable quality.
* Packaging and labeling products before they are dispatched.
* Preparing deliveries for the van drivers.
* Contacting transport companies and coordinating dispatch and delivery with them.

KEY SKILLS AND COMPETENCIES

* Delivering excellent customer service to clients who visit the warehouse.
* Ability to follow processes and procedure accurately.
* A comprehensive understanding of safety procedures.
* Meeting tight deadlines.

 ***WAITER*** 2011 – 2013

 GOLDEN CUP

PHILIPPINES

DUTIES

* Providing a warm welcome for customers.
* Receive food & drinks orders & serve customer requests to the standards required.
* Serving dishes to customers at the tables.
* Checking on customers asking if they are enjoying their meals and service.
* Clearing cutlery and dishes away from tables.

KEY SKILLS AND COMPETENCIES

* The motivation to learn new knowledge and skills.
* Good housekeeping duties.

***KITCHEN ASSISTANT*** 2009 - 2011

AGENCY

 TANKER INTERNATIONAL

 DUTIES

* Helping the chef to prepare snacks, breakfast, and meals.
* Preparing, cooking, and serving meals for staff.
* Keeping the working area, kitchen clean and tidy.
* Applying hygiene and safety regulations.
* Completing cleaning rotas and other daily records.

KEY SKILLS AND COMPETENCIES

* Aware of procedures with regards to cleanliness and storage of food.
* Effectively managing time and productivity whilst at work.
* Ability to undertake and perform duties to a satisfactory level in a busy work environment.

TRAININGS & SEMINARS ATTENDED

INTEGRATED HOTEL AND RESTAURANT OPERATIONS

BASIC SAFETY TRAINING

SHOREBASED FIREFIGHTING FOR TANKERS

MARITIME SECURITY

MARITIME ENGLISH

BASIC FOOD SERVICE MANAGEMENT

NAVIGATIONAL WATCH

GENERAL TANKER FAMILIARIZATION

PROFICIENCY IN SURVIVAL AND RESCUE BOAT

SKILLS

Teamplayer

Sincere

Dependability

Self Development

Self Aware

Cutomer Focused

Build Relationships

**First Name of Application CV No :** **481014**

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