**OBJECTIVE**

My aim as an entry-level chef would be to work and learn under the guidance of senior chefs .Take tips and knowledge for preparing variety of tasty dishes including seafood. I would be keen to learn new techniques of preparing different dishes as a part of my job.

**COMPETENCY SKILLS:**

**National Certification Commercial Cooking Level II**

June 17, 2011

**Certificate of Appreciation**

**Non-Skill Kitchen Operations**

April 11,2012

**Certificate of Competency**

**Qualification and Certification System**

**Standardization of recipe/ HACCP**

April 11,2012

**SEMINARS / TRAININGS ATTENDED:**

**Banquet, Dining and Kitchen Operation Seminar**

Cabugao Beach Resort, Ilocos Sur

December 15-17, 2010

**Hazard Analysis Critical Control Point (HACCP) Seminar**

Hotel Supreme, Baguio City

July 20-22, 2010

**WORK EXPERIENCE**

**Dubai, UAE & Manila,Boracay Philippines**

**Levanski Bar & Restaurant**

Grand Excelsior Hotel

April 2015 – October 2015

Position: **Commis ll Chef**

Job Description:

* **Ensuring good hygiene and health and safety at all times**
* **Preparing ingredients for the team**
* **Measuring dish ingredients and portion sizes**
* **Helping with deliveries of stock**
* **To be flexible and willing to help other departments at busy times if required**
* **To report any maintenance issues to the Head Chef immediately**
* **To follow the cleaning schedules for the kitchen and clean the section and other areas as**

**directed.**

* **To ensure minimum kitchen wastage**
* **To learn and record skills and recipes from other members of the department**

***Eurotel***

#49 Bulacan Street Bgy Bungad, Quezon City, Manila, Philippines

May 2014 - November 2014

Position**: Assistant Cook**

Job Description:

* **Food preparation including but not restricted to: chopping, peeling, mixing baking**
* **Assists in sanitation and cleanliness of kitchen utensils, including tools, containers, clothes, towels and food storage areas**
* **Serves the food and stores leftovers appropriately**
* **Makes a list of dishes, cutlery, condiments, etc. required for the meal as a guide for table setting**
* **Prepares food boxes for out tripping groups**
* **Helps to direct the jumpers**
* **Takes directions for "Head Cook"**

***The Sitio Boracay***

Aklan Boracay, Philippines

July 2013 – March 2014

Position:**Cook**

Job Description:

* **Prepare, cook .and present food quickly and efficiently, meeting our standards**
* **Assist in keeping the kitchen clean, hygienic and tidy, at all times**
* **Keep up to date with current promotions, club nights and new products**
* ***Work safely around kitchen equipment and report any maintenance issues to the manager***
* ***Refer to list of needed ingredients on a day-to-day basis and check inventory***
* ***Complete all appropriate company documentation and key tasks, on every shift***
* ***Deal with customers’ complaints and / or suggestions***
* ***Make-certain that appropriate portions have been dished out***
* ***Set prepared dishes so that they look aesthetically pleasing***
* ***Maintain knowledge of all recipes so that the head chef’s place can be filled in effectively in case of absenteeism***

**EDUCATION DETAILS**

**Diploma in Culinary Arts**

**Our Lady of Manaoag Montessori College**

***Mc Arthur Highhway, San Juan Balagtas, Bulacan Philippines***

S.Y. (June 2011-May 2013)

**PERSON DETAILS:**

AGE**: 26**

BIRTH DATE: **April 12, 1990**

NATIONALITY: **Filipino**

VISA STATUS**: Visit visa**