**Ryan**

**E-Mail:** **ryan.374250@2freemail.com**

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**Skills**

A reliable, trustworthy and conscientious person who is able to multi-task, handle pressure, work as part of a team and most importantly inspire customers to make a purchase.



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| **Personal Profile** |  |  |
| Date of Birth | : | December 15, 1983 |
| Place of Birth | : | Manila |
| Sex | : | Male |
| Height | : | 5’10 |
| Civil Status | : | Single |
| Citizenship | : | Filipino |
| Language Spoke & Written | : | English and Tagalog |
| Passport Number | : | P3884424A |
| Visa Status | : | Visit Visa |



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| **Experience*** **Pre-Delivery Inspection (Warehouse)**

**Company:** Brills Marketing Corporation 2015-2017**Department:** Maintenance**Responsibilities:*** Conduct inspection of vehicle upon arrival at warehouse.
* Check if the goods are intended to our company.
* Check if the quantity of actual goods are tallied versus the delivery receipt.
* Inspect the items if it is in good condition before unloading.
* Load the products onto trucks according to company’s SOP.
* **Maintenance Electrician**

**Company: Power Readji Corporation** 2013-2015**Department:** Maintenance**Responsibilities:*** Perform replacement on diagnosed faulty electrical elements of machine including motors, relays, and switches, utilizing hand tools.
* Carry out diagnosis and correct or replace malfunctioning electronic units like the printed circuit boards.
* Carry out disgnosis and ensure replacement of pneumatic, mechanical, hydraulic components of equipment and machines which are faulty.
* Render assistance and manage contractors’ roles for electrical duties.
* Render assistance in administration and regulation of duties of junior technicians.
* Organize safe maintenance principles for regulating and scheduling breakdowns.
* **Service Crew/ Cook**

**Company: Chowking (Restaurant Company)** 2011-2013**Department:** Kitchen**Responsibilities:*** Set up and stocking station with all necessary supplies.
* Prepare the food service.
* Cook menu items in cooperation with the rest of the kitchen staff.
* Clean up station and stock inventory appropriately.
* Ensure that food comes out simultaneously in high quality and in timely fashion.
* Comply with nutrition an sanitation regulations and safety standards.
* Maintain a positive and professional approach with co-workers and customers.

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| **Education Vocational Education - Electrician** | **2011** |
| Electron Training Center |  |
| **Secondary Education** | **1997 - 2001** |
| General Emilio Aguinaldo Integrated School |  |
| **Primary Education** | **1991 – 1997** |
| General Emilio Aguinaldo Integrated School |  |