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| ARIEL MALINAO TORILLO |
| M6Z20191201_23115162.jpg☎ **+973-39458595**• **FLAT 12, BLDG 531 RD 1807 BLCK 0318 AL HOORA MANAMA BH**•**ayeng79@gmail.com****PERSONAL DATA:****Age:** 40 yrs. old**Gender:** Male**Date of Birth**: 16 Nov. 1979**Place of Birth:** Davao Oriental **Height**: 5 ft. 6 inches**Nationality**: Filipino**COMPUTER SKILLS*** Proficient with MS Office XP/ Outlook (Excel, Word, Powerpoint)
 | **OBJECTIVE**To be employed in a company where I can impart my knowledge and skills in the kitchen, enhance my capabilities and learn new knowledge and skills in kitchen workplace. **CAREER PROFILE AND EXPERIENCE:**  **BRITISH CLUB**Um Al Hassam Manama BahrainAPRIL 27,2015 - UP TO PRESENT**POSITION : Chef De Partie****Duties and Responsibilities*** Managed and expedited food preparation line.
* Prepared station(s) via recipes or as directed by the Executive Chef and/or Head Chef.
* Supervised and trained kitchen staff
* Reported labor and production cost
* Completed Sous chef responsibilities including scheduling, daily production sheets, ordering, and the weekly and daily special's menu.
* Practiced inventory and cost control through consistency.
* Assisted in training and cross-training of other line cooks ensuring adherence to quality standards.
* Managed and supervised employees to make sure all tasks were completed and executed correctly.
* Implemented waste logs, temperature logs and proper cleaning procedures for all kitchen employees.
* Ordering, product handling and storage.

. **The Royal Golf Club**April 11, 2013 – April 18, 2015 Al Riffa Bahrain**POSITION :Commis 2****Duties and Responsibilities*** Setting up and stocking stations with all necessary supplies
* Preparing food for the service(e.g chopping vegetables,butchering meat,or preparing sauces)
* Cooking menu items in cooperation with the rest of the kitchen staff.
* Preparing, cooking, and presenting dishes within your speciality.
* Ensuring you and your team have high standards of food hygiene and follow the rules of health and safety.
* Monitoring portion and waste control to maintain profit margins.
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* Ensuring you and your team have high standards of food hygiene and follow the rules of health and safety.
* Monitoring portion and waste control to maintain profit margins.

**Clevercupcakes Bahrain**Feb. 26, 2010 – April 8, 2013**Position: Cake Maker*** Icing cupcakes according to orders from the shop and online orders.
* Supervising delivery staff and kitchen staff
* In charge of ordering items needed for the operation.
* Taking orders from phone and online.

EDUCATION:**Bachelor of Elementary Education**University of MindanaoDavao City Philippines2000-2005**Rizal National High School**Secondary Level: High SchoolRizal Palawan PhilippinesYear:1994-1998**Rizal Elementary School**Primary Level: ElementaryRizal Palawan PhilippinesYear:1988-1994CHARACTER REFERENCES: **( Available upon request)** I hereby certify that the above information is true and correct from the best of my knowledge. **Ariel Malinao Torillo** Applicant |