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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 Bahrain  APRIL 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. * 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.   **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 Mindanao  Davao City Philippines  2000-2005  **Rizal National High School**  Secondary Level: High School  Rizal Palawan Philippines  Year:1994-1998  **Rizal Elementary School**  Primary Level: Elementary  Rizal Palawan Philippines  Year:1988-1994  CHARACTER 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 |