**Renell Austria Carbungco**

* Flat 3 Bldg. 3473 Rd. 1859 Block 318 Hoora, Kingdom of Bahrain
* +973 35597143
* [renellcarbungco@gmail.com](mailto:renellcarbungco@gmail.com)

PERSONAL OBJECTIVES

In search of responsible position, where my extensive knowledge and skills will have valuable application in development a dynamic work place

PERSONAL INFORMATION

Age: 32 yrs. old

Birthdate: December 05, 1987

Nationality: Filipino

Passport Number: P3228926A

CPR Number: 871270218

Marital Status: Single

AREAS OF EXPERTISE

* Management
* New Food Ideas
* Passion for Culinary Arts

EDUCATIONAL ATTAINMENT

TERTIARY

CSTC Hotel and Restaurant Management Graduated

(BS HRM major in Culinary Arts and Kitchen Operation Bachelor’s Degree)

SECONDARY

San Pedro National High School 2002-2006

PRIMARY

Manuel L. Quezon Elementary School 1996-2002

WORKING EXPERIENCE

PARK REGIS LOTUS HOTEL (2019-Present)

Juffair, Kingdom of Bahrain

(Sous Chef)

* Ensure that the kitchen operates in a timely way that meets our quality standards
* Manage and train kitchen staff, establish working schedule and assess staff’s performance
* Resourcefully solve any issues that arise and seize control of any problematic situation
* Order supplies to stock inventory appropriately
* Fill in for the Executive Chef in planning and directing food preparation when necessary
* Help in the preparation and design of all food and drinks menus
* Produce high quality plates both design and taste wise

JIMMY’S KILLER PRAWNS (2018-2019)

Seef Mall Muharraq, Kingdom of Bahrain

(Chef de Partie)

* Suggest new ways of presentation of dishes
* Give attention productivity of the kitchen such as speed and food quality
* Collaborate with other colleagues and seniors
* Place orders in a timely manner

FAT JOHN’S GRILL AND RESTAURANT (2016-2017)

Lucena City, Philippines

(Chef de Partie)

* Ensuring adequacy of supplies at the cooking stations
* Preparing ingredients that should be frequently available (vegetable, spices & etc.)
* Enforce strict health and hygiene standards
* Follow the guidance of the executive chef and have input in new ways of presentation or dishes

SECRET GARDEN KOREAN RESTAURANT (2014-2015)

Philippines

(Purchaser and Cook)

* Develop purchasing strategies and identify buying trends to keep the business profitable
* Search of available products to find best combination of quality, price and delivery
* Keep detailed records prepare and submit necessary reports such as inventory
* Setting up workstations with all needed ingredients and cooking equipment
* Preparing ingredients to use in cooking (chopping and peeling vegetables, cutting meat etc.)
* Cook food in various utensils or grillers
* Ensure all food and other items are stored properly

CAZA PLAZA RESTAURANT (2009-2013)

Sariaya Quezon, Philippines

(Captain Waiter)

* Always greet and welcome guests promptly in a warm and friendly manner
* Assist guest with table [reservation](https://setupmyhotel.com/homepage/hotel-management-glossary/reservation.html)
* Take an active role in [coaching](https://setupmyhotel.com/homepage/hotel-management-glossary/coaching.html) and developing junior staff
* Conducts monthly inventory checks on all operating equipment and supplies

SKILLS

* **Time management and leadership skills**
* **Appreciate different cultures**
* Attention to detail to ensure consistent, high standards
* Desire for a new idea
* Understanding of food hygiene and health and safety
* Ability to work without supervision