



JOHN REDEEMER D.R. PRADO

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Nationality: Filipino

Position Desired:

SOU CHEF / CHEF DE PARTIE / CHEF SUPERVISOR

EDUCATION AND TRAININGS:

<i>Date:</i>	August 26, 2016
<i>Qualification Awarded:</i>	CTH level 2 Awards in Culinary
<i>Principal Studies:</i>	Certificate in Professional Cookery
<i>Institution:</i>	Ashburton Chefs Academy, Devon, UK.
<i>Date:</i>	August 2 2016
<i>Qualification Awarded:</i>	CIEH Level 2 Awards in Food Safety in Catering
<i>Principal Studies:</i>	Certificate in Professional Cookery
<i>Institution:</i>	Ashburton Chefs Academy, Devon, UK.
<i>Date:</i>	August 19, 2016
<i>Qualification Awarded:</i>	Professional Culinary
<i>Principal Studies:</i>	Certificate in Professional Cookery
<i>Institution:</i>	Ashburton Chefs Academy, Devon, UK.
<i>Date:</i>	October, 2013
<i>Qualification Awarded:</i>	27 units in Education
<i>Principal Studies:</i>	Master of Arts in Administration and Supervision
<i>Institution:</i>	Governor Andres Pascual College, Philippines
<i>Date:</i>	March 31, 2004
<i>Qualification Awarded:</i>	Bachelors of Arts in Industrial Education
<i>Principal Studies:</i>	Major in Technology and Livelihood Education
<i>Institution:</i>	University of Caloocan City, Philippines
<i>Date:</i>	March 31, 2000
<i>Qualification Awarded:</i>	Secondary Schools Diploma
<i>Institution:</i>	Polo National High School, Valenzuela City, Philippines

RECENT TRAININGS ATTENDED:

Date: August 15-16, 2018
Type of training: Valhrona Chocolate Workshop on “Chocolate Petite Gateau”
Location: Nozleen Training Center, Manama, Bahrain
Training Conducted by: Chef Guillaume Roesz, Valhrona – Middle East

Date: March 19, 2018
Type of training: Casa Luker: “Chocolate Master Training”
Location: Culina Training Center, Bahrain
Training Conducted by: Chef Emmanuel Hamon – Master Chocolatier Fino de Aroma

Date: November 17, 2017
Type of training: Valhrona Pastry Training: Inspiration
Location: Nozleen Training Center, Manama, Bahrain
Training Conducted by: Chef Gian Luca Fustos – Valhrona Pastry Chef

LICENSE AND CERTIFICATIONS:

- License for Teaching – Issued by Ministry of Labor Bahrain
- Licensed Professional Teacher – issued by Professional Regulatory Commission, Philippines
- Licensed Professional Chef – issued by Confederation of Tourism and Hospitality, England
- Food handlers Certificate - issued by Chartered Institute of Environmental Health, England

WORK EXPERIENCE:

Date: June 9, 2019 to Present
Position: **Senior Culinary Instructor**
Responsibilities: In-charge of the development and delivery of courses according to centre’s program including Short courses on Bread, Patisserie, Asian Cuisine, International Cuisine and International Accreditation for Chefs such as CTH Lvl 2 Awards in Culinary and World Chef Association program.
Employer: CULINA TRAINING CENTER- Bahrain

Date: December 27, 2017 to March 30, 2019
Position: **Sous Chef**
Responsibilities: Kitchen's second-in-command. Works closely with the Head Chef. Ensure smooth kitchen operation. Supervise kitchen staffs in the performance of their duties. Aids in the creation and development of restaurant menu. Meet the standards for food safety and quality service of the restaurant.
Employer: HAUS Restaurant, Bar and Lounge – Adliya Bahrain

Date: August 27, to December 27, 2017
Position: **Head Chef**
Responsibilities: Ensure smooth kitchen operation. Supervise kitchen staffs in the performance of their duties. Create delicious and healthy menu for the restaurant. Meet the standards for food safety and quality service of the restaurant.
Employer: Houseboat Restaurant – Amwaj Lagoon Island, Bahrain

Date: March 26, to August 27, 2017
Position: **Chef de Partie**
Responsibilities: Do Mis-en-Place, Serve at Ala Carte Service. Prepare delicious and presentable desserts and bread.
Employer: My CAFÉ – Adliya, Bahrain

Date: September 15, 2016 to March 3, 2017
Position: **Kitchen Commi / Kitchen Apprentice**
Responsibilities: Do Mis-en-Place, prepare kitchen for dinner service, Cook in various station. Prepare delicious and presentable meals for the customers.
Employer: Elite Crystal Hotel, Juffair, Bahrain

Date: September 2, 2014 to March 16, 2017
Position: **ICT Department Head cum IT System Administrator**
Responsibilities: Supervises teachers in performing their professional responsibilities to maximize learners' progress. Create reports for Department's yearly calendar of activities. Perform administrative function.
Employer: Arabian Pearl Gulf School, Kingdom of Bahrain

Date: June 5, 2005 to August 25, 2014
Position: **TLE – ICT Department – Head Teacher III**
Responsibilities: Supervises teachers in performing their professional responsibilities to maximize learners' progress. Create reports for Department's yearly calendar of activities.
Employer: Vicente P. Trinidad National High School
Department of Education – Division of Valenzuela

CHARACTER REFERENCES:

Chef Fabian Sebastian Francis
Executive Chef
HAUS Restaurant – Adliya Bahrain
Mob. No.: +973-38490888

Chef Jolyon Christopher James D' Angibau
Executive Pastry Chef
HAUS Restaurant – Bahrain
Mob. No.: +973-38987768

I hereby certify that the above information are true and correct:

JOHN REDEEMER DELOS REYES PRADO

Applicant