



# CHRIS CHRISTIAN N. DIWA

## Contact Details

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Culinary Arts ♦♦■ Hotel & Restaurant Management

## Objective

- To seek a challenging position working for a competitive organization that will further continue my experience and enhance my skills and potentials for both local and global institutions.
  - To utilize my knowledge and skills gained from top local institutions, specialized educational facilities, and training bodies to add value to the organization.
  - To apply excellent work ethics in an esteemed environment for optimum productivity and output.
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## Key Skills

- International Cuisine
- Local Cuisine
- Patisserie
- Beverages and Bartending
- Housekeeping Procedures Management

## **On the Job Training Experience**

### **Restaurant:**

#### ***The Red Crab Seafood & Steaks***

Bldg. 2078 Cardinal Santos Ave. cor. Mahogany Drive

Clark Freeport Zone

250 Hours - Food & Beverage, Kitchen & Dining Operations

### **Hotel:**

#### ***Kings Royal***

Bacolor Pampanga

350 Hours – Housekeeping Procedures and Management

#### ***Lewis Grand Hotel***

Don Juico Avenue Malabanas Road, Clarkview, Angeles City

204 hours – Kitchen Department

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## **Achievement Highlights**

**First runner up (2009):** Personality Development & Public Relations

“Magnum Opus, The Masterpiece”

University of the Assumption

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## **Education**

**University of the Assumption, City of San Fernando Pampanga**

BS Hotel and Restaurant Management (2008 – 2012)

**Le Roux Culinary Academy, Angeles City**

Culinary Arts & Kitchen Management – 1 Year Diploma Course (2015 – 2016)

## **Certifications and Learning Accomplishments**

- TESDA National Certificate II in Cookery (December 6, 2015)
  - Basic Housekeeping & Career Development – Taal Vista, Tagaytay (August 2008)
  - Hotel Career Orientation – Trader’s Hotel (August 2008)
  - Food and Beverage House Keeping & Concierge Seminar - Edsa Shangrila, Manila (February 2010)
  - Bar Exposure – T.G.I Fridays, Robinsons Place Manila (February 2010)
  - Banquet & Event Management - Max’s Restaurant, Manila (February 2010)
  - Leisure, Sports & Recreation - Cagayan de Oro & Camiguin (February 2011)
  - Waiter Training Program – Phil Asia Technical Consultant and General Services, Inc. – Sta. Ana, Metro Manila (January 2013)
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## **Work Experiences**

### ***Commis-1***

March 1, 2020- July 2,2020

Royal Caribbean International

1050 Caribbean Way, Miami, Florida

### ***Line Cook (Hot & Cold Station)***

November 26, 2016 – December 10, 2018

TGI Friday’s San Fernando

Vista Mall San Fernando Pampanga

### ***Associate Chef/Assistant Restaurant Chef***

December 11, 2018 - September 6,2019

TGI Friday’s Bataan

Vista Mall Bataan, Roman Highway, Balanga City, Bataan

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**Languages**

Written and verbal fluency in English, specializing in therapeutic communication skills for clients

**Technology**

MS Office (Word/Excel/PowerPoint), streaming media utilizing varied OS (Mac and Windows)

**Personal Profile**

Birthday: November 12, 1989

Marital Status: Married

Nationality: Filipino

Religion: Catholic

Age: 34

Height: 5'7"

**Character References****Ciara Anne Navarro Diwa**

Operations Manager – The Red Crab Seafood and Steaks

Mobile: +63 (917) 703- 8501

**Richard Pabilin Gomez**

Associate Chef/Assistant Restaurant Chef – TGI Friday's San Fernando

Mobile: +63 (997) 477- 9893

**Mariel Manalo**

Kitchen Manager – TGI Friday's Bataan

Mobile: +63 (915) 002- 2119

\*Please note that the character references indicated would appreciate a text message prior to actual phone calls to confirm their availability to speak over the phone.

I hereby certify that the above information is true and correct to the best of my knowledge.

**Chris Christian N. Diwa**

Applicant