

Hello

I'm Adrian James G. Alegado

#143 i love you ST. WE are venum city

(123) 456-7890

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Objective: Dedicated and innovative chef with 5 years of culinary experience in preparing and presenting high-quality dishes. Adept at creating diverse and delectable menus, managing kitchen operations, and ensuring food safety standards. seeking a challenging position to showcase my culinary skills and contribute to a dynamic culinary team.

Skills

- Culinary creativity and menu development
- Precision in knife skills and cooking techniques
- Food safety and sanitation
- Menu planning and cost control
- Leadership and team management
- Inventory management and ordering

Experience

APRIL 2022 - PRESENT

Michelin 5-star restaurant Bangkok – *Head Chef*

- Created and updated menus seasonally, introducing new dishes that received positive customer feedback and contributed to a 15% increase in revenue.
- Managed inventory, ordering, and food cost control, reducing expenses by 10%.
- Trained and mentored junior chefs, improving their skills and increasing kitchen efficiency.

MARCH 2019 - FEBRUARY 2022

Andokse, Quezon city – *Sous Chef*

- Assisted the head chef in menu development, preparation, and presentation of dishes.
- Supervised kitchen staff, ensuring proper techniques and adherence to recipes.

DECEMBER 2018 - MARCH 2019

Andokse, Quezon city – *Line Cook*

- Executed precise and efficient cooking techniques for a high-volume restaurant.
- Prepared and plated dishes according to established recipes and presentation standards.
- Maintained a clean and organized workstation, adhering to food safety guidelines.
- Collaborated with the culinary team to expedite orders during peak hours.

Education

Education:

Bachelor of Science in Computer Science (Undergraduate)PUP Baguio Baguio City, Benguet
2016- 2018

High School Diploma Santo Thomas Catholic School Mangaldan, Pangasinan 2012 - 2016

Elementary School Graduation Breamar Christian Academy, San Juan City, Quezon 2006 - 2012

Preschool Graduation Breamar Christian Academy, San Juan City, Quezon 2004 - 2006

Awards

ServSafe Food Handler Certification

Completion of Associate's Degree in Culinary Arts In TESDA

Reference

Name: Adrian James Naoe Bumagat

Position: former Ceo of Skibidi rizz

Company: Skibidi rizz

Contact Number: 09158833656

Name: Karl Anthony Towns

Position: Head chef

Restaurant: Kentucky Fried Chimken

Contact Number: 09158833667

Name: John Alexander Vargas

Position: CEO of the RELAPSE TOGETHER FIGHT FOREVER

Company: RTFR CORP

Contact Number: 09158833736