

Aldwin Rodriguez Arriola

D.O.B.: 31.08.1989 Place of birth: Nasugbu, Philippines



Core Qualification

- Reliable & hardworking
- Fast learner
- Team Player
- Outstanding time management skills
- Excellent cleaning & sanitation skills
- Extensive knowledge of USPH sanitation
- Good interpersonal & verbal communication skills

Work experience

08/2022-Present	Assistant Cook Support my Chef in kitchen tasks. <i>Prüser Event Group</i>
08/2022-10/2022	Runner Support my colleagues in serving food and drinks, responsible for clearing tables and setting them according to the standard. <i>The Ash Gastronomie GmbH</i> in Dortmund, Germany
03/2021-07/2022	Sushi Chef Production of Sushi, Preparation of Production, Food Inventory Management, Food Ordering, Labeling according to FiFo, independently cleaning & sanitizing <i>Sushi Circle Gastronomie GmbH</i> in Lünen, Germany
08/2020-01/2021	Grab Food Delivery Partner Food delivery service via scooter, express delivery, independent organizing & structuring of workload, customer contact <i>Grab Holdings Inc.</i> in Metro Manila, Philippines
11/2019-01/2020	Bus Boy (Runner) Working in 1 full service & 1 self-service restaurant, providing guest service, safe storage of different kinds of products, operational workflow, customer contact, special event assistance, responsible for equipment storage & cleaning & sanitizing, <i>Sea Chefs Cruises Ltd.</i> onboard the MeinSchiff1 cruise ship
04/2019-10/2019	Utility Restaurant Working in 2 self-service restaurants & 1 private VIP lounge, assisting with operational activities, service for special events, maintenance of

the coffee machine, independently cleaning & sanitizing
Sea Chefs Cruises Ltd. onboard the MeinSchiff1 cruise ship

04/2017-12/2018

Utility Galley (Kitchen)

Working in 3 different departments (high-class VIP kitchen, buffet pantry, butcher station), operational task, assistance to chefs, preparation, special events, responsible for safe storage, cleanliness & hygiene standards, working according to USPH
Sea Chefs Cruises Ltd. onboard the MeinSchiff1 cruise ship

Work experience

03/2013-03/2017

Utility Galley (Kitchen)

Working in 4 different departments (high-class VIP, exclusive, buffet, pizza), operational task, assistance to chefs, preparation, special events, responsible for safe storage, cleanliness & hygiene standards, working according to USPH
AIDA Cruises – German Branch of Costa Crociere S.p.A.
onboard of AIDA Stella & AIDA Diva

05/2012-11/2012

Line Cook

Operational workflow in the kitchen (grilling, frying, sauteing) food preparation, maintaining sanitation standards & cleanliness, independently structuring workload
Distant Sky Dev't Phils Inc., Taguig, Philippines

Education

10/2021 – 03/2022

Integrationskurs

Auslandsgesellschaft.de gGmbH in Dortmund, Germany

06/2005-04/2012

Bachelor of Science

Specialization: Hotel & Restaurant Management
Arellano University Legarda in Manila, Philippines

06/2001-03/2005

Highschool Diploma

Lian Institute in Lian, Philippines

Languages

Tagalog



English



German



