



Karen Mae Sabellano Divinagracia

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*Present Address:*  
LOT 2 BLOCK 9 PUEBLO SAN RICARDO TALISAY,  
CEBU 6000, Cebu, Philippines

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## Basic Information

<b>Age</b> 32	<b>Birth Date</b> May 10, 1991	<b>Gender</b> Female	<b>Civil Status</b> Single
<b>Height (cm)</b> 160.02	<b>Weight (kg)</b> 60	<b>Nationality</b> Filipino	<b>Religion</b> Christianity - Catholic

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## Work Experience

*I have been working for 7.79 years*

Jan 2022 - PRESENT  
(1 Year, 8 Months)

### Chef

SandBar Food and Beverage House  
Food & Beverage / Catering / Restaurant  
E-Zone F. Cabahug St. Panagdait Mabolo Cebu City

I quit my job and started my own business that I named SandBar. I am very much fascinated of the ocean and that's where I come up with my own brand. From designs, planning and the interior of the store itself. It inspired me to create my own, where I also did the menu to reach my consumers. SandBar is a small restobar and I prepare all the mise en place needed in the kitchen and cook everything. And because I manage the store, I also do the inventory & purchasing of stocks.

Oct 2018 - PRESENT  
(4 Years, 11 Months)

### **Chef de Partie**

Asmara Urban Resort and Lifestyle Village  
Food & Beverage / Catering / Restaurant  
Banilad Cebu, Philippines

I started my career as a culinary trainee and eventually worked my way up as a Chef de Partie in less than 2 years. Now, I am currently working in an Italian restaurant where I handle the main course. I am eager to contribute to the culinary team and having been completed my culinary training at Magsaysay Center for Hospitality and Culinary Arts Cebu. And as rapid learner, I can easily and smoothly blend into everyday work progress, and have a strong sense of working in a culinary environment. I have also dealt with our suppliers for all the needs in the restaurant. I make weekly and monthly reports as well as inventory. I'm no stranger to working long hours and hard labor. I am confident that my experience, skills and attitude will make me a valuable member of your culinary team.

May 2018 - Aug 2018  
(4 Months, 6 Hours)

### **Line Cook**

Crimson Resort and Spa Mactan Cebu  
Hotel / Hospitality  
Mactan Cebu, Philippines

I got assigned first to be in the hot kitchen for breakfast buffet then I got transferred after 3 months to be in cold station where I prepare mostly from sandwiches to cheese and fruit platters to making salads.

Mar 2017 - Dec 2017  
(10 Months, 15 Hours)

### **Line cook**

Dedon Island Resort (Nay Palad Hideaway)  
Hotel / Hospitality  
Siargao

I was assigned to be at the fine dining service for dinner, we didn't have specific menus to follow and since we promote sustainability hence we always create new dishes where we get our ingredients fresh from the resort's farm and fresh catch of the day. I also acted as the junior sous chef after my internship since no one was able to fill that position at that time and so I handled all the inventory reports and purchasing for the kitchen. I'd make menu plans together with the head chef for our everyday fine dining service for our guests.

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## **Educational Attainment**

Jun 2016 - Feb 2017

### **Magsaysay Institute in Hospitality and Culinary arts**

Vocational Diploma / Short Course Certificate  
Professional Culinary Arts

Jun 2011 - Dec 2015

**University of San Carlos**  
College Level (Undergraduate)  
Bachelor of Science Major in Advertising

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## Licenses / Certifications

Jan 11, 2018

**NATIONAL CERTIFICATE II IN COOKERY**  
18072202000317

Dec 19, 2017

**MAGSAYSAY CENTER FOR HOSPITALITY &  
CULINARY ARTS CERTIFICATE OF COMPLETION**  
17-CB1-00073

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## Government Documents

**Passport**

**ID Number:** P1083242C  
**Place of Issue:** Cebu, Philippines  
**Date of Expiration:** Jul 26, 2032

**NBI Clearance**

**ID Number:** D152EKJE19-IS1093539  
**Date of Expiration:** May 23, 2023

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## Skills

TEAM LEADERSHIP, FOOD SANITATION, TIME MANAGEMENT,  
STRONG WORK ETHIC, CREATIVITY

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## Languages

English