



# ELYSSA MAE ONG

CHEF DE CUISINE

## EDUCATION

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### **Lyceum of the Philippines University**

Bachelor of Science in International Hospitality Management – Specialized in Culinary Arts and Kitchen Operations  
June 2013 – May 2017

## SEMINARS ATTENDED:

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- ServSafe National Restaurant Association Certification (June 30, 2016)
- Tesda NCII Assessment and Certificate in Housekeeping (March 2, 2015)
- Tesda Events Management Services NCIII (September 4, 2016)
- Tesda Cookery NCIII Assessment (November 10, 2016)
- Catering Function: Gueridon Service (August 30, 2016)
- Catering Function: Buffet Service (October 18, 2016)

## WORK EXPERIENCES: (THIS INCLUDES OJTS AND WAT)

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### **Buffalo Phil's Pizza and Grille (Wisconsin, USA)**

**Position: Kitchen Staff (Work and Travel Program)**

March 2016 – June 2016

I was assigned on making Pizzas. I applied what I learned from school especially when I am working on a foreign country. Been taught that whenever you work, you must clean as you go. And since then I work clean and neat also to prevent building of germs and bacteria.

### **The Newport Hotel and Marina (Newport Rhode Island, USA)**

**Position: Line Cook (Internship)**

March 2018 – September 2018

Been assigned as line cook and a food runner. During Breakfast I am cooking as fast and best as I can and finish all the food that was set to offer during a breakfast buffet. And before the guest are starting to eat their breakfast as soon as I finish cooking and when everything is all set, I will be assigned as their food runner that is when I fill everything on the buffet table what is about to run out.

### **The Naples Grande Beach Resort (Naples Florida, USA)**

**Position: Sushi Chef**

September 2018 – March 2019

Always making sure that the working station is clean and neat to prevent cross contamination. Also follows SOP and adheres FIFO.

REFERECE AVAILABLE UPON REQUEST

## CAREER OBJECTIVE

To join the field of culinary where I can use my gastronomic knowledge and skills to create customer experience and impact company goals. Also to learn and experience personal growth and to enhance my skills and capabilities.

## CONTACT

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