

# Allan Roie C. Homires, RND

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## Highlights of Qualifications

- Experienced Nutritionist-Dietitian and Food in some of the top tertiary hospitals in the Philippines and Corporate Food Services with more than nine (9) years of ensuring provision of quality and safe meals to clients.
- Knowledgeable in Basic Food Safety and HACCP with good auditing skills that ensures safety of food through proper handling, preparation, storage and service.
- Knowledgeable in quality accreditation such as Joint Commission International Accreditation.
- Good working relationship with managers and inter-department personnel.
- Strong ability to handle diverse characteristics, personalities and cultures.
- Ability to handle tough decisions and manage unpredictable circumstances.

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## Skills

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| <ul style="list-style-type: none"><li>• Strong Leadership Skills</li><li>• Nutrition Education and Counseling</li><li>• Diet Therapy</li><li>• Food Safety and Sanitation</li><li>• Customer Service</li></ul> | <ul style="list-style-type: none"><li>• Good Written and Oral Communication Skills</li><li>• Basic Culinary Skills</li><li>• Basic Personnel Management</li><li>• Food Service Administration</li><li>• Strong Interpersonal Skills</li></ul> |
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## Certifications

**ServSafe Food Protection Manager Certification**

National Restaurant Association, License **11205370**

**Registered Nutritionist – Dietitian**

Philippine Professional Regulation Commission, License **0013662**

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## Professional Experience

**Site Restaurant Manager / Food Safety Manager – Catering Services**  
**ISS Facility Services Philippines, Inc.**

**December 2016 – Present**

- Manage and provide direction, guidance and support to staff in the provision of all elements of the catering services, ensuring they are able to carry out their roles efficiently and effectively.
- To create, maintain and enhance effective working relationships with staff working within their control, other staff within the company, the customer and individuals in the external environment.
- Maintain operations, meet and exceed agreed quality standards, creating necessary conditions for productivity.
- Ensures effective management of staff within their control and ensure compliance with all relevant policies and procedures in relation to food safety, operations management, HR, recruitment, absence management and disciplinary procedures etc.
- Takes responsibility for managing and helping to achieve financial targets.
- Maintains a strong customer focus, which is intent on driving the business forward.
- Takes ownership and tries to improve the competency of the team
- Plans and implements ISS food safety and hygiene policies and procedure.
- Responsible for high standards maintenance of hygiene and food safety in all ISS catering sites
- Provide in-house training in food safety and hygiene for food handlers.
- Conduct inspections and audits of site to ensure compliance with food safety.
- Identifies and applies essential corrective action in any risk may arise in the food flow.
- Conducts monthly audit inspections to ensure progress in terms of food safety and hygiene.
- Work closely with Site Managers/Supervisors on any food safety issues.

**Contract Manager – Food Services****May 2016 – August 2016****Shell Account – Sodexo On-Site Services Philippines, Inc.**

- Manages the daily operations of Food Services.
- To lead the team in meeting and exceeding customer expectations by providing excellent service.
- To work in close association with the Site representative and any other relevant Site management and the Sodexo Senior Management, in order to best promote and manage all facets of Site activities.
- Ensure a smooth induction of newly recruited staff.
- Developing the contract budget, forecasts and recommends capex as deemed required by the company.
- Implement and adhere to the safety, health and environment and food safety policies.
- Conducts regular team meetings encouraging open discussion and innovation amongst the team.

**Head Therapeutic Dietitian****The Medical City – Creative Dishes & Recipes Inc.****April 2014 – May 2016**

- Assists planning, developing, organizing, implementing, evaluating, directing and when applicable, updates the Dietary Department programs and activities which would include but not be limited to the following:
  - ✓ Dietary policies and procedures
  - ✓ An organizational structure for the department
  - ✓ An ongoing quality assurance program for the department
  - ✓ Methods for determining quality and quantity of food served
  - ✓ A food service production line to assure that meals are prepared on time
  - ✓ Menus, diet plans, etc.
  - ✓ Procedural manual that identifies safety precautions and equipment usage when performing tasks that may result in bodily injury
  - ✓ Safety and sanitation standards for the department
  - ✓ Reporting program for hazardous conditions or equipment
  - ✓ Departmental staffing requirement
- Processes data from patient feedback to assure optimal delivery of nutritional services to patients.
- Prepares, plans and proposes the Dietary Department's budget for food, equipment, supplies and labor and submit to the company for review, recommendations and approval
- Assists in the recruitment, interviewing and selection of dietary personnel
- Delegates administrative authority, responsibility and accountability to other dietary personnel as deemed necessary to perform their assigned duties
- Develops, implements and maintains an effective orientation program that orients the new employee to the department, its policies and procedures and to his/her job position and duties
- Provides leadership training that includes the administrative and supervisory principles essential to the department

**Head Therapeutic Dietitian****Davao Doctors Hospital - Creative Dishes & Recipes Inc.****October 2012- February 2013**

- Headed the transition team that plans, made policies, systems and procedures to improve the company's operations from previous dietary and directly supervises the operations of dietary focusing on the attainment of effectiveness of operations.

**Senior Therapeutic Dietitian****Makati Medical Center – Creative Dishes & Recipes Inc.****March 2011 to March 2014**

- Monitors the preparation, cooking and service procedures for therapeutic meals and ensures conformance to nutritional, safety, sanitation and quality standards.
- Produces and coordinates with Executive Chef in making therapeutic diet cycle menus to meet specific dietary needs of patients.
- Oversees the production and distribution of tube feeding product.
- Conducts training for newly hired dietitians regarding the standard operating procedures.
- Liases with In-House Clinical Dietitians, medical and nursing staff to ensure that individual patient's dietary needs are met.
- Ensures that all food dished out are of high quality standard and served attractively.

**Junior Therapeutic Dietitian****Makati Medical Center - ISS Facility Services Inc.****March 2010 – March 2011**

- In conjunction with medical and nursing professionals, prescribes specific foods suitable for the individual patient's clinical condition as well as evaluate food consumed.
- Adopts a proactive approach to promoting dietetic awareness on basic rules of good nutrition, healthy eating habits, and nutrition monitoring to improve their quality of life.
- Inspect meals served for conformance to prescribed diets and standards of palatability and appearance.
- Specifies recipe ingredients, weights of foods and methods of preparation and cooking for all therapeutic meals.
- Makes every effort to ensure that professional skills are kept up to date.

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**Personal Details****Age:** 29 years old**Sex:** Male**Date of Birth:** October 10, 1988**Marital Status:** Single**Nationality:** Filipino**Religion:** Roman Catholic

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**Education****University of Santo Tomas – España, Manila, Philippines****2005 – 2009**

- Bachelor of Science in Nutrition and Dietetics

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**Technology****Software:** Adobe Photoshop, Microsoft Office (Word, Excel, PowerPoint, Publisher)**Web/Multimedia:** Google, Yahoo, Instagram, Facebook, Youtube and other media sites

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**Recent Seminars/ Trainings / Workshops****WOFEX (World Food Expo) University**17<sup>th</sup> International Exhibition on Worldwide Food & Beverages and Technologies**August 2-5, 2017**

SMX Convention Center

**Philippine Society of Endocrinology, Diabetes and Metabolism**

Improving Health Outcomes Thru Excellence in Endocrine Care

**March 17-18, 2016**

EDSA Shangri-La Hotel, Manila

**Philippine Lipid and Atherosclerosis Society & Phil. Society of Hypertension**Joint 21<sup>st</sup> Annual Convention: Individualized Care Through Risk Stratification**February 11-13, 2016**

Crowne Plaza Manila Galleria

**Pest Awareness: Successful Partnership in Integrated Pest Management**

Truly Nolen Philippines / Innovasys Inc.

**July 25, 2015**

The Medical City, Pasig City

**Philippine Society for Parenteral and Enteral Nutrition**

Basic Nutrition Support for Dietitians

**May 13-14, 2015**

Balay Indang, Indang, Cavite

**Philippine Society of Endocrinology, Diabetes and Metabolism**

Best Practices and Strategies in Endocrinology, Diabetes &amp; Metabolism

**March 26-27, 2015**

EDSA Shangri-La Hotel, Manila

**Philippine Lipid and Atherosclerosis Society & Phil. Society of Hypertension**Joint 20<sup>th</sup> Annual Convention: Applying Clinical Guidelines & Customizing Care**February 11-13, 2015**

Crowne Plaza Manila Galleria

**SGS Philippines Presents:****Food Quality Network Forum 2014****November 18, 2014**

SGS Philippines, Makati City

**31<sup>st</sup> Diabetes Philippines Annual Convention &****9<sup>th</sup> Course on Diabetes & Vascular Disease****November 12-14, 2014**

EDSA Shangri-La Hotel, Manila

**PASOO 20<sup>th</sup> Annual Convention**

Problem, Prospect and Progress

**August 30, 2014**

EDSA Shangri-La Hotel, Manila

**ServSafe Certification Course****June 18, 2014**

UA&amp;P, Pearl Drive, Ortigas Center, Pasig City