

# Mikhel Marforri L. Spandonis

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## Professional Experience

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### Kitchen Manager

**Puzzles Board Game Lounge**      *Taguig City, Philippines*      **January 2016 - December 2018**

- Assists in day-to-day running of the kitchen and ensures that the standards and quality in food preparations are met; also performs sous chef responsibilities; helps supervise and train employees, conducts performance appraisal of kitchen team, oversees the scheduling of staff, coordinates with management to assist in menu planning and related activities, helps with scheduling for repair and maintenance of kitchen equipment, ensures cleanliness of work areas before and after daily operations.
- Responsible for monitoring daily inventory of supplies/ingredients, food preparation during service, ordering of kitchen stock/items, maintaining proper level of kitchen stock/inventory, and maintaining liaison with restaurant owners/managers.

### Culinary Intern

**Sandestin Golf & Beach Resort**      *Miramar Beach, Florida USA*      **February 2014 – February 2015**

- Responsible for food preparation, manning the lines or the grill during breakfast, lunch and dinner service, providing assistance during banquet service and plated functions, ordering kitchen supplies (including but not limited to dry goods, dairy, oils, spices, meats and produce), and reporting daily to the Chef regarding walk-in inventory.
- Areas of assignment: Marina Bar & Grill, Burnt Pine Golf Club, Banquet Kitchen

### Culinary Intern

**Lulu**      *Makati City, Philippines*      **December 2012 - January 2013**

- Prepared food items safely, neatly, and efficiently; maintained cleanliness in the kitchen.
- Checked that food was cooked properly and served in suitable portions.
- Handled sauté, deep fryer, and grill station and assisted Lulu's Head Chef in food plating.

### Culinary Intern

**Savoy Bistro**      *Makati City, Philippines*      **April 2013 - May 2013**

- Assisted Savoy Bistro Chefs in food preparation and service, worked as a kitchen porter and made sure that everything is clean, tidy, safe, and hygienic

**Culinary Intern  
Upper East**

***Makati City, Philippines***

**November 2011 - January 2013**

- Work rotated as Server, Busser; restocked items as required; assisted during kitchen closing

**Education**

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**American Hospitality Academy, Philippines** **2011 - 2013**

Associate Degree in International Culinary Arts

**Operation Brotherhood (O.B.) Montessori, Incorporated, Greenhills** **2007 - 2011**

High School Diploma, March 2011

**Co-curricular Activities**

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**Event Organizer, The BlackOut Party** ***Makati City, Philippines*** **2013**

- Spearheaded class project for Events Management; planned food and beverage service to guests and oversaw event decoration

**Event Organizer, Christmas Luncheon for PWD (Person with Disability)** ***Makati City, Philippines*** **2012**

- Spearheaded class project for Events Management; organized event timetable and games, and led execution of planned activities

**Personal Background**

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- Born on September 13, 1994 in Manila, Philippines; fluent in English and Filipino
- Knowledgeable and experienced in Food Safety and Sanitation, Egg and Breakfast Cookery, Cold and Hot Food Production, Knife Skills
- Proficient in Microsoft Word, knowledgeable in Excel
- Energetic, decisive, team player, self-motivated and time-efficient.

**References**

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Available upon request