

# Roz Camacho Galang

13 Hereford Street, Project 8, Quezon City  
(632)405-2985 / (632)998-536-5410  
rozsigwa@gmail.com



---

## PROFESSIONAL EXPERIENCE AND ACHIEVEMENTS

Sept 2019 – Aug 2020

### **Culinary Head (Executive Chef)**

#### **Specialty Food Retailers Inc. (SFRI)**

- ❖ Manages the company's Culinary Department which includes the Commissary, TWG, SaladStop, GoodEats, Shake Shack and Crystal Jade
- ❖ Develops and create new menu items for the different brands
- ❖ Oversees the commissary operations, ensuring product quality, cleanliness, maximizing productivity and personnel management
- ❖ Working together with operations to ensure consistency of product among all the food brands
- ❖ In coordination with the Finance Department, conducts regular recipe reviews for price changes
- ❖ Worked alongside the Quality Assurance Department for recipe validation and standardization
- ❖ Conducts annual personnel evaluation of all Culinary team members in the Commissary
- ❖ Conducts kitchen training for back of the house team members

Aug 2017 – Sept 2019

### **Sous Chef**

#### **Specialty Food Retailers Inc. (SFRI)**

- ❖ Supports the Executive Chef in maintaining and overseeing the commissary operations
- ❖ Develops new menu items for the various brands
- ❖ Conducts food trainings both for commissary and restaurant kitchen staff
- ❖ Ensure that all kitchen staff follow food safety procedures to ensure safe and quality products
- ❖ Maintaining food cost by minimizing waste and doing monthly food cost reviews to anticipate price changes
- ❖ Conducts food demos for newly developed food items
- ❖ Reviews current cooking practice to make sure standard procedures are followed and recommend improvements

Oct 2015 – April 2017

### **Chef/Managing Partner**

#### **Backyard Cuisine Food Concepts Inc/Sigs Smokehouse**

*Single unit restaurant offering Texas style barbeque.*

- ❖ Handles the day to day FOH and BOH operations of the restaurant
- ❖ Conceptualized the menu and theme of the restaurant
- ❖ Conducted the research and development of all the recipes including food cost and procurement of ingredients
- ❖ Responsible for the ordering and forecasting of ingredients and materials needed in the daily restaurant operations
- ❖ Conducts training for both dining and kitchen staff regarding restaurant policies and procedures

- ❖ Generate monthly sales and expenses report to the other business partners

Jan 2015 – Oct 2015

**Chef Training Consultant**

**World Kitchen (Asia Pacific) Pte Ltd, Singapore**

*It is an American kitchenware products maker and distributor of brands such as Pyrex, Corningware, Visions, Corelle and ECKO.*

- ❖ Conducts cooking demos highlighting the company's core products
- ❖ Conducts cooking trainings to local distributors explaining the benefits of the company's products
- ❖ Create and revise training programs as needed in order to adapt to changes in culinary trends
- ❖ Identify areas where training and development are needed and create programs based on that need
- ❖ Conducts Research and Development of dishes using the company's products

Mar 2012 – Aug 2014

**Resident/Research and Development Chef**

**AMICI Foodservice Ventures Inc.**

*Italian themed restaurant offering classic pasta dishes and hand tossed pizza cooked in a wood fired brick oven with over 8 branches in the Metro Manila area.*

- ❖ Supervise the kitchen staff during lunch and dinner service
- ❖ Manages the Commissary kitchen to insure supply and cooking standards are met.
- ❖ Conceptualizes new products to meet the company's high standard of quality and for continuous menu developments
- ❖ Conducts cooking demos for newly developed products
- ❖ Conducts product presentations of new and/or enhanced products
- ❖ Conducts food costing of newly developed items
- ❖ In charge of standardization of process and procedures as developed
- ❖ Monitors product quality and consistency of all menu items
- ❖ Reviews established monitoring procedure and recommends improvements
- ❖ Conducts monthly kitchen audit of processes and procedures
- ❖ Leads training and re-training of chefs and kitchen staff for consistent menu preparation

Mar 2011 – Mar 2012

**Sous Chef (Pre-opening Team)**

**STUDIO KITCHEN, Alabang, Muntinlupa City**

*A fine dining restaurant using fresh and seasonal ingredients. Focus on avant garde techniques.*

- ❖ Works with the Executive Chef in conceptualizing and standardizing the menu for the restaurant
- ❖ Responsible for ordering and maintaining inventory of the restaurant
- ❖ Conducts food-related training and coaching of kitchen staff
- ❖ Prepares and cooks menu items during restaurant service

Aug 2010 – Mar 2011

**Technical Manager/Research and Development - Chef**

**UNILEVER FOODS PHILIPPINES, Manila**

- ❖ Responsible for the culinary quality and innovative applications of Unilever products for the retail business of the Philippines
- ❖ Establishes culinary benchmarks for product innovation and rejuvenation
- ❖ Delivers culinary input to activation and be involved in various public relation events and activities
- ❖ Helps develop culinary training material and implement training in the country

- July 2009 –Feb. 2010      **Chef de Partie (Pre-Opening Team)**  
**MARRIOTT HOTEL MANILA, Pasay City**  
❖ Assigned at the Marriott Café (all-day dining outlet) for ala carte and in-room dining kitchen  
❖ Responsible for ordering and maintaining the inventory of the dry store of Marriott Café  
❖ Handles all food-related training for kitchen and service staff at Marriott Café
- Jan 2009 –July 2009      **Chef de Partie (Pre-Opening Team)**  
**SHANGRI-LA BORACAY RESORT & SPA, Aklan**  
*A 5-star resort and spa located in Boracay, considered to be among the top ranked beaches in the world.*  
❖ Assigned at the commissary and cold kitchen production  
❖ Supervises the production of cold items for the buffet spread in the all-day dining outlet  
❖ Assists the Sous Chef in ordering and maintaining fresh produce items for the daily hotel operations  
❖ Conducts daily food and safety training of the cold kitchen staff
- May – Sept 2008      **Chef de Partie**  
**Carpaccio Ristorante**  
**WIC Building, Yakal Street, Makati**  
❖ In charge of sauté and grill station for lunch and dinner service  
❖ Performs mis en place for various menu items  
❖ Expedites orders during lunch and dinner service  
❖ Assists the Executive Chef in purchasing, receiving and inventory management
- Nov 2006 - Nov 2007      **Chef de Partie**  
**CHEF LAUDICO'S BISTRO FILIPINO, Taguig City**  
**A fine dining restaurant focusing on Filipino cuisine presented with a modern twist.**  
❖ In charge of sauté and grill station for lunch and dinner service  
❖ Leads the kitchen staff during catering service  
**Line Cook**  
❖ Handles the salad station for restaurant operations  
❖ In charge of preparation of food items for catering functions
- May – Nov 2006      **Line Cook**  
**RESTAURANT UVA, Makati City**  
❖ Performs mis en place and other food preparations for all kitchen stations

## EDUCATIONAL BACKGROUND

November 2005	<b>Diploma in Professional Culinary Arts, Center for Asian Culinary Studies (CACs)</b> <ul style="list-style-type: none"><li>◆ Bronze Medal Awardee for Culinary and Baking</li><li>◆ Member of the Research and Development Team</li><li>◆ Sous Chef for the Cold Section in the Legacy Buffet</li></ul>
June 1993 - April 1997	<b>BS Development Communication</b> <b>University of the Philippines, Los Baños, Laguna</b>

## TRAININGS AND SEMINARS ATTENDED

Oct 9, 2020	<b>Certified FoodSHAP HACCP Principles and Practice</b> Certificate Number: FSF2-B1004703 Issued Date: Oct 9, 2020 Valid Until: Oct 9, 2023
July 29, 2020	<b>Certified FoodSHAP Basic Food Safety for Food Handlers</b> Food Safety and Hygiene Academy of the Philippines Primeland Building, Madrigal Busines Park, Alabang, Muntlupa City
June 8-16, 2010	<b>TESDA - Certificate of Training for Training Methodology (TM1) and Assessment Methodology (AM1) Training Program</b> TESDA Pasay-Makati District Office Certificate Number NCR10051059
June 2, 2010	<b>Certificate of Competency -TESDA</b> <i>NC/COC Commercial Cooking 2</i> Chef Maritime Management Services
March 25 -26, 2009	<b>SFSMS (Shangri-la Food Safety Management System) Certification Training</b> Shangri-La's Boracay Resort & Spa Attended a 2-day food safety management system training.
Jan 12 – 16 2009	<b>Trainer Skills 1 and 2</b> Shangri-La's Boracay Resort & Spa Attended a 5-day training to develop skills on how to conduct skill and knowledge based trainings.
April 2006 – June 2006	<b>Kitchen Trainee</b> Hyatt Hotel and Casino, Manila Assigned to the butchery department and to the various buffet stations of Market Café.
March 2005 – October 2005	<b>Apprentice</b> Café Ysabel, San Juan Performed mis en place and preparation tasks for the daily restaurant operation. Completed all duties in a timely fashion while maintaining sanitation standards.