

JYZELLE L. YU

502 ET Yuchengco St., Binondo, Manila
09953100698 // 241-43-19
yujyzelle18@gmail.com



Objective To be able to turn my weaknesses into strengths; to gain more knowledge about the hotel and restaurant industry

Background I took up Culinary Arts at De La Salle-College of St. Benilde. Cooking shows has always been my go-to shows whenever I am down. It amazes me how they create their own dish and one day, I hope to have my own dish too. I also love the idea of expressing myself through cooking. I am lucky to be coming from a Filipino-Chinese descent, so I am gaining knowledge from two different parts of the world.

Qualifications & Skills **Languages Spoken:** Filipino (Tagalog)- Fluent, English- Intermediate, French- Beginner, Mandarin- Intermediate, Fukien- Fluent
Other skills: Multi-tasking, eagerness to finish things on time

Education

2014-2019 De La Salle-College of Saint Benilde, Manila, Philippines
B.S. Hotel, Restaurant & Institution Management
Concentration: Culinary Arts
Courses Taken: Pastry Arts, Soups & Sauces, Restaurant Operations, Coffee Service, Restaurant Accounting, Cake Decorating, Food Chemistry, HACCP, Nutrition and Wellness, Principles of Management, Basic Professional Cooking Skills, Principles of Food Production & Menu Planning, Travel and Tourism Management, Garde Manger and Charcuterie, Fundamentals of Baking and Pastries, Marketing Management for Hospitality Industry, Poultry and Meat cookery, Front Office Operations, Filipino Cuisine, Financial Management for Hospitality Industry, Asian Cuisine, International Cuisine

Experience

06/12/16 Usher
Manila Food & Beverage Exposition

World Trade Center

- Assisted guests and judges
- Trained on how to deal with other people
- Made sure all the guests are in good hands

02/26/17
02/28/17

& Front Desk Officer, Front Desk Operations Immersion
Hotel Benilde

- Assisted Hotel guests with check-in and check out
- Trained on good service

11/17/17 to
04/10/18

Culinary Internship Training Program
Stratton Mountain Resort
Vermont, U.S.A.

- Pizza cook
- Line cook: fry station
- Line cook: sauté station

05/09/18 to
10/31/18

Culinary Internship Program
The Inn at Perry Cabin
Maryland, U.S.A.

- Garde manger cook
- Pastry cook helper
- Line cook: fry station

CERTIFICATES & SEMINARS

10/28/16

Cheese Making Workshop
De La Salle- College of St. Benilde
Learned about cheese and its process

11/10/16

Meat Cookery Competition
Young Hoteliers Exposition
De La Salle- College of St. Benilde
Learned how to work under pressure and how to work as a team

11/9/16	Management 101 By Sir Gioseppe Vateliens in Progress De La Salle- College of St. Benilde Learned how to handle a business and how to be successful in the future
03/01/17	A Day in a Life of a Professional Concierge World Hoteliers in Progress De La Salle- College of St. Benilde Learned about how important service is
03/08/17	What Italian Means? Young Hoteliers Exposition De La Salle- College of St. Benilde Learned how to make authentic Italian desserts
03/09/17	Industry Hour HRIM Society Hotel Benilde Learned the importance of the hospitality industry and how to do well in this industry