**Junnell D. Razon**

133 Camotes St. Pitogo, Makati City

Email: razonjayjay@yahoo.com

Contact No: 09275080373/09985946478

**PERSONAL STATEMENT**

**A calm, pleasant, helpful, hardworking reliable, trustworthy and flexible**

**individual, and intimately familiar with all the activities of the kitchen.**

**WORK EXPERIENCE**

**SCOTTLAND FOOD INC. (BONCHON GROUP OF FOOD)**

**GO BENTO/TORI CHIZU (AUG 28 2015-PRESENT)**

**Kitchen Operations Manager**

* Direct reporting to Managing director
* Do research and development for 2 BRAND
* Held product innovations together with marketing team
* Lead,manage and develop food new menu items (Go bento and Tori chizu)
* Plan, organize,maintain kitchen operations
* Opening team kitchen for Go bento/Tori chizu
* Performing menu food costing
* Maintaining low food cost
* Monitor and supervise all kitchen operations
* Systemize kitchen operation working with Restaurant system dept.
* standardize and Systemize kitchen operations
* Supervise the cooking of food.
* Run day-to-day operations of kitchen.

**BUON GIORNO FOODS E’SERVICO CO**

**John and Yoko cosmopolitan Japanese (Febuary 2015-Aug 2015)**

**Marciano’s Cafe + bakery (Febuary 2014-Febuary 2015)**

**Headchef**

* Monitor invoice tracking of food cost weekly and monthly
* Checking quantity and quality of food received from suppliers, and then writing food cost reports for senior managers.
* Enforce and maintain high standards of hygiene.
* Supervise the cooking of food.
* Run day-to-day operations of kitchen.
* in charge kitchen staff schedules
* Coordinating & supervising the activities of all cooks and kitchen staff.
* Setting the highest culinary and service standards for staff to follow

**Relik tapas bar & lounge (May, 2013 – Feburary 2014)**

**Chef de partie/OIC**

* Responsible for all culinary dishes that are prepared in their section.
* Created new dishes menu for relik
* Responsible for all purchasing and preparing of foods.
* Coach, teach and train kitchen staff.
* Run day-to-day operations of kitchen.
* in charge kitchen staff schedules

**Chef Laudico Guevarra's . (January 2013 – May 2013)**

**Linecook/ Main entree**

* observe all company food hygiene and health safety policy
* prepare food daily menu
* in charge daily ordering
* ensure that the function runs smoothly
* in charge main entree section

**KKK KAINAN SA KALYE KANLURAN (Dec 2011 – Dec 2012)**

**Linecook**

* arrange sauces supplementary garnishes for allocated station
* make sure all storage areas are tidy and all products are stored appropriately
* in charge daily ordering
* assist with all duties as assigned

**EDUCATION**

**Montessori professional college Makati**

**Hotel restaurant Service**

**Fort bonifacio high school**

**SKILLS/INTERESTS**

Capable of learning and adapting to new tasks and situations. Good in Public Relations; Skilled in Interpersonal Relation; Capable of handling Responsibilities with Minimal Supervision and Fast Learner. Computer Literate.Knowledgeable food cost per plate.

**PERSONAL DATA**

Date of Birth: july 10, 1986

Status: Single

Nationality: Filipino

**REFERENCES**

Available upon request.