‍Rainer Fernandez Ortiz

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* 20 years of total experience in the Food Industry.

**Objective**

* To secure a position in where my skills and competencies as a Purchasing or a Supply Chain Manager will be of value to the Company.

**Education**

**Bachelor’s Degree Business Studies, Administration & management| 1999 | San Sebastian College, MNL**

* Major: Management

**Skills & Abilities**

* **Purchasing/Supply Chain**
* **Warehousing & Inventory**
* **Logistics**
* **Commissary / Food Costing**
* **facilities & maintenance**
* **special projects**
* **Communication**
* **Leadership**
* **Cost Control (Food Cost Management)**
* **Food Safety and Sanitation & Good Manufacturing Practice**

**Experience:**

**SUPPLY CHAIN MANAGER (PURCHASING/COMMISSARY/WAREHOUSE & LOGISTICS| STERLING GROUP OF COMPANIES (DONA MARIA RICE SUPRICE - DONA MARIA ROASTER / THE BAKERY ROOM /WHITE STREET CAFÉ (APRIL 2017 – PRESENT) – 2 years**

* Negotiate contracts for procurement of the required materials and services from approved Suppliers.
* Obtain materials, components and equipment, as required by the Project Manager, Architect, designer and Owner for the existing and new concepts.
* Expedite orders, identify actual and potential delivery problems and take proactive steps.
* Responsible for optimizing costs through vendor analysis, quality, schedule, cost evaluation. Applies cost effective measures as related to support standard cost and make/buy decisions. Plan, Schedule and monitor the movement of materials and deliverables.
* Identify problem areas and offers possible solutions.
* Implement improvement with new technologies.
* Monitoring of goods and other products delivered by different suppliers.
* Ensure that all product deliveries were up to quality as approved specifications.
* Ensure all deliveries are ready a day before the schedule date.
* Source out alternative and other possible new suppliers from time to time.
* Schedule all deliveries and pull out per establishment.
* Ensure all purchase requisition of all stores has corresponding purchase order/ Delivery/transfer receipts and shall be delivered on time based on the specified schedule.
* Coordinate with storekeepers as to the date of monthly and weekly inventory.
* Obtain a minimum of three quotations and obtain sample for approval.
* Monitor Price increases, shortages of supply and seasonal availability of items.
* Conduct surprise visit and audit to suppliers facilities.
* Monitor Daily, the Logistics and warehouse deliveries, facilities and schedule.
* Coordinate with different departments and stores for concerns, follow up and other requirements.
* Involve and part of the construction and repairs team in building and maintaining the company facilities and restaurants.

**PURCHASING MANAGER/WAREHOUSE & LOGISTICS| THE MOMENT GROUP |April 2013 –April 2017 (8 cuts Burger/Manam Comfort food/manam express/phat pho/bank bar/the mess hall/mecha uma/ooma/din tai fung/linguini fini/bistro du vin) – 27 stores (4 years)**

Karrivin Plaza, pasong tamo extension, makati city

* Negotiate contracts for procurement of the required materials and services from approved Suppliers.
* Obtain materials, components and equipment, as required by the Project Manager, Architect, designer and Owner for the existing and new concepts.
* Expedite orders, identify actual and potential delivery problems and take proactive steps.
* Responsible for optimizing costs through vendor analysis, quality, schedule, cost evaluation. Applies cost effective measures as related to support standard cost and make/buy decisions. With an average P650,000.00 cost saving per month.
* Plan, Schedule and monitor the movement of materials and deliverables.
* Identify problem areas and offers possible solutions.
* Implement improvement with new technologies.
* Monitoring of goods and other products delivered by different suppliers.
* Ensure that all product deliveries were up to quality as approved specifications.
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**SUPPLY CHAIN MANAGER | The Manila Catering CORPoration| March 2009–March 2013 (fiesta Island Seafood Hub, Our Kitchen, Azaya resort, café maharica, cebu pacific, air asia) – 4 years**

#23 FR. MARTINEZ ST, SCT TOBIAS COR. ROCES AVE., BRGY OBRERO, DILIMAN,QC,

* Ensures product quality through strict implementation of supplier accreditation program. With the Quality and Food Safety Department, checks and certifies that Suppliers adhere to prescribed standards of Food Safety and Sanitation.
* As head of the Purchasing Department, ensures materials (raw, food and non-food) adhere to specifications and are delivered on time.
* Ensures and secures that materials purchased are the best price, beneficial to the Company but not short changing the Supplier.
* Coordinate with stores of different brands regarding concerns and complains.
* Check quality of raw and cooked items to be delivered to stores. Does random check and audit of stores/outlets.
* Schedule truck for deliveries, ingress and other hauling and pick-up requirements as needed and makes sure they meet required time and delivery schedules.
* Ensure Food safety and sanitation during pick-up and delivery is being implemented as prescribed by standards.
* Prepares annual departmental budget.
* Does weekly comparative reports based on product price trends.
* Secures efficiency of vehicle performance through regular maintenance (outsourced)
* Monitors and evaluates staff performance.
* Team leads the Purchasing, Warehousing, Facilities and maintenance and Logistics Units, managing all requirements (food and non-food) of Affiliates and internal and external Clients.
* Ensures product quality through strict implementation of supplier accreditation program. With the Quality and Food Safety Department, checks and certifies that Suppliers adhere to prescribed standards of Food Safety and Sanitation.
* Ensures Food & Sanitation of Products and Services by securing that premises are HACCP compliant.
* As head of the Purchasing Department, ensures materials (raw, food and non-food) adhere to specifications and are delivered on time.
* Ensures and secures that materials purchased are the best price, beneficial to the Company but not short changing the Supplier.
* Coordinate with stores of different brands regarding concerns and complains.
* Check quality of raw and cooked items to be delivered to stores. Does random check and audit of stores/outlets.
* Schedule truck for deliveries, ingress and other hauling and pick-up requirements as needed and makes sure they meet required time and delivery schedules.
* Ensure Food safety and sanitation during pick and delivery is being implemented as prescribed by standards.
* Prepares annual departmental budget.
* Does weekly comparative reports based on product price trends.
* Secures efficiency of vehicle performance through regular maintenance (outsourced) checks.
* Handles facilities concerns including regular upkeep, repairs and maintenance, leasehold improvements and other improvements related to the operations of the Business (WHOPS, TLC Commissary)
* Handles security concerns (outsourced)
* Actively involved in the hiring and recruitment process of new staff.
* Monitors and evaluates staff performance.
* Conducts training and job orientation for new hires.

**Warehouse and Logistics Supervisor | café France Corporation |Aug. 2007 –March 05, 2009(Karate Kid/tempura/flavors of china/holy cow/congo grill/heaven & egg/gitara grill) – 57 stores (1 years and 8 months)**

* Provided requirements of 57 multi brand chains/stores – Karate Kid, Holy Cow, Flavours of China, Congo Grill, Tempura Japanese Grill, Heaven and Eggs Gitara Grill.
* Monitor and analyzed requisitions and purchase orders by each outlet and central purchasing.
* Check the quality of deliveries and check the raw and processed foods groceries, supplies, wares, equipments and other materials before the delivery.
* Ensure that required supplies procured at the lowest price possible, delivered on required date of delivery and meet quantity and quality requirement.
* Schedule truck for deliveries and make sure they meet required time and delivery schedule. Also schedule other pick up schedules from suppliers.
* Ensure Food safety and sanitation is being implemented.
* Monitor daily stocks movements and do inventory reports, consumption and projections of all stocks in the warehouse.
* Coordinate with stores of different brands regarding concerns and complains.
* Schedule and ensure requirements needs for catering.
* Check quality of raw and cooked items to be delivered to stores.

**PURCHASING MANAGER/COMMISSARY MANAGER - THE CHOCOLATE KISS CORPORATION|  March 2004 – July 25, 2017 ( 3 years and 5 months)**

* Provided requirements for 3 Branches –2 in UP,Diliman Bahay Alumni and Roces Ave,QC Branch
* Responsible for the Food Costing of the Commissary, Bakeshop and Catering
* Responsible for food costing of orders of external Clients
* Monitors and analyzes requisitions and purchase orders of each outlet for centralized purchasing
* Checks the quality of deliveries against specification
* Checks the raw and processed foods & materials before delivery to branches.
* Ensures that required supplies are procured at the lowest price possible, delivered on the required date of delivery and meets quantity and quality requirement.
* Contact and deals with suppliers and procures the lowest price possible and other needed requirement before approval.
* Does Inventory Reports, Consumption projection reports.
* Reports to the General Manager and submits Daily, Weekly and Monthly sales reports of the commissary, bakeshop and central purchasing.
* Coordinates with different department heads including the chef regarding complains and food research and developments.
* Ensures Food safety and sanitation is being implemented.
* Ensures that company kitchen equipments and other utensils are well maintained.

**PURCHASING & COMMISSARY SUPERVISOR | BENVIL FOOD INC. (Mario’s Restaurant)  March. 1999 – March. 2004 (9 stores) – 5 years**

* Provided requirements for all Branches – Ayala Ave.,Ortigas, Greenbelt I, Robinsons Galleria, Robinson’s Ermita, Tomas Morato and Baguio City.
* Responsible for the Food Costing of the Commissary, Bakeshop, Catering and food orders by other clients.
* Monitors and analyzes requisitions and purchase orders by each outlet and does centralized purchasing.
* Checks the quality of deliveries and check the raw and processed foods & materials before delivery to the branches.
* Ensures that required supplies are procured at the lowest price possible, delivered on required date of delivery and meets quantity and quality requirement.
* Contacts and deals with suppliers and procure the lowest price possible and other needed requirement before approval.
* Does Inventory and submits inventory reports.
* Reports to the Management Daily, weekly and monthly sales reports of the commissary, bakeshop and central purchasing.
* Coordinates with different department heads including the chef regarding complains and food research and developments.
* Ensures Food safety and sanitation is being implemented.
* Ensures that company kitchen equipments and other utensils are well maintained.

**Seminars & Certificates**

\* Food safety and controls for food safety industry

(The Chocolate Kiss Corporation)

\* Good Manufacturing Practices (GMP)

(The Chocolate Kiss Corporation)

\* HALAL, BOQ and PQC Certificate

(Manila Catering Corporation)

\*Culinary Academy Certification

(Unilever Food Solutions)

\*Pagmamalasakit Certificate

(The Manila Catering Corporation)

\*One day catering Class

(The Maya Kitchen)

\* Quality Business Management in the third Millenium

(San Sebastian College)

**Personal Preferences**

DATE OF BIRTH : 16 January 1978

AGE : 40 years old

NATIIONALITY : Filipino

GENDER : Male

STATUS : Married

**Character Reference**

1. Janelle Ante General Manager 0917-904-7184
2. Mick Bondoc Executive Chef 0917-335-1463
3. Lalaine Marasigan Purchasing Supervisor 0917-5443357
4. Edgardo Bautista Senior Project Manager 0917-8824206
5. Abster Bamba Purchasing Officer 0948-4976359
6. Vivian Cunanan HR – Manager 0917-8992283
7. Arvin Kalaw Engineer 0977-8434940