

# JONATHAN N. VECINA

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## OBJECTIVE

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To obtain a position that will enable me to use my strong organization skills and maximize my potentials as a productive, and giving quality performance at all times and to enhance my ability and efficient to work well with other people.

## EDUCATION BACKGROUUND

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### Tertiary

2014-2017

#### **STI College Caloocan**

Bachelor of Science in Hotel and Restaurant Management

2010-2012

#### **Polytechnic University of the Philippines**

Bachelor of Science in Entrepreneurial Management

### Secondary

2001-2005

#### **Caloocan High School**

High school Diploma

## WORK EXPERIENCE

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February 2013 to Present

#### **International House of Pancake ( IHOP Restaurant )**

Line-Cook "TEAM LEADER" with certificate all stations.

### Responsibilities:

- ✓ Ensure cleanliness and hygiene in the kitchen premises
- ✓ Ensure the freshness and check the quality of product
- ✓ Paper works such as Inventory, spoilages, forecasting all item
- ✓ Ensure follow the safe step of food safety

March 02, 2012 – July 12, 2012

#### **Teriyaki boy Restaurant**

Line-Cook/Server

Feb. 02, 2011 – January 07, 2012

#### **Sizzlin' Pepper Steak Restaurant**

Line-Cook/Server

Feb. 24, 2010 – July 25, 2010

#### **Chowking**

Service Crew

## **SKILLS**

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Basic knife skills or different cuts, and Computer literature/MS Office, I will handle Time Management, Critical Thinking, Self-Confidence and Handling Pressure inside the kitchen, Also Drafting and lettering, creative some dish like sandwiches and pastas.

## **REFERENCES**

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Mr. Carlo Recto  
IHOP Restaurant  
Shift Manager  
0917-874-9623

Ms. Ana Santiago  
STI Caloocan Academic Center  
OJT Adviser  
0917-303-6713