

JOHN IVANN M. MANGALINDAN

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OBJECTIVE

To obtain an on-the-job training position in the company where I can maximize my skills and training, and also to surpass challenging experience to learn and improve myself.

EDUCATIONAL BACKGROUND

Tertiary:

2012-2015

STI Academic Center - Caloocan

Bachelor of Science in Hotel and Restaurant Management

Secondary:

2005-2008

Arellano High School - Caloocan

ON THE JOB TRAINING

Company: Shakey's Pizaa Parlor (MCU Monumento) – 200 hours
Department: Scullery and Pantry Station (Kitchen Department)

Task/Job Responsibilities:

- Cooking Pasta (Spaghetti, Carbonara, Macaroni)
- Cooking Soup (Mushroom soup, Cream Soup, Chicken Soup)
- Frying Chicken, fries and mojos
- Cleaning and organizing all kitchen equipments
- Preparing all ingredients in kitchen
- Helping the Captain Chef

SKILLS

- Excellent proactive attitude towards work
- Excellent guest, customer, and employee relations skills
- Computer skills. Such as Microsoft Office, Excel and PowerPoint
- Great ability to promote excellent quality, customer service, cleanliness and safety

CHARACTER REFERENCES

Ms. Ana Aurea Santiago

+639173036713

HRM Adviser/Professor

STI College Caloocan

Ms. Edith Mendoza

3644534/3656070

BSHRM Dean

STI College Caloocan

Mr. Marxel Moriones

09075202264

NURSE

GAT Andress Hospital