



Jason Solloso Peru

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Career Objectives

- To work in a company that will provide competence at the same time allowing me to grow professionally.
- To be one of the assets and help to promote the services and products which your company is rendering.

Educational Attainment

ELEMENTARY : SSS Village Elementary School, 1998-2004
SSS Village Conception 1 Marikina City, Metro Manila

HIGH SCHOOL : La Union National High School, 2004-2008
City of San Fernando 2500 La Union

COLLEGE : DMMMSU La Union Campus
Course: *Bachelor of Science in Information Technology* ,
2008-2012 City of San Fernando La Union

Skills And Competence

- Easily provide a customised learning experience for every user and learning profile (skills, interest, age, job aspirations, skill level, etc).
- Design a platform to perfectly match your brand and unique values and culture.
- Adapt your learning experience and content to every occasion and lifestyle.

- **Collaborative digital content consumption and learning experiences.**

Employment History

Company: **Giligan's Island Restaurant and Bar**

Duration: March 2012 / April 2013

Position: **Service Crew**

Duties:

- **Take orders from a bar patron**
- **Prepare food and drinks for customers.**
- **Responsible for garnishing a drink such as putting a lemon wedge, straw or other drink garnishes.**
- **Accepts cash payments or opens up a tab for patrons to charge drinks.**
- **Keeps the bar stocked with all the dishes and supplies a bartender needs.**

Company: **(7")² Pizza**

Duration: August 8,2013 / August 8,2015

Position: **F&B Outlet Assistant Supervisor**

Duties

- Monitor and motivate staff members in accordance with facility policies and procedures
- Delegating tasks such as cleaning, running errands, working on projects
- Participating in performance evaluations
- Resolving employee and customer complaints, concerns and conflicts
- Assisting Supervisor with maintaining facility goals
- Provide administrative support to the supervisor
- Ensuring general safety of daily operations
- Assist with recreation programming, including, but not limited to group fitness classes
- Daily cash procedures
- Enforcing adherence to break/lunch requirements and current policies and guidelines
- Warning employees for noncompliance of policies/procedures or deviant behavior
- Mentor and provide staff with training and professional development
- Assist with scheduling of staff
- Coordinate special events

Company: **Awesome Hotel**
Duration: **August 27,2015 / January 15,2016**
Position: **Kitchen Assistant**

Duties

- Responsible for measuring and weighing ingredients.
- Fowl, poultry, fish and shellfish were cleaned for cooking.
- Responsible for informing supervisor if there is low supply of food.
- Food equipment such as glasses, dishes, tableware were loaded into dish washing machine.
- Responsible for keeping records of quantity of food used.
- Responsible for making special sauces and dressings for sandwiches.
- Did mixture of ingredients for making green salads, fruit salads, pasta salads and vegetable salads.
- Did cleaning of working areas, tables, utensils, silverware, dishes etc.
- Carried food supplies, equipment and utensils from work and storage areas.
- Soups and sauces were stir and strain.
- Distribute food for serving.
- Responsible for various other duties as assigned.

Company: **Americana International Tourism Restaurant Co.**
Duration: **February 19,2016/ July 28 2017**
Position: **Team Member/ Cashier**

Duties

- Maintain a fast speed of service, especially during rush times.
- Take orders from customers and input their selections into the restaurant's computer systems.
- Assemble orders on trays or in bags depending on the type of order.
- Process large orders for events.
- Count down your till at the end of each shift and deposit money in the safe.
- Clean your station thoroughly before, during and after each shift.
- Respond to guest questions, concerns and complaints and make sure they leave satisfied.
- Follow all restaurant safety and security procedures
- Arrive on time for all shifts and stay until shift completion.

Company: **OLAYAN FOOD COMPANY**
Restaurant: **TURNSTONE PIZZA**
Duration: **February 5, 2018 / February 5, 2021**
Position: **Restaurant Cashier**

Duties

- Create and hand over crew schedules and ensure that they are followed properly
- Supervise staff to make sure that they perform their duties with customer satisfaction in mind
- Train new crew members to handle food preparation and serving duties
- Provide workers with information on food safety, sanitation, and personal hygiene
- Inspect food supplies, dishware and flatware and food preparation equipment to ensure quality and standards
- Assist with inventory control of food, equipment, liquor, and supplies and report any shortages or inconsistencies to the designated staff
- Interviewing, hire and train new staff and provide them with orientation
- Keep an eye on operational issues such as theft and wastage and establish protocols to minimize them
- Ensure that kitchen equipment is maintained on a regular basis and arrange for repairs on time
- Make reports of equipment wear and tear and sanction purchase of new equipment
- Ensure that food portions and courses are appropriate before they are served to customers
- Greet and seat customers and keep an eye on their needs
- Assist in processing payments through cash and credit cards
- Listen and address customers' complaints and suggestions

Company: **HRD PTE LTD**
Duration: **October 21, 2021 / Present**
Position: **Web Developer**

Duties

- Website and software application designing, building, or maintaining.
- Using scripting or authoring languages, management tools, content creation tools, applications, and digital media.
- Conferring with teams to resolve conflicts, prioritize needs, develop content criteria, or choose solutions.
- Directing or performing Website updates.
- Developing or validating test routines and schedules to ensure that test cases mimic external interfaces and address all browser and device types.
- Editing, writing, or designing Website content, and directing team members who produce content.
- Back up files from Web sites to local directories for recovery.
- Determining user needs by analyzing technical requirements.

QUALIFICATIONS

I work with eagerness and with passion. I am a result oriented person, cordial, fast learner and open to fresh ideas I am enthusiastic and eager to meet colleagues and I work very well with other people due to my exceptional communication and interpersonal skills...