**ELLAINE ESTOLANO RAFAEL**

96 a. A. Bato Street, Brgy.13

Caloocan City, Philippines

Ellaine.Rafael@yahoo.com

(+63) 917 816 4001

**OBJECTIVE**

To obtain a position as a kitchen staff where I can utilize and build up my knowledge, and skills that will help me become a competitive professional in the industry while achieving the corporation’s goal.

**EDUCATIONAL BACKGROUND**

**Lyceum of the Philippines University – Manila**

*Bachelor of Science in International Hospitality Management:*

*Specialization in Culinary Arts and Kitchen Operation*

* Graduation Date: May 31, 2019

**La Consolacion College – Caloocan**

*Grade School - High School*

* Graduation Date: March 2015

**HONORS AND AWARDS**

2019 **Magna Cum Laude**

*General Point Average: 1.50*

2015 – 2019 **Dean’s Lister** (Bronze and Silver Awardees)

**WORK EXPERIENCE**

March 2019 – May 2019 **On-the-Job Training (600 Hours)**

***Cold Kitchen - Banquet, Seda Vertis North, Quezon City***

* Prepared different kind of sliced fruits during production
* Assisted chefs every functions (Banquet).
* Prepared dressings, cold cuts and cheeses.
* Assisted chefs during Mise en Place
* Prepared composed salads and washed greens
* Plated different kind of salads, and sandwich.

**On-the-Job Training (600 Hours)**

***Cold Kitchen – Misto, Seda Vertis North, Quezon City***

* Prepared and plated A La Carte Orders.
* Assisted chefs during production and set up for buffet area (Breakfast, Lunch and Dinner) and club lounge.
* Assisted chefs plating tea time and cocktail for club lounge.
* Replenished condiments and dressing after pull out.
* Assisted chefs during production for A La Carte Orders and In-room dining.

June 2018 – July 2018 **On-the-Job Training (400 Hours)**

***Garde Manger, Solaire Resort and Casino, Paranaque City***

* Assisted chefs every functions (Banquet).
* Assisted in plating different kinds of dish.
* Assisted the setup of buffet table by ensuring the foods are properly placed.
* Prepared cold food items like salads, cold cuts, salad dressings, cheeses and fresh fruits.
* Served mixed salad (salad bar station) for the guest.

**TRAININGS AND CERTIFICATION**

**June 2019 Career Fair 2019 (Day 1 and 2)   
“JW Marriott Miami Turnberry Resort & Spa”  
“Fontainebleau Miami Beach”**Treston International College, Bonifacio Global City, Taguig

**May 2019 – June 2019 Culinary Training: Knife Skills  
Lé Club (Disciples Escoffier)**Treston International College, Bonifacio Global City, Taguig

**May 2019 Young Talents Escoffier 2019 Philippines - “Young Chefs Culinary Competition” (Lé Club Junior Chef- Kitchen Assistant)**Enderun Colleges, Bonifacio Global City, Taguig

**April 2019 Symposium: “Shaping the Students’ Future Beyond the 4thIndustrial Revolution”**Lyceum of the Philippines University- Manila

**October 2018 NCIII Events Management Services (TESDA)** Lyceum of the Philippines University- Manila

**July 2018 Integrated Food Safety System** Solaire Resort and Casino, Parañaque City

**April 2018 Restaurant Immersion- “Cost Control”** GEN Korean Barbecue House, SM Mall of Asia, Pasay City

**American Hospitality Academy:  
 Professional Development Certificate in  
 “Hospitality Professional”** Lyceum of the Philippines University- Manila

**February 2017 NCII Housekeeping Operations (TESDA)  
- November 2017** Blueridge Pacific Institute Inc., Sta. Cruz, Manila

**NCII Cookery (TESDA)** LPU Culinary Institute, Intramuros, Manila

**NCII Front Office Services (TESDA)** Lyceum of the Philippines University- Manila

**American Hospitality Academy:  
 Professional Development Certificate in  
 “Managing Diversity in a Multicultural Workplace”** Lyceum of the Philippines University- Manila

**March 2016 Pastry and Culinary Congress with Chef Heinz Pelayo  
- November 2016** LPU Culinary Institute, Intramuros, Manila

**Restaurant Immersion “Vikings Group Dine and Learn”** Four Seasons Buffet and Hotpot, Ortigas

**NCII Food and Beverage Service Operations (TESDA)** Lyceum of the Philippines University- Manila

**September 2015 Hotel Immersion – “Stay and Learn Program”** EDSA Shangri- La Hotel, Mandaluyong City

**ACITIVITIES OR PROFESSIONAL AFFILIATIONS**

June 2016 – May 2018 **Les Jeunes Chefs Organization**

Lyceum of the Philippines University – Manila

* Functions in Hot Kitchen Department
* Functions in Pastry Department
* Functions in Food and Beverages Service Operations

**CHARACTER REFERENCE**

**Chef Ma. Chrizette Torregoza**

Kitchen Admin Assistant

Seda Vertis North  
Quezon City

09176349850

**Chef Patricia Jimena**

Garde Manger Chef

Solaire Resort & Casino

Paranaque City

09178870304