

REYNIER CATIBOG ILAO

Rua da harmonia edf poly garden #45 blk3 5f –O MACAU

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reynierilao53@gmail.com



Career Objective

Be an efficient and responsible employee in a results-oriented company/entity that seeks an aspiring and career conscious person, where acquired professional knowledge and technical know-how will be utilized toward continued growth and development.

Career History

Demi Chef

Hidemasa Japanese Cuisine

Dolce Hotel Management

Dubai, UAE

November 2021 – May 2022

- Responsible for daily food preparation and duties assigned to meet the set standard
- Organizing product and ordering, checking the quality of the product ➤ Assist Executive chefs with an array of different task in the kitchen

Commi I

Alshaya Central of Kitchen

Dubai, UAE

February 2021 –October 2021

- Responsible for the preparation of Texas Roadhouse product
- Cutting the meat and making sauce
- Organizing product and ordering, checking he quality of the product

Commi I

Katsuya by Starck

Alshaya Diverse Dining Company

Dubai, UAE

February 2018 – December 2020

- Responsible for the daily food preparation and duties assigned to meet the set standard and qualities whereby the rule include key responsibilities such as: Support to Demi Chef de Partie in the daily operation and work.
- To provide exceptional service and support the culinary team.
- Works in the designated station as set by Executive Chef and/or Sous Chef.

Demi Chef

CoochiniRestaurant and Bar

Al Khaleej Palace Hotel

Al Maktoum Street, Deira, Dubai U.A.E.

December 13, 2015 - October 2017

- Prepare and cook food according to recipes, quality and presentation standards, and food prep checklists.
- Prepare ingredients for cooking, including portioning, chopping, and storing food before use.
- Safely and appropriately use baking and measuring tools/equipment/appliances to prepare baked foods.
- Follow and ensure compliance with food safety handling policies and procedures, including personal hygiene procedures.
- Check and ensure correct temperatures of kitchen appliances and food, and report issues to management.
- Wash and disinfect kitchen area; set-up and break-down work station; and follow and ensure compliance with sanitation and cleaning procedures. Monitor the quality of food prepared and portions served throughout shift.

CREW TRAINER

McDonalds

Jeddah, Saudi Arabia

October 2014– November 9, 2015

- Responsible for training our crews for their day-to-day work, serving customers, preparing food, keeping our restaurants and kitchens clean and tidy and working well as a part of a team.
- Assess Crew member's skills and offer them extra help with any tasks they may have problems with
- Support and mentor Crew members as they complete their own apprenticeship and guide the Crew member through his or her development programme

CREW MEMBER

McDonalds

Jeddah, Saudi Arabia

October 2012 – September 2014

- Work in the kitchen preparing food and at the front counter helping customers through the ordering process.
- Customer Service, Food Preparation and Cleanliness and Hygiene
- Responsible for people, quality, service, cleanliness
- Food safety/Sanitation/Hygiene
- Customer Engagement
- Workplace safety
- Restaurant Systems

TRAININGS/SEMINARS ATTENDED

Title : Basic Food Hygiene Training
 Al Safa Consultancy and Hospitality Services
 Dubai, U.A.E.
 March 13, 2016

Title : Basic Food Hygiene Training
 GEMS Quality Consultants
 Dubai, U.A.E.
 December 24, 2016

Title : *Crew Development Class No. 84
***Crew Trainer Class No. 24**

REZA Food Services Co. Ltd.
McDonalds Western Region
Jeddah, Kingdom of Saudi Arabia

CHARACTER REFERENCE/S

Name : Usman Khan
Position : Head Chef
Address : Katsuya by Starck, Dubai UAE
Contact No. : +971588430575

Name : Paul F. Gozarin
Position : Operation Manager
Address : McDonalds, Jeddah, Kingdom of Saudi Arabia
Contact No. : +966564626609

Name : Carlo Santa Ana
Position : Head Chef
Address : Coochini Restaurant & Bar, Dubai UAE
Contact No. : +971504547016

Educational Attainment

SHORT COURSE:

Refrigerator and Airconditioning Mechanic
Meralco Foundation Institute
Meralco Center, Ortigas Avenue, Pasig City
Philippines
July 16,2005 – September 03, 2005

SECONDARY:

Lipa City Colleges
Lipa City Philippines
(1996 – 2000)

Personal Profile

Nationality : Filipino
Gender : Male
Marital Status : Married
Date of Birth : May 27, 1981
Language : Tagalog, English, Arabic
Visa Status : Cancelled

I hereby certify that the above information is true and correct to the best of my knowledge and ability



Reynier Catibog Ilao

Applicant