

JOHN IAN P. VELASCO

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CAREER SUMMARY

Dedicated and skilled food service professional with experience as a Cook, Assistant Cook, Kitchen Helper, and Cashier, excelling in food preparation, kitchen operations, and customer service. With a strong background in multitasking, handling pressure, and ensuring food safety standards, I contribute effectively to a fast-paced culinary environment. Additionally, my expertise in cash handling, order management, and teamwork allows me to provide excellent service while maintaining efficiency in both kitchen and front-end operations."

SKILLS AND QUALIFICATIONS

- Strong Communication Skills
- Task and Time Management
- Efficient and Task-Oriented
- Eager to Learn
- Kitchen Safety Knowledge
- Handles Pressure Effectively
- Team Player
- Food Preparation Skills
- Problem-Solving Skills
- Adaptability
- Multitasking Ability
- Customer Service Skills
- Cash Handling
- Order Management
- Kitchen Operations
- Food Safety Standards
- Fast-Paced Work Efficiency
- Basic Life Support and Standard First Aid Certified
- NC II Cookery

WORK HISTORY

Company/Restaurant :CHOYLIN FRIED STATION

Position: Fryman & Cashier

Address: San Isidro, Candon City, Ilocos Sur, PH

Date: October 2018- April 2019

- Monitor and maintain the fry station by ensuring fryers are at the correct temperature, maintaining oil levels, and filtering oil as needed
- Ensure quality by monitoring cooking times, temperatures, and appearance, adjusting

- processes for consistency.
- Coordinate with kitchen staff for timely order preparation and smooth food production.
- Assist with daily sales reports, reconcile cash drawers, and follow procedures for cashier station management.

Company/Restaurant: CAFE TRIBU

Position: Cook

Address: Narvacan, Ilocos Sur, Philippines

Date: April 2021-August 2022

- Plan, prepare, and execute menu items to ensure quality, consistency, and adherence to cafe standards.
- Follow strict food safety guidelines and manage inventory to prevent waste and maintain freshness.
- Maintain a clean and organized kitchen while coordinating with staff to ensure smooth operations and effective communication

Company/Restaurant: ALOHA NUI HOTEL EVENT CENTER & RESTO BAR

Position: Cook/Kitchen helper/Waiter

Address: McArthur Highway, Candon City, Ilocos Sur, PH

Date: September 2022-May 2024

- Prepare and cook a variety of dishes, ensuring high standards of taste, presentation, and portion control.
- Adhere to food safety standards, maintain kitchen equipment, and assist with inventory management.
- Coordinate with staff for efficient food preparation and service, while also handling basic food prep tasks and maintaining a clean and organized environment.

EDUCATION & TRAININGS

School Name: QUEZON CITY POLYTECHNIC UNIVERSITY

Course: Bachelor of Science in Industrial Engineering

Address: Batasan Rd, Quezon City, 1126 Metro Manila PH

Year: 2013-2015

School Name: NORTHERN ILOCANDIA COLLEGE OF AND TECHNOLOGY

Course: Computer Programming

Address: Candon City, Ilocos Sur, Philippines

Year Graduated: 2016

School Name: ILOCOS SUR POLYTECHNIC STATE COLLEGE

Course: Bachelor of Science in Hospitality Management

Address : Darapidap, Candon City, Ilocos Sur, Philippines

School Year: 2017-2018

High School

School Name: Dr. Ricardo Gacula Memorial National H.S

Address: Tamurong Primero, Candon City, Ilocos Sur, PH

Year Graduated: April 2013

Elementary

School Name: Tamurong Elementary School

Address: Tamurong Primero, Candon City, Ilocos Sur, PH

Year Graduated: March 2009

TRAININGS/CERTIFICATION

- **Basic Life Support and Standard First Aid**
- **NC II Cookery- *Center for Culinary Arts(CCA)***

PERSONAL INFORMATION:

Birthday: May 14,1997

Marital Status: Single

Religion:Methodist

Weight: 67 kg

Height: 5'5

Father's Name: Johnson L. Velasco

Mother's Name: Faye Meah P. Velasco

**References available upon request.*

