

Jherwin M. Presnillo

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Macao Special Administrative Region of China

PROFESSIONAL SUMMARY

Skilled Restaurant Supervisor for more than two years with an energetic personality in delivering for an exceptional customer service. Seeking an opportunity in a restaurant industry to impart proven skills and abilities that could augment the revenue of the company that will be both beneficial for success.

WORK EXPERIENCE

Property Assistant

May 2015 - Present

Jones Lang Lasalle Limited • Macao Special Administrative Region of China

- Inspect property conditions and coordinate maintenance activities.
- Provide general administrative support with the team.
- Assist guests, contractors and workers on their respective tasks.
- Answer telephone inquiry.
- Monitor and patrol in the property vicinity.
- Ensure that the work practice is in accordance with the standard policies and procedure of the company.

Restaurant Supervisor

Aug 2012 - May 2015

Safari Food Corporation • Riyadh, Saudi Arabia

- Maintain the highest standards of cleanliness and food safety.
- Handle customer needs, comments, and complaints efficiently.
- Hire, train, and supervise the team.
- Create staff schedule to ensure appropriate staffing.
- Ensure all employees are working within outlined operating standards.
- Ensure a positive welcoming environment for the team.

Waiter

Mar 2011 - Aug 2012

Safari Food Corporation • Riyadh, Saudi Arabia

- Welcome and greet customers politely.
- Answer inquiries about the food and beverage items on the menu.
- Ensure customers' orders are properly relayed in the kitchen.
- Handle customers' requests and serve food at the table.
- Comply with the safety, health and hygiene protocols of the company.

Cashier

Sep 2008 - Dec 2010

Americana Food Company • Doha, Qatar

- Greet and assist customers.
- Process customer orders and record them in the restaurant database.

- Calculate bills of customer using the cash register.
- Collect cash, checks, and credit card payments from customers and issue receipts.
- Handle customer's inquiry and complaints.
- Maintain clean and tidy payment counter.

Line Cook

Americana Food Company • Doha, Qatar

Feb 2007 - Sep 2008

- Ensure quality and freshness of ingredients and products.
- Prepare and cook dishes as per the restaurant recipe.
- Ensure that the orders are prepared clean and serve in timely manner.
- Adhere with the health and safety protocols at all times.
- Maintain a clean work station area, including kitchen equipment, tables, and shelves.
- Follow proper handling, preparation, holding and temperature guidelines.

EDUCATION**Diploma in Computer Electronics**

STI BALAGTAS • Bulacan, Philippines

Jun 2001 - Apr 2002

SKILLS

- Excellent Customer Service
- Point-of-sale system
- Knowledgeable in Health and Food Safety
- Accuracy and attention to detail
- Positive attitude and friendly demeanour
- Management and administration skills