PRINCESS RIHAN M. SAKALURAN

Address: Block 9 Lot 10 Sicily Street corner Casino, Cittadella Executive Village, Las Pinas City

Telephone Number: (632) 828-7319
Best time of day to contact: anytime
E-mail: princess 28 sakaluran@yaho.com

Date of Birth: 28 June 1990 Place of Birth: Philippines

Gender: Female

Country of Citizenship: Philippines

Field of Training Desired: F&B Length of Program desired: 12 months

Date available to start training: immediately

Philippine Partner Agency: ALL POWER STAFFING SOLUTIONS, INC.



Training Objectives: : To have international cultural exposure and hands-on experience in the field of hospitality management as a gateway to a meaningful hospitality career. To develop my hospitality management skills and become globally competitive.

Country of Residence: Philippines

Education

Institution Name: SOUTHVILLE FOREIGN UNIVERSITY - PHILIPPINES

Location: BF Homes, Las Pinas City, Philippines Institution start date: (June 2007-March 2009)

Graduation: (April 2009)

Field of Study: ASSOCIATED DIPLOMA IN HOTEL AND RESTAURANT MANAGEMENT

Relevant work experiences and trainings attended during school years 2007 to 2009 at Southville Foreign University:

<u>Positions</u>	Company	DATE
Head Waiter, Chef de Rang, Commis de rang, Bartender, Cashier, Steward	Manx Restaurant Southville Foreign University	SY-2008
Cashier, Barman, Food Server	Zion Bar Southville Foreign University	SY-2008
Head Chef, Potager, Garde manger, Pastry, Steward	IHMCS Laundry and Housekeeping Southville Foreign University	SY-2008

Skills/Qualifications

Languages & Level: Proficient in the English language

Computer Skills: Well verse in Fidelio, Microsoft Word, Microsoft Excel, Microsoft Powerpoint.

Special Awards/Honors/Certifications:

1.	Dean'sLister, 2 nd term	School Year 2007 - 2008
	Southville Foreign University	
2.		School Year 2007 - 2008
	Southville Foreign University	
3.	Loyalty Awardees	School Year 2005 - 2006
	Notre Dame Siena School of Marbel	
	Philippines	

Activities & interests:

- Restaurant skills (setting tables and chairs; inventory check-up; proper standard for service sequence, wine serving)
- Kitchen Skills (proper handling of food hygiene;
- Front Office Skills (proper procedure for guests accepting reservation, check-in and check-out.