

Earl Hassan L. Rosil

AJ808 Mantawi Street, Ajoya Subdivision, Gabi, Cordova, Cebu
Philippines
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C A R E E R O B J E C T I V E S :

- To be professionally associated with an esteemed organization with an objective to utilize my education and experience more meaningfully and work towards achieving the goals of the organization.

P E R S O N A L I N F O R M A T I O N :

Age : 33 years old
Gender : Male
Date of Birth : January 3, 1987
Civil Status : Single with a common law Partner
Citizenship : Filipino
Religion : Alliance
Height : 175 cm
Weight : 146 lbs.

E D U C A T I O N A L B A C K G R O U N D :

Technical : **Standard Culinary and Technical Skills Training Center**
Commercial Cooking
Dasmarinas City, Cavite
July 2011 - October 2011

Tertiary : **Systems Technology Institute College**
Bachelor of Science in Computer and Electronics Technology
Pagadian City
November 2006 –March 2007

Secondary : **Saint Columban College**
Pagadian City
2002-2003

Primary : **Upper Pulacan Elementary School**
Labangan Zamboanga del Sur
1998-1999

SEMINARS AND TRAININGS ATTENDED :

TESDA – Commercial Cooking NCII

Dasmarinas City Cavite

October 6, 2011

On the Job Training

Macro Asia Catering Services

Sucat Road, Merville Exit, NAIA Pasay City

December 5, 2011 –January 21, 2012

Food and Beverage Integrated Training

Unlisolutoins Manpower and Events Management

April 23, 2012 - April 28, 2012

On the Job Training

Richmonde Hotel

Ortigas Metro Manila

May 21, 2012 – May 26, 2012

Anti – Piracy Training

CF Sharp Crew Management Inc.

Manila, Philippines

October 09, 2013

Certificate of Completion on Personal Survival Techniques, Fire Prevention and Fire Fighting, and Personal Safety and Social Responsibility

STCW Office of the Maritime Industry Authority

Manila, Philippines

September 4- 13, 2013

Security Awareness Training

M/S Norwegian Sky

December 11, 2013

Crowd Management and Safety Training for Personnel Providing Direct Service to Passengers in Passenger Spaces

M/S Norwegian Sky

December 28, 2013

Certificate of Training on Board for Nutritionally and Balanced Calendar Menu and Supervisor / Administer Galley Area

M/S Norwegian Jade September 15 – May 29, 2016

M/S Norwegian Sky November 13 – May 30, 2014

A W A R D S A N D C E R T I F I C A T E S :

Certificate of Sea Service Experience Ship's Catering NC III

Norwegian Sky

November 30, 2013- May 30, 2014

Norwegian Jade

September 15- May 29 2016

Vacation Hero Award

Norwegian Jade

May 2017

Australia Certificate III in Commercial Cookery

September 2017

W O R K I N G E X P E R I E N C E S :

- **UNLISOLUTIONS Manpower Services & Events Management Inc.**

CONTRACTUAL JOBS:

Active Fun

26th St. 9th Ave. Fort Bonifacio, Taguig City

Banquet Department

On Call Waiter

June 8, 2012 – October 26, 2012

Responsibilities/ Job Description: Perform waiting and serving jobs at banquets and events fine or casual dining. These events include birthdays, weddings, baptisms, and the like. Attends to guests concerns and special dining requests as well as after care in the venue.

Armada Hotel Manila(formerly CENTARA HOTEL MANILA)

Thaikitchen Department

M H Del Pilar St. Malate Manila

Kitchen Helper

August 9, 2012 – October 26, 2012

Responsibilities/ Job Description: Assist Thai chef, perform after care, dish washing, equipment and supplies safe keeping and organization.

FULL TIME JOBS

Hamilton's Restaurant

Caramutan Lapaz, Tarlac

Sous Chef

January 2013 – July 2013

Responsibilities/ Job Description: Budgeting, menu planning, hiring, marketing, and buying tasks on top of preparing/ cooking main and specialty dishes.

Norwegian Cruise Line

7665 Corporate Center Drive. Miami, Florida

Assistant Cook

November 30, 2013 -July 20, 2017

Responsibilities/ Job Description: Food preparation on the main galley/ hot kitchen.

These tasks include supervising existing and new employees assigned in any station of the main galley and food preparation for special requests such as allergy precautions. Assist cook and head chef on other assigned tasks.

The Sydney Collective- The Morrison Bar & Oyster Room

225 George St. Sydney NSW 2000, Australia

Cook/CDP

November 14, 2017 – July 08, 2018

Responsibilities/ Job Description: Grill / salad in-charge all around food preparation work and depending on assignment. Closing in- charge as well as sanitation.

Mad Monkey Hostels Cebu

73 Echavez Street, Cebu City 6000

Sous Chef

October 17, 2018- January 31 2019

Responsibilities/ Job Description: Menu planning, purchasing, costing and managing for a newly opened international hostel.

Solea Mactan Resort

Wahing Street, Alegria, Cordova, Cebu

Demi Chef de Partie

February 01 2019-October 26 2019

Responsibilities/Job Description: Cold kitchen in-charge, managing/overseeing staff, scheduling, event management.

Sous Chef

October 26 2019- Present

Responsibilities/ Job Description: Menu planning, costing, managing or overseeing staff, scheduling, event management.

C H A R A C T E R R E F E R E N C E S :**Lester Castro**

HR Manager

Unlisolutions Manpower Services and Events Management Inc

Active Fun and Armada Hotel Manila

Unit 102 MJM Bldg, Makati, Metro Manila

63 25530526

Ms. Anne Pearce

Owner/Manager

Hamilton's Restaurant

Lapaz, Tarlac

(045) 606-1280

0918-897-5818

Chef. Dani Abad

Instructor

STANDARD CULINARY AND TECHNICAL SKILLS TRAINING CENTER

+639301183323

Chef. Susan Dela Cruz

Instructor

STANDARD CULINARY AND TECHNICAL SKILLS TRAINING CENTER

+63946 6974015

Email: admin@sctstrainingcenter.com

Ms. Ma. Santa B. Monica

Crewing Manager

Norwegian Cruise Line

C/O CF Sharp Office, Manila

(02) 527 6031

Mr. Martino Pulito

Head Chef

Morrison Bar & Oyster Room

Sydney, Australia

0402 287 020

I hereby certify that all the given information is true and correct to the best of my knowledge and belief.

Earl Hassan L. Rosil

Applicant