

Reliable Commis Chef with extensive experience in several areas of cuisine. Specializes in European and American Cuisine. Comfortable preparing food to exacting standards and familiar with all aspects of food hygiene and preparation. Produced new dishes for bespoke menus based on unexpected and exciting flavors. Looking for more responsibility and a position in a more ambitious restaurant.

Key Roles and Responsibilities

- Operates in the Hot Kitchen and Cold Ladder for VIP section
- Prepared Amouse-bouche
- Fish Cook
- Prepared breakfast, lunch and dinner mainly European Cuisine
- Cheeseman
- Stationed in the open kitchen for breakfast and lunch with an average of 100 tables a day
- Prepared soups, stocks, and sauces (European, American, Asian, and Japanese)
- Cooked different kinds of pastas and its sauces
- Stationed in the Pantry (preparing salads, cheese plates, and cold appetizers)
- Cleaned, maintained, and organized kitchen
- Ensuring all quality control is done accurately and completely
- Kitchen safety and hygiene control training and skills
- Managing kitchen and food inventory and stock levels
- Responsible for receiving, storing, rotating produce, dairy, meat, fish, poultry, and shellfish based on a FIFO rotation

Work History

2019-2020 **Commis De Cuisine**
*Queen Elizabeth Ship Cunard
Hamilton, Bermuda*

2017-2019 **Kitchen Helper**
*The Bellevue Manila
Alabang, Philippines*



LUIGE MIGUEL ISIDRO

Commis De Cuisine

Personal Info

Current Employer

Singa Ship management
Phils., Inc.

Location

Philippines

Phone

+63 905 484 4399

E-mail

miggy.lml@gmail.com

LinkedIn

<https://www.linkedin.com/in/miguel-isidro-0129>

Skills

Asian Cuisine



European Cuisine



American Cuisine



Palate for quality of taste



Education

- 2017-2019 **Diploma in Fundamental & Modern Professional Culinary Arts**
Global Culinary and Hospitality
Metro Manila, Philippines
- 2012-2015 **Doctor of Medicine**
Our Lady of Fatima University
Valenzuela, Philippines
- 2008-2012 **Bachelor of Science in Biology major in Human Biology**
De La Salle University
Dasmariñas, Cavite, Philippines

Accomplishments

- First Training which helps prompt the specific action towards the victim to control the issue confidently.
- Served a high-class clientele on VIP section including Philippine diplomats and delegates
- Mentored interns which enable them to handle kitchen works

Licenses & Certifications

- 2019 Food Safety Level 2 Training Programme
Magsaysay Center for Hospitality & Culinary Arts
- 2019 Ship's Catering (Ships' Cooks)
Technical Education and Skills Development Authority
- 2019 Basic Training for Seafarer
Far East Maritime Foundation Inc
- 2019 Passenger Ship Crowd Management Training
Far East Maritime Foundation Inc.
- 2019 Safety Training for Personnel Providing Direct Service to Passengers in Passenger Spaces
Far East Maritime Foundation Inc.
- 2019 Ship Security Awareness Training and Seafarer with Designated Security Duties
Far East Maritime Foundation Inc.

Knife Skills

Very Good

Food Safety

Excellent

Cleanliness & Hygiene

Excellent

Risk Assessment

Very Good

Cost Estimating and Control

Excellent

Decision Making and Leadership

Excellent

Procedure Writing

Very Good

Ability to work with under pressure

Excellent

Strong interpersonal and leadership skills

Excellent

First Aid

Excellent

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| 2019 | Anti-Piracy Awareness Singa Ship Management Phils., Inc |
| 2018 | Catering and Events Planning Global Culinary and Hospitality Academy |
| 2017 | Pork Fabrication and Charcuterie Global Culinary and Hospitality Academy |
| 2017 | Kitchen Operations Global Culinary and Hospitality Academy |

Availability

One (1) Month Notice

References

Name: Ryan Nuñez
 Position: Demi Chef De Partie
 Company: Singa Ship Management
 Address: U-1, 21F BDO Plaza, 8737 Paseo de Roxas, Makati
 Contact Number: (+63) 918-666-3755

Name: Mark Christian Mancao
 Position: Commis 3
 Company: The Bellevue Manila
 Address: 5139 North Bridgeway, Malacca Lane,
 Filinvest Corporate Alabang. Muntinlupa City, Metro Manila
 Contact Number: (+63) 935-444-3908

Name: Chef John Rafael Santiago
 Position: Chef Instructor
 Company: Global Culinary and Hospitality Academy
 Address: 4thFloorMillenium Place, Meralco Avenue and Sapphire
 Road, Ortigas Center, Pasig City
 Contact Number: (02) 633-6382

Software

Power Point



Excellent

MS Office



Very Good

Languages

Fluent in both written and
 oral English



Superior