

# **Mar-Jay Lorenz Pagaliawan Juban**

+63 977 0160473

jubanmar@gmail.com



## **Working Experience**

### **Tiger Resort, Leisure and Entertainment Inc./ Okada Manila – Philippines**

Commis 3 - Enbu ( Japanese F&B outlet )

01 February 2018 - Present

- Robatayaki Station – grilled items
- Hot station – Tempura and other hot items
- Assist in other station when needed.
- Assist in ordering vegetable items needed for the operation, using RedRock software
- Follows recipes, portion controls, and presentation specifications as set by the hotel.
- Responsible for maintaining high standards of food hygiene

Commis 3 – La Piazza Ristorante (Italian F&B outlet)

April – October 2019

- Cold Station – Salads, Amuse Bouche, Cold cuts

Commis 3 - Goryeo ( Korean F&B outlet)

09 January 2017- 30 January 2018

- Opening Team.
- Prep Station – preparation for the items needed for the operation.
- Assist in ordering food items for daily operations
- Butchery Station – prepare meat orders for grilling.
- Follows recipes, portion controls, and presentation specifications as set by the hotel.
- Responsible for maintaining high standards of food hygiene.
- Perform Ad-Hoc duties, as requested by the Chef De Cuisine.

## **The Korea Food Company – Singapore**

Catering Executive 14 October 2013 – 15 April 2016

- Responsible for maintaining high standards of food hygiene.
- Ensuring high standards of food quality from point of purchase to meal preparation, cooking and service.
- Liaising with kitchen and outlet staff on a daily basis.
- Follows recipes, portion controls, and presentation specifications as set by the management.
- Effectively maintaining kitchen and outlet inventory.
- General admin duties – tend to customer queries via phone or email, prepare weekly staff schedule, prepare monthly sales summary, filing of documents.
- Perform Ad-Hoc duties, as requested by the Manager/Owner.

## **BIBIGO HOT STONE – Singapore**

Cook 01 October 2012 – 01 October 2013

- Hot Station and Grill Station.
- Follows recipes, portion controls, and presentation specifications as set by the restaurant.
- Maintain food hygiene standards all the time.
- Clean food preparation areas, cooking surfaces, and utensils.
- Manage inventory and restock workstation.
- Perform additional responsibilities, although not detailed, as requested by the Chef.

## **TEXAS CHICKEN PTE. LTD. – Singapore**

Management Trainee 26 March 2012 – 26 September 2012

- Clean food preparation areas, cooking surfaces, and utensils.
- Maintain sanitation, health, and safety standards in work areas.
- Measure ingredients required for specific food items being prepared.
- Operate large-volume cooking equipment such as deep-fat fryers.
- Verify that prepared food meets requirements for quality and quantity.
- Clean, stock, and restock workstations and display cases.
- Perform additional responsibilities, as requested by the Manager.

## **LESLIE'S RESTAURANT – Philippines**

Assistant Cook September 2010 – January 2011

- Sets up station according to restaurant guidelines.
- Prepares all food items as directed in a sanitary and timely manner.
- Follows recipes, portion controls, and presentation specifications as set by the restaurant.
- Restocks all items as needed throughout shift.
- Cleans and maintains station in practicing good safety, sanitation, organizational skills.
- Has understanding and knowledge to properly use and maintain all equipment in station.
- Assists with the cleaning, sanitation, and organization of kitchen, walk-in coolers, and all storage areas.

## **Competencies and Trainings**

### **Okada Manila Food Safety Management System**

Okada Manila, Philippines  
February 2017

### **Stewarding Essentials**

Okada Manila  
February 2017

### **Conduct Food and Beverage Hygiene Audit**

At-Sunrise Global Chef Academy Pte Ltd, Singapore  
February 9-12, 2015

### **WSQ Food Hygiene - Follow Food and Beverage Safety and Hygiene and Procedures**

Ascendo Consulting Pte Ltd, Singapore  
26 November 2012

### **National Technical Certificate in Commercial Cooking II**

Technical Education and Skills Development Authority (TESDA), Philippines  
2010

## **Educational Qualifications**

### **Victorious Christian Montessori, Cavite, Philippines**

High School Diploma

### **De La Salle University, Dasmarias, Cavite, Philippines**

Bachelor of Science in Business Administration  
Major in Marketing and Advertising Management  
College level  
(01 June 2006 – 23 March 2009)

## Personal Details

Date of Birth : 27 January 1986

Age : 35

Gender : Male

Marital Status : Married

Height : 5' 5"

Weight : 167lbs

Language Literacy : English & Tagalog

Computer Literacy : Microsoft Office (Words, Excel, PowerPoint & Outlook)