



RONALD JAMES SY VALLEJOS

LINE COOK

CONTACT

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Parañaque City

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 +63916-3960590

EDUCATION

ALTERNATIVE LEARNING SYSTEM (ALS)

2018 - 2019

FOOD AND BEVERAGE SERVICES NC11

June 2014 - August 26, 2014
Technical Education and Skills
Development Authority
Achieve Career Today (ACT)

SECONDARY EDUCATION

Bernardo College

PRIMARY EDUCATION

El Niño De Salambao Academy

PERSONAL BACKGROUND

Date of Birth | January 7, 1982
Place of Birth | Manila, Philippines
Citizenship | Filipino
Civil Status | Single
Height | 5'4 "
Weight | 140 Lbs.
Father's Name | Rodolfo Vallejos
Mother's Name | Susana Vallejos

OBJECTIVES

- To apply for a position that projects coordination and administration.
- To promote new learning through application of personal skills, acquired knowledge and innate talents.

WORK EXPERIENCE

CAVIAR RESTAURANT AND CHAMPAGNE BAR (Fine Dining)

LINE COOK (PROFESSION) | OCTOBER 20, 2015 - PRESENT

- Adhere to the precise instructions of the head chef.
- Ability to handle multiple orders.
- In-depth knowledge of food processing and safety.
- Inspect and test all food before it is served.

APU AUTHENTIC FILIPINO CUISINE (Casual Fine Dining)

Kitchen Staff | January 16 2015 August 2015

GRAND CHAMONIX MARKETING INC.

Dispatcher/Picker | August 5, 2013 - February 8, 2014

GRM INTERNATIONAL INC.

Dispatcher/Picker | July 2011 - August 2013

MIASCOR GROUND HANDLING

Airport Equipment/Utility Operator | February 2005 -
February 2007

SKILLS

- Fluent in English, Filipino
- Able to work with own initiative
- Able to work under pressure
- Efficient in during assigned task
- Good interpersonal skills
- Ability to handle and prioritize multiple task
- Ability to work with minimum supervision

CHARACTER REFERENCE

Hardy Timwat | +63917 - 868 - 3515

Caviar Restaurant and Champagne Bar

Caviar Restaurant and Champagne Bar | Head Chef