

CIRILO DESIERTO GUYOD III

Chef

Auburn Place Block 2 Lot 8 Russet Street Las Pinas City

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Professional Summary

Currently a high-performing Chef offering 8 years of restaurant experience. A talented kitchen leader and team motivator successful at maintaining kitchen operation, food preparation and menu creation capabilities. Well-versed in fine dining cuisine and buffet, sourcing ingredients, and boosting unparalleled customer experiences.

Skills

- Fine-dining and Buffet Expertise
- Signature Dish Creation and Menu Planning
- Attention to Taste
- Safety Standards and Protocols and Counter Sanitation
- Proper Food Handling
- Customer Service & Experience

Work History

Commis Butcher

May 2012 to June 2012

Manila Pavilion Ermita, Manila

- Cut, trimmed and ground meats such as beef, pork and poultry to prepare for packaging and sale.
- Conducted proper operations of butchery equipment, including tenderizers, injectors and smoking ovens.
- Assisted head butcher by inspecting deliveries to verify freshness of meats.

Commis Butcher/Kitchen Attendant

September 2012 to April 2013

Luxent Hotel, Quezon City

- Helped chefs prepare and present food to event guests with strong attention to detail and presentation expertise.
- Adhered to company quality constraints and industry best practices for guest satisfaction.
- Prepared meats for different cooking methods, maintaining cultural relevancy and catering to customers.

Demi Chef

May 2013 to April 2017
Movie Stars Café, Mall of Asia

- Prepared meals from scratch using authentic popular recipes.
- Coordinated effectively with service staff on timing of meal plating and delivery to guarantee freshness and adequate food temperature.
- Developed recipes and menus by applying understanding of market demand and culinary trends.

Chef De Partie

October 2017 to Present
THE ALLEY by VIKINGS, Quezon City

- Created recipes and prepared advanced dishes.
- Supervised culinary techniques to improve productivity and increase kitchen workflows.
- Inspected kitchens to observe food preparation quality and service, food appearance and cleanliness of production and service areas.

Education

Western Institute Of College in Iloilo City
1998- 2000 (Undergraduate)
Bachelor of Science Agriculture

Accomplishments

- Commendation by the Office of the Mayor for delivering exceptional customer experience to one of their guests back in 2019 in The Alley by Vikings.

Character References:

Jonathan Jota (Chef Boom)
Corporate Executive Chef
Vikings Group of Companies
0927 791 5281

Albert Flores
Executive Sous Chef
Networld Hotel and Casino
0915 4913 440

Marieneto Aldas San Miguel
J&J Head Chef
Sedoxo on-site