

KYLE AIZON JAY DINI-AY

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 Pacific Grand Villas, Lapu-Lapu City, Cebu, Philippines

Detail-oriented professional chef offering more than six years of experience working in fast-paced, high-volume kitchen environments, focused on offering unparalleled customer experiences. Adept in monitoring kitchen activities and meeting strict health code standards with proven skills in people management, inventory control and supply ordering.



PROFESSIONAL TRAINING

SERVICE ASSOCIATE-KITCHEN – Shangri-La’s Mactan Resort and Spa, Philippines

November 25, 2019 - Present

- Helped reduce food cost by reducing food wastage and proper inventory management.
- Showcased precision cutting for all vegetable ingredients used for the hot station.
- In charge of cutting, deboning, trimming, and marinating all meat products.
- Ensured deliveries are received and handled in accordance to HACCP guidelines.
- Assisted in monthly food inventory.

KITCHEN SUPERVISOR– Harajuku Gyoza, Brisbane, Australia

September 2015 – April 2019

- Provided coaching for new and existing kitchen staff.
- Ordered food and beverage items based on business forecast.
- Assisted in monthly food inventory.
- Introduced new kitchen cleaning schedule to effectively maximize productivity during downtime.
- Monitored food production and hygiene in accordance to Australian food and safety standards.
- Directed activities of team of skilled kitchen workers in preparing and serving meals.

COMMIS CHEF - Kookaburra River Queens, Brisbane, Australia

April - June 2016

- Cooked food items for breakfast, Lunch, High tea, and dinner functions.
- Monitored food temperature and hygiene in accordance to Australian food and safety standards.
- Maintained well-organized mise en place to keep work efficient and consistent.
- Signed for deliveries, checked items into inventory and stocked goods into proper locations.
- Cleaned kitchen areas, including counters, work spaces, shelves, refrigerators and freezers.

COMMIS CHEF - Maya Mexican Restaurant, the Abaca Group, Philippines

July 2014 -June 2015

- Supervised and trained new kitchen staff assigned for hot station.
- Cooked and prepared a variety of authentic Mexican dishes.
- Responsible for the production of fresh Masa tortilla daily.
- Maintained adequate stock levels by checking forecasted business levels on a daily basis.
- Responsible for marinating meat, vegetable preparation, sauces, and other house-made products.
- Does daily and month-end inventory for dry and perishable stocks.



RELATED EXPERIENCE

- Completed, **Job Ready Program Skills Assessment**, Trades Recognition Australia April 30, 2019
- Member, **Australian Culinary Federation** June 2016 – June 2017
- Bronze Medalist, **Nestle Golden Chef’s Hat Award**, Queensland Metro Regional Final June 8, 2016
- Completed, **Meat Standards Australia- MOD-RME-01**, TAFE Brisbane March 23, 2016
- Volunteer, **Good Food and Wine show Brisbane**, Brisbane Convention Center October 29 – November 1, 2015
- Completed, **Responsible Service of Alcohol**, Express online Training September 2, 2015
- Completed, **I’m Alert – Food Safety training**, Environmental Health Australia August 31, 2015



EDUCATION

Advanced Diploma in Hospitality Management
Graduated 2017

TAFE Queensland Brisbane, Australia

Certificate IV in Commercial Cookery
Australia
Graduated 2016

TAFE Queensland Brisbane,

Bachelor in Culinary and Textile Arts
Graduated 2014

University of San Carlos, Cebu City, Philippines



REFERENCE

Roshan Fernando

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