



George Salimao Ramilla

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Present Address:
Progreso, TAPi, Kabankalan city 6111, Negros Occidental,
Philippines

Basic Information

Age 42	Birth Date Oct 04, 1978	Gender Male	Civil Status Married
Height (cm) 167	Weight (kg) 156	Nationality Filipino	Religion Christianity - Catholic

Work Experience

I have been working for 16.67 years

Sep 2019 - PRESENT
(1 Year, 2 Months)

Cook
Norwegian cruise line
Others
USA

Supervise designated food preparation areas including banquets, room service, restaurants, lounge and bars and associates cafeteria to ensure a consistent, high quality food products.
To ensure that kitchen restaurant run according to all culinary organizational standards established by the chef de cuisine.

Nov 2018 - Jul 2019
(8 Months, 4 Weeks)

Cook
Norwegian Cruise Line Sky At Miami Florida USA
Others
Miami florida

Supervises kitchen shift operation, Ensure the complete understanding each other.
Maintain day to day kitchen operations, sale volume and culinary category of meals serve and complexity of the operation determined levels of responsibility and scope of position
Estimate daily production needs on a weekly basis and communicates production needs the the kitchen personal daily.

Sep 2017 - May 2018
(8 Months, 4 Weeks)

Chef De Partie

Marriott Hotel Manila

Hotel / Hospitality

#10 Newport Pasay City Complex, Pasay City Manila

- Supervises kitchen shift operation and ensure compliance with all food & beverage policies, standard and procedures.
- Calculate accurate, theoretical and weighted food costs.
- Estimates daily production needs on a weekly basis and communicates production needs to the kitchen personally daily.
- Support procedure for food & beverage portion and waste controls.
- Assist with an effective kitchen equipment repair and maintenance programs.
- Effectively reports and follows-up on associates work place incidents.
- Observes service behaviors of associate and provides feedback to individuals, continuously strives to improve service performance.
- Helps associate receive on-going training to understand guest expectations.
- Maintain day to day kitchen operation. Sale volume, culinary category of meals served and complexity of the operation determine level of responsibility and scope of position.
- Recognize superior quality products, presentation and flavors.
- Supervise designated food preparation areas including Banquets, Room Service, Restaurants, Bar/Lounge and associate Cafeteria to ensure a consistent, high quality food product.
- Support a department orientation program for associates to receive the appropriate new training to successfully perform their job.
- Ensure compliance with all local state and federal regulations.
- Ensure compliance with food handling and sanitation standards.
- Follow proper handling and service temperature of all food products.
- Perform other duties as assigned to meet business needs.
- Ensure associates are cross-trained to support successful daily operations.

Sep 2015 - Aug 2017
(1 Year, 11 Months)

Dime Chef De Partie

Marriott Hotel Manila

Hotel / Hospitality

#10 Newport Boulevard, Newport City Complex, Pasay City Manila,

1309 Philippines

- Maintain day to day kitchen operation. Sale volume, culinary category of meals serve and complexity of the operation determine level of responsibility and scope of position.
- Reconize superior quality products, presentation and flavors.
- Supervise designated food preparation areas including Banquets, Room Service, Restaurants, Bar/Lounge and associate Cafeteria to ensure a consistent, high quality food product.
- Work with the F&B management team and associates to continually improve guest and associate satisfaction while maintaining the operating budget.
- Support a department orientation program for associates to receive the appropriate new training to successfully perform their job.
- Ensure compliance with all local state and federal regulations.
- Ensure compliance with food handling and sanitation standards.
- Follow proper handling and service temperature of all food products.
- Perform other duties as assigned to meet business needs.
- Ensure associates are cross-trained to support successful daily operations.

Jun 2009 - Aug 2015
(6 Years, 2 Months)

Commis 1

Marriott Hotel Manila (Opening Team)

Hotel / Hospitality

#10 Newport Boulevard, Newport City Complex, Pasay City Manila,
1309 Philippines

To produce all hot and cold food items for service in the restaurant and catering functions, ensuring that all are prepared according to Marriott standards and specifications.

May 2009 - Jun 2009
(1 Month, 4 Weeks)

Chef De Partie

Shangri-la Boracay Resort & Spa

Hotel / Hospitality

Brgy. Yapak, Malay Aklan

To maintain a high standard of all food preparation and service in their respective kitchens, according to the standards required by the management.

Feb 2007 - Feb 2009
(2 Years, 3 Weeks)

Commis

Shangri-la Barr Al Jissah Resort & Spa

Hotel / Hospitality

Muscat, Oman

Does set up for our buffet Restaurant, also do Ala carte Hot and Cold orders in Room Service, Dining, Lobby Lounge, Surf Cafe, Asira Restaurant. also do receiving: checking meats, vegetables, sea foods, and dairy items. Ensures that the kitchen run according to all culinary organizational standard establish by the chef de cuisine. Also did cost control. im also tasked to work in any section of the kitchen when necessary or requested by the chef de cuisine. Have a completed understanding and adhere to the hotel Policy relating to Fire, Hygiene,healthy,and Safety.

May 2005 - May 2006
(1 Year, 4 Weeks)

Casual Employed

Makati Shangri-la
Hotel / Hospitality
Ayala Aveneu, Makati

Work in any section in the kitchen when necessary requested by the chef de cuesine. Monitor food and operating cost by reducing wastages. Have a complete understanding, adhere to the hotel policy relating to Fire, Hygiene, Health, and Safety. ensure that all dishes from the section are prepared constently and according to the satndard recipe.

Oct 2002 - Feb 2005
(2 Years, 4 Months)

Casual employed

Makati Shangri-la
Hotel / Hospitality
Ayala aveneu, Makati

Washing all the plates and sanitized according to HACCP and SFSMS policy. Help the chef what they need in kitchen equipments. organizesd the daily record check of temperature of washing machine, change the garbage every 4hours,check the handwashing station, napkins, brush,soap,including flooring should be clean in all the time.

Educational Attainment

Jun 1992 - Mar 1996

Bantayan National High School

Bachelor's / College Degree
High School Grad

Jun 1996 - Mar 2001

Negros Occidental Agricultural College

Bachelor's / College Degree
Bachelor of Science in Agriculture (Maj. animal science)

Licenses / Certifications

May 30, 2018	Marriott International LEADERSHIP, EDUCATION AND DEVELOPMENT
Jan 13, 2010	Marriott Hotel Manila awarding Certificate In the Beginning
Jun 12, 2009	Certification/ Shangri-la Boracay Service Leader- F&B Kitchen
Dec 25, 2008	Certificate of Achievement / Shangri-la Barr Al Jissah Resort & Spa Muscat, Sultanate of Oman Passing the SFSMS Certification Exam with the rating of 80%
Feb 12, 2007	Certification Shangri-la Barr Al Jissah Resort & Spa, Sultanate of Oman B.J.SH/HR/T/1557
Jun 09, 2006	Certification/ Makati Shangri-la Casual as kitchen helper
Oct 02, 2002	Certification/ Makati Shangri-la Casual as Steward

Government Documents

Passport	ID Number: EC8494736 Place of Issue: DFA Manila Date of Expiration: Aug 07, 2021
NBI Clearance	ID Number: R540JGDE87-BM102595 Date of Expiration: Jul 08, 2018

Trainings / Seminars

Jan 24, 2012 - Jan 24, 0000	CERTIFICATE OF COMPLETION / Great Food Safe Food And food Safety Brand Standard 2012 Mr. Matias / Director of Food And Beverage Marriott Hotel Manila
Feb 24, 2010 - Feb 24, 2010	Marriott Great Food Safe Food Training Executive Chef Harry R. Callinan Marriott Manila
Jan 13, 2010 - Jan 13, 2010	In the Beginning

Nenabette Quinto (Director of Human Resources)
Marriott Manila

- Jan 01, 2009 - Jan 01, 2009 **Delighting the Customer Selver Star Member for the Month of January**
Director of Organization & Development / Deputy General Manager
Shangri-la Barr Al Jissah Resort & Spa, Sultanate of Oman
- Dec 25, 2008 - Dec 25, 2008 **Shangri-la Food Safety Management System (SFSMS)**
Hygiene Manager. Alexis Gerard H. Mallillin
Shangri-la Barr Al Jissah Resort & Spa, Sultanate of Oman
- Dec 01, 2008 - Dec 01, 2008 **Delighting the customer Selver Star Member for the month of December**
Director of Organization & Development / Asst. to the GM for
Commercial Relations
Shangri-la Barr Al Jissah Resort & Spa, Sultanate of Oman
- Feb 12, 2008 - Feb 12, 2008 **Shangri-la Care 4 Program (Taking ownership)**
Certified Instructor
Shangri-la Barr Al Jissah Resort & Spa, Sultanate of Oman
- Jul 18, 2007 - Jul 18, 2007 **Shangri-la Care 3 Program (Recovery to Gain Loyalty)**
Certified Instructor
Shangri-la Barr Al Jissah Resort & Spa, Sultanate of Oman
- Jul 17, 2007 - Jul 17, 2007 **Shangri-la Care 2 Program (Delighting the Customers)**
Certified Instructor
Shangri-la Barr Al Jissah Ressorrt & Spa, Sultanate of Oman
- May 31, 2007 - May 31, 2007 **Shangri-la Care 1 Program (Shangri-la Hospitality from Caring People)**
Certified Instructor
Shangri-la Barr Al Jissah Resort & Spa, Sultanate of Oman

Skills

HACCP | Food Quality | Hotel Management | Cooking | Driving

Languages

Tagalog | English | Hiligaynoon | Arabic

Character References

Edwin Enfante

Executive Sous Chef
NOVOTEL MANILA
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Shane Robert Mulcahy

Management

Mulcahy

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