

KAREN GRACE O. NONISA

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CULINARY EXPERIENCE

September 2014 – Present

Commis 1

Royal Caribbean Cruise Line

- * Maintain high quality level of food production and presentation.
- * Must know and follow all HACCP rules.
- * Check and control all the proper storage of products.
- * Keep all refrigeration, storage and working areas in clean, sanitized and working condition.
- * Maintain established logs (Food Temperatures, Cooling Temperatures, Cooler & Freezer Temperature)
- * Monitors kitchen equipment for proper functioning; report any discrepancies.

20 May 2018 – 26 Jan 2019

Commis 1

- * **Room Service** - Responsible for the whole station (Garde Manger, Grill, Fry, Soup and Sauce).
 - Prepare all station-specific food items according to standard and recipes. (i.e. Tomato Soup, Gravy, Bolognese Sauce, Salmon, Chicken Wings)
 - Consistently prepared food orders in compliance with recipes.
 - In charge of Kids Menu for Dinner Service.
 - Expected to efficiently plate entrees at the Steak Line.
- * **Breakfast Station** - Cook Eggs, Omelettes, Scrambled Eggs as per guest order.
 - Responsible for maintaining and setting up food, and breakdown of station.
 - Prepare all station-specific food items according to standard and recipes.
 - Assist in ordering and inventory.
 - Plating hot appetizers for Dinner Service.
 - Expected to efficiently plate entrees at the Fish Line.
 - Assist Main Galley Hot Line cooks with their mise en place.
- * **Buffet Station** - Responsible for maintaining and setting up food, and breakdown of station.
 - Ensure all condiments, sides, greens, and dressings for salad bar are full.
 - Properly refill compound salads and sliced fruits as necessary.
 - Prepare all station-specific food items according to standard and recipes.

03 Feb 2017 - 01 Oct 2017

Commis 1

- * **Breakfast Station** - Responsible for maintaining and setting up food, and breakdown of station.
 - Prepare all station-specific food items according to standard and recipes.
 - Assist Main Galley Hot Line cooks with their mise en place.
 - *Pancake Station*: Cook Pancakes, French Toast, and Waffles.
 - *Eggs Benedict Station*: Cook Scrambled Eggs
- * **Pantry/Garde Manger**
 - **CANAPE STATION**
 - Make Canapes, Crudites, Cheese Plates, Fruit Plates for Concierge (a lounge solely for high-level club members).
 - Prepare special orders for the daily menu such as Gluten-Free, Lactose-Free, & Celiac-safe meals.
 - Handles fruit baskets for high-level club members during start of the cruise.
 - Responsible for special occasion orders such as elaborate Fruit & Cheese Platters.
 - **TAPAS STATION**
 - Make sauces that is required from the menu for the day.
 - Prepare various Tapas for the Buffet Station
 - Responsible for plating Fruit and Cheese platters for the main dining room.
 - Cut and Store fruits and cheeses as needed.
- * **Buffet Station** - Lunch time, in charge of the Burger, Pizza, Hotdog, & Fries line.
 - Dinner time, in charge for the crepe station. Cook crepes according to guest request.
 - Responsible for maintaining and setting up food, and breakdown of station.
 - Prepare all station-specific food items according to standard and recipes.

14 Mar 2016 – 23 Nov 2016

Commis 1

OPENING TEAM

*** Western Restaurant - exclusively for Suite guests**

- Prepare all station-specific food items according to standard and recipes.
- Responsible for maintaining and setting up food, and breakdown of station.

Line Cook - Lunch Team

- In charge of hot appetizers.
- Prepare all starch appetizers, sides, and orders.
- Runs the pass when dinner service gets busy.

Line Cook - Breakfast, Garde Manger

- In charge of cooking breakfast orders
- Prepare all mise-en-place for cold kitchen.
- Plates Dessert orders during second seating.
- Picks-up requisition from Provision area

*** Buffet Station - PASTA STATION**

- Cook pasta according to crew's request.
- Made sure all pasta condiments are well-stocked.

13 Sept 2015 – 19 Jan 2016

Commis 2

*** American Steakhouse - Line Cook, Garde Manger**

- Responsible for maintaining and setting up food, and breakdown of station.
- Prepare all station-specific food items according to standard and recipes.
- Cook and plate food a la carte.

*** Commissary** - in charge of slicing Tomatoes, Cheeses, and Cold Cuts for all galleys.

13 Sept 2014 – 25 May 2015

Commis 2

*** Brazilian Steakhouse/Churrascaria**

- Responsible for maintaining and setting up food, and breakdown of station.
- Prepare all station-specific food items according to standard and recipes.

Line Cook - Garde Manger

- Ensure all condiments, sides, greens, and dressings for salad bar are full.
- Properly refill compound salads and sliced fruits as necessary.
- Prepare all station-specific food items according to standard and recipes.
- Pick-up store from the provision area

Line Cook - Soup and Sauces

- Cook Soups and Sauces as required
- Cook and prepare crepes for Lunch Buffet

Line Cook - Grill and Fry

- Cook Vegetable Sides for steaks.
- Cook and prepare meat and vegetable dishes for lunch buffet.

February 2013 – February 2014

Culinary Internship

Pacific Islands Club, Guam, USA

- * Prepares one part of a major meal such as an entrée, vegetable, salad or dessert, in proper quantities for serving; measures, mixes, seasons, garnishes and otherwise prepares dish.
- * Complied with nutrition and sanitation regulations and safety standards.
- * Prepare and execute lunch/dinner service on nightly basis
- * Prepare and execute menu items for private catering events

January 2012 – March 2012

Culinary Internship

Mandarin Oriental Manila, Makati City, Philippines

- * Assigned in A la Carte Station to make mise en place.
- * Collects store items as required from the main kitchen.
- * Handles numerous ticket orders for various outlets.
- * Cleans and maintains kitchen equipment and reports any repair or maintenance needed.

CERTIFICATES

28 Feb 2014 – 10 Mar 2014

Basic Training – Safety Of Life At Sea
Magsaysay Training Center, Manila

24 May 2012

National Certificate II in Commercial Cooking
Technical Education & Skills Development Authority (TESDA)

October 2012

Certificate III Culinary Arts
Culinary Solutions – Australia International

August 2012

Certificate III in Hospitality (Commercial Cookery)
Culinary Solutions – Australia International

EDUCATIONAL BACKGROUND

July 2011 – October 2012

**Diploma in Culinary Arts and Kitchen Management w/
Australian Certificate III in Culinary Arts**
International School for Culinary Arts and Hotel Management
Quezon City, Philippines

June 1998 – March 2002

Bachelor of Science in Commerce Major in Marketing Management
St. Scholastica's College, Manila, Philippines