

MARVIN P .ANILLO

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EMPLOYMENT OBJECTIVES

Experienced and dependable person with extensive experience in cooking seeking a position in a restaurant where I can utilize my skills and prepare high quality food to the customer satisfaction, bringing my passion and dedication to the job.

HIGHLIGHTS OF QUALIFICATIONS

- Over 21 years of working experience as a Kitchen Cook and as a food counter attendant.
- Experienced in safe operation of commercial food service equipment, including deep fryers, oven griddles, cooktops and slicer.
- Ability to follow recipes, instructions and guidelines.
- Excellent team player and able to work independently.
- In depth knowledge weighing, measuring and mixing ingredients in line with recipes.
- High skilled in preparing, seasoning and cooking a wide range of food.
- Good in oral written English communication skills.
- Perform multiple tasks smoothly and efficiently in a fast paced environment.

WORK HISTORY

- **CREW LEADER**

- **JOLLIBEE FOODS CORPORATION**
SM CONGRESSIONAL QUEZON CITY

2010 – 2017 VISAYAS, TSV
2017 – NOV 31, 2020 SM CHERRY

- Gained familiarity with braising ,breeding chickenjoy fat frying,,pantry , and grilling
- Set up and cleaned equipment for daily food preparation.
- Keep the store clean and tidy at all times
- Follow recipes,piece controls and presentation specification as set by restaurant management
- Clean and maintain station
- Wash and sanitize ,tools,knives,kitchen area,tables and utensils.
- Operate stoves,grills,fryers,oven and microwaves.
- Prepare ingredients for cooking ,including portioning,chopping storing food.
- Prepare and cook food in keeping with recipes,quality standards and presentation standards

- **COOK**

JOLLIBEE JEDDAH SAUDI ARABIA

2008-2010

- Maintain sanitation, health and safety standards in work place.
- Operate,calibrate,large volume cooking procedure,such as grills,deep fry fryers,,baine marie,
- Greet and interact in a positive manner with customer
- Keep the store clean and tidy at all times.
- Clean food preparation areas,cooking surface and utensils,
- Clean stock and restock work station and display cases,
- Prepare and serve food and beverage such as coffee and drinks

- **COOK**

JOLLIBEE FOODS CORPORATION

JUNE 1999 - 2008

- Cut trimmed and bone meats,cleaned and prepared vegetables and fruits
- Cook the exact number of items order by each customer,
- Working on different orders simultaneously.
- Maintain sanitation,health and safety areas in work place
- Measure ingredients required for specific food items being prepared.
- Read food order slips or receive verbal intructions as to food required by patron,and prepare and cook food according to intructions
- Verify that foods meets requirements for quality and quantity
- Wash cut and ,prepare foods designated for cooking

EDUCATION AND TRAINING

High School Diploma

Philippines 1997

College BS Marine Transportation Phillipines 2000

Under graduate 3rd LEVEL

Phillipine Marine Institute

INTERESTS AND HOBBIES

- Cooking
- Reading
- Music
- Basketball

TYPE PERSONAL NAME