

# Anthony Balaoro

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## PROFESSIONAL SUMMARY

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Please consider me for a Cook position. I am honed with more than 15 years solid hands on experience in the kitchen. I am knowledgeable in the kitchen food preparation from breakfast to side dishes, to steaks and barbeque grill, making pizza and pasta. Can handle hot to cold station; my workperiences are as Commis 1 in Qatar Airways Business Lounge in Doha Qatar, as Head Cook in HolyCow American Grill Restaurant in MOA Philippines, as Assistant Cook in Holland America Lines cruising Caribbean Sea, Canada and USA, as Steam cook and Pizza Maker in Sbarro Fresh Italian Pizza Restaurant in Philippines, as Line Cook at TGI Fridays in Doha Qatar and as Pastry/Juice Maker at Fillfillah Restaurant in Kingdom of Saudi Arabia. And a few more.

I am continuously improving my skills in cooking. It is my passion and I am dedicated to my craft as Cook.

## WORK EXPERIENCE

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### Medical Verifier

Dec 2020 - May 2021

First Aid Diagnostic Laboratory • Manila

- Prepares and sort data for computer entry.
- Reviews data and the filled-out Case Investigation Form (CIF) before entering in the computer data base.
- Entering data from paper to a computer data entry system.
- Maintains the data system and ensuring all information is correct.
- Reports errors to management.
- Closer coordination and collaboration with staff members to operations.
- Ensures a smooth and running swab service by managing clients.
- Ushers the client to the designated swab booth.
- Briefs the client on the swabbing process.
- Assist the swabbers and the clients especially the elderly with disabilities during entire swabbing process.
- Replenishes the swab consumables at the swabbing booths, perform inventory.
- Takes and assumes other tasks as deemed necessary.

### COMMIS 1 CHEF

Feb 2014 - Jun 2019

Qatar Airways • Doha

- Lead and direct kitchen team members and develop entire food production operation and related functions to constantly communicate with the duty Managers/Premium Lounges Manager and assist in overall functioning of the daily kitchen operation.
- Ordering, receiving stocks from QACC (Qatar Airways Catering Company) vegetables, dairy's products, milk, chicken, fishes, seafood and dry items.
- Performing and implementing HACCP standards.
- Implementing the hygiene and grooming to meet the 5 STAR services.
- Monitoring the buffet, pantry and Ala carte to meet the high quality and quantity of the food.
- Reporting the meeting, briefing all the Stewards and Commis II to their assignment and allocation in 11Lounges of the Airport (Landside and Airside).
- Forecasting e-mailing concerns for customer complaints, or for broken equipment that needs immediate repair.

- Proper hand-over and endorsement to the next duty shifts.

### **Head Cook**

Dec 2012 - Jun 2013

Holycow American Grill and Restaurant • Pasay

- Planning, Forecasting and Replenishment of supplies for store consumption based on given leads time using appropriate ordering method.
- Scheduling of man-power for kitchen staff (Back of the e House crew).
- Performing food quality control.
- Assisting and evaluating kitchen staff from time to time and on given period.
- Filling the gap in case of absence of one kitchen staff.
- In charge to the overall performance and operation of kitchen.

### **Assistant Cook**

Aug 2011 – July 2012

Holland America Lines, MS Eurodam

- provide support to chefs and have duties such as maintaining supplies, handling leftovers, preparing food, testing new recipes, cleaning the kitchen, keeping cooking utensils organized, and plating dishes.

### **1st Commis Chef**

Dec 2010 - Feb 2011

JW Marriott Hotel • Tripoli

\*Member of pre-opening Team, repatriated due to civil war

- Works as directed on station of assignment under appropriate Chef de Partie.
- Sets up station property and on time for each service period.
- Makes sure all food is prepared by recipes designated by the Sous Chef or Chef de Partie
- Makes sure quality and quantity meets the hotel's standard.
- Notifies Sous Chef or Chef de Partie of any problems, complaints or maintenance issues.
- Assists in same day preparation and advance preparation for another Stations instructed by the supervisor.
- Attends all kitchen meetings whilst on duty or otherwise.
- Follows clean as you go policy and keeps work area clean at all times
- Implementing HACCP standards.

### **Line Cook**

Apr 2008 - Apr 2010

TGI Fridays Restaurant • Doha

- Set up the working station for service such as bring food items cook might be working which includes garde-manger, sauté, fry and grill and in restocking items.
- Prepares all items needed for service such as chopping of vegetables for salad making.
- After service, wraps all unused items and properly stores them, clean and sanitizes his station and ensures that all equipment has been properly turn-off.
- Takes and assumes other tasks as deemed necessary.

### **Juice and Pastry Maker**

May 2004 - Jul 2007

Fillfillah Restaurant • Dammam

- Prepares different juices extracted from fresh fruits based from the customers order.
- Prepares backup depending on the customer's volumes and needs.
- Follow the FIFO SYSTEM first in first out.
- Check the machine and weighing scale to prepare for making the agen (dough).
- Prepares ingredients for pastry making.
- Proper turn over to the next crew worker with clean sanitized works station.

### **Steam Cook and Pizza Maker**

Jul 2001 - Jul 2004

Sbarro Fresh Italian Pizza and Restaurant • Manila

- Set up the working station for service such as bring food items cook might be working which includes garde-manger, sauté, fry and grill and in restocking items.
- Prepares all items needed for service such as chopping of vegetables for salad making.
- After service, wraps all unused items and properly stores them, clean and sanitizes his station

and ensures that all equipment has been properly turn-off.

- Takes and assumes other tasks as deemed necessary

## **EDUCATION**

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### **Associate in Computer Programming**

Jun 1997 - Oct 2000

Interface Computer College • Caloocan City

## **SKILLS**

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Cooking Management

Ordering Operations

Food Safety Standards

Food Regulations HACCP

Food standards Implementation

## **PROFESSIONAL CREDENTIALS**

## **VOLUNTEER WORK**

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### **Cook volunteer**

Mar 2014 - Aug 2019

Christian Church • Doha

Volunteer in the kitchen as cook, food preparations that includes cooking, costing, plating and serving to church attendees, guests and food charity giving to underprivileged community and front liners

## **AWARDS AND HONOURS**

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### **Employee of the Year**

2002

Awarded as Employee of the Year from Sbarro Fresh Italia Pizza and Restaurant for the Year 2002. For being the role model employee, most punctual, no lates ,no tardiness, no absences, and most complimented by guests /customers.

## **MY SPECIALTIES ARE GRILLED DISHES, FRESH SALADS PREPARATION AND BREAKFAST GALORE.**

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Incorporating healthy herbs to my menus to promote wellness to our loved clients.