

RAYLANLEE GUISALTA LOPEZ



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Skype ID: Raylanlee Lopez (57e1947762155dbe)



Cooking, Basketball, American Football



Experiences

March 2019–Present

Commis 2 • Savoy Hotel Boracay (by Belmont)

Duties and Responsibilities: Assigned in the Main Kitchen, ala carte and banquet. I am tasked to assist the Chef de Partie and Jr. Sous Chef to maintain standard and high quality of foods being served in Savoy Cafe and Vienne (fine dining). I am also assigned to organize stocks (FIFO), mise-en-place for ala carte and buffet. Part also of my task is to train OJTs, Commis 3 and Kitchen Helpers. I also take charge in the kitchen when the leaders are not around.

Cuisines prepared: Chinese, Western, Asian, Filipino

October 2016–March 2019

Commis 3 • MacroAsia Catering Services

Duties and Responsibilities: Assigned in Bank of the Philippine Islands (BPI) Executive Dining in Ayala and staff lounge in Buendia Makati. I am tasked to handle the hot kitchen section and develop recipes for the restaurant. During the daily kitchen operations, part of my duties and responsibilities is to ensure that quality meals and services are delivered to the customers. Specific tasks are the checking of meal temperature, inventory management (FIFO), handling and organizing buffet set up during functions, ensuring all orders are delivered in a timely manner, managing the kitchen helpers in cooking and setting up meals and teaching new hires. BPI Buendia started up in June 2018 and I am part of the pre-opening team.

Cuisines prepared: Filipino, Western, French

October 2014–December 2016

Commis 2 • Qatar Airways

Duties and Responsibilities: Assigned in Qatar Lounges (Al Mourjan Business Lounge, Arrival & Departure Lounges) assisting the Commis 1 in

the daily kitchen operations and ensuring high quality of meals and services are delivered to the customers. Specific tasks are the checking of meal temperature, inventory management (FIFO), ensuring halal practice is duly observed, assisting in development of new recipe, cooking and setting up breakfast and teaching new hires.

Cuisines prepared: Western, Indian, Mediterranean

August 2013–October 2014

Cook • MacroAsia catering Services

Duties and Responsibilities: Assigned in Japanese Kitchen cooking and setting up airline meals for Japan Airlines and All Nippon Airways. During the daily kitchen operations, part of my responsibilities are ensuring high quality of meals and services are delivered to the customers through the on-time recording of meal temperature before and after cooking, inventory management (FIFO), ensuring food safety practice is duly observed, assisting in development of new recipe, cooking and setting up meal such as sushi, maki, tamago and other Japanese sauces.

Cuisines prepared: Japanese

February 2013–August 2013

Kitchen Helper • MacroAsia catering Services

Duties and Responsibilities: Assigned in Cold Kitchen making fresh juices, smoothies, energizers, salads and sandwiches for Solaire Hotels and Resorts (one of MACS' clients). During the daily kitchen operations, part of my responsibilities are ensuring high quality of meals and services are delivered to the customers through the on-time recording of meal temperature, inventory management (FIFO), on-time delivery of juices and meals, ensuring food safety practice is duly observed, assisting in development of new recipe, cooking and setting up meal such. I also assist in the bakery section in preparation of the pass around snacks for the same client.

Education

Lyceum of the Philippines University, Intramuros Manila

- Bachelor of Science in Hotel and Restaurant Management (graduated 2012)

Trainings

- Aviation Security (2015/2016- held in Qatar)

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- Basic Training (Regulation VI/ 1 of the 1978 STCW- held in Manila)
- Catering Order Product Specification (2013- held at Macroasia Catering Services)
- Quality and Food Safety Training (2013- held at Macroasia Catering Services)
- Emergency Preparedness (2019- held at Savoy Hotel Boracay)

Certification

- NC III in Ship Catering (May 2017- held in Pasay City, Manila)

Communication

Conducted two sessions of culinary seminar for the children of Our Lady of Fatima Parish. The seminar includes basic knife skills and cooking demo.

Extra Curricular

- Handled youth in need of parish involvement in Our Lady of Fatima Parish
- Member of OLFP Choir
- Member of Savoy Boracay's basketball team for Kitchen department

References

Ritchie Managuit
 Sous Chef – BPI Ayala / Buendia
 MacroAsia Catering Services
 09175842090
 Email: rmanaguit@macroasiacatering.com

Gilbert Alan Mathay
 Executive Chef
 Savoy Hotel Boracay
 Email: alanmathay@gmail.com

Zerxes Avari
 Manager – HIA Lounges
 Qatar Airways
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