

Jose Nino Tanjay

COOK/FRYMAN

PROFILE SUMMARY

I want to share another side of my career, share my knowledge and experiences for the good of the company, the team and of myself. I am hardworking, competent and willing to be trained to the extent of my ability.

CONTACT DETAILS

Phone: +639093381797
Email: ninojoyblaire@gmail.com
Address: Taguig City, Metro Manila Philippines

MY OTHER INTERESTS

- Biking, Running, Jumping Rope
- Cooking

CHARACTER REFERENCE

GEORGE R. SUMANDO

Restaurant Manager
Max's Restaurant Venice Mall

LINDA RAFIAI

Assistant Manager
The Local by the Gastro Project

WORK EXPERIENCE

Cook/Fryman

Max's Restaurant Venice Mall, December 2018-March 2021

- Examining food stuffs to ensure quality.
- Regulating temperatures of chiller, freezer, fryer and other cooking equipments.
- Preparing and cooking food orders as per standard cooking procedure.
- Rollout new recipes/menu of the restaurant.
- Cleaning and arranging cooking equipments and utensils.

Kitchen Staff/Waiter

The Local by The Gastro Project, July 2013-February 2014

- Greeting customers at first.
- Presenting menu's to customers.
- Securing customers orders and needs.
- Ensuring customers orders are served on time.

Kitchen Staff

Tawandang Microbrewery Singapore, March 2012-September 2012

- Support and assist the headcook in restaurant cooking task
- To perform general housekeeping and cleaning duties.
- Any other appropriate duties and responsibilities as assigned by superior.

PAST EDUCATION

Kabankalan Catholic College

Bachelors of Science in Commerce Major in Business Management (2002-2006)

Kabankalan Training Center

Certificate in Welding Course (SMAW)
(October 2014-June 2015)

