

NADINE ANNE BAUTISTA
3555 Crusher Site Lamao Limay, Bataan, Philippines
nadz_anne@yahoo.com

HIGHLIGHTS OF QUALIFICATION

- Graduate of 4 years Hotel and Restaurant Management
- More than 3 years of experience in Culinary Industry.
- Advance skills in MS Word and Excel
- With good communication skills.
- Can work independently with minimum supervision.

EDUCATION

Bachelor of Science in Hotel and Restaurant Management
Wesleyan University – Philippines April 2, 2014

EMPLOYMENT HISTORY

Commis 1

Royal Carribean International
Miami, USA March 2019 – November 2019

- Support Chef de Partie in the daily operation and work.
- Ensuring that all stations are clean.
- Informing the supervisor of malfunctioning or broken kitchen equipment.
- Unpacking and organizing deliveries.

Line Cook

Bataan White Corals Beach Resort and Hotels, Inc.
Philippines January 2018 – June 2018

- Setting up and stocking stations with all necessary supplies.
- Preparing food for service.
- Cooking menu items in cooperation with the rest of the kitchen staff.

Line Cook/Culinary Trainee

Gaylord Palms Resort and Convention Center
Orlando, USA November 2016 – November 2017

- Assigned in making the breakfast items.
- Ensuring that all stations are clean.
- Preparing food for service.

Kitchen Assistant

Holland America Cruise Lines

Seattle, USA

January 2016 – May 2016

- Assisting the Chef on what they need
- Doing Omelette and Benedicts in the morning
- Serving Ice Cream during Lunch and Dinner
- Getting the Ice Cream in the Ice Room everyday
- Following United States Public Health Standards

Kitchen Assistant

Leo Marco Polo Resort and Catering Services

Philippines

May 2014 – June 2015

- Preparing the food prior to cooking.
- Preparing their basic needs.