

LEA JANICE DASCO MAHILOM

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CAVITE ,PHILIPPINES**

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OBJECTIVE:

Enthusiastic cook with 12 years experienced and detail-oriented culinary professional with a thorough understanding of health and safety regulations. Positive and reliable team player dedicated to efficiency and punctuality, with a proven ability to work well under pressure. Comprehensive knowledge of seasoning and preparing food for maximum effect.

EDUCATION:

JUNE 2003 - MAY 2005-

VOCATIONAL-Dual Training Program in Food and Bar Service

Specialization

Punlaan School

WORK EXPERIENCE:

NOVEMBER 2015 - PRESENT

PANTRY COOK ASSISTANT ,ROYAL CARIBBEAN INTERNATIONAL

- Implement and execute off handling and cleaning procedures in accordance with USPH standards.
- Assigned in a Specialty Restaurant for 3 contracts.
- To make sure our food is standard and properly plated before serving.
- Work in a breakfast station, prepare pancakes, french toast and hash brown.
- Proficient in preparing ingredients including cutting/peeling vegetables and fruits.
- Prepared canape for Pinnacle and Diamond class and for special events.
- Prepared salad and appetizer for lunch and dinner in the Main dining restaurant.

JUNE 2012 - APRIL 2015

COMMIS 1/MANAGEMENT TRAINEE,NUTRILIFE FOOD SOLUTION INC.

- Prepare the recipe and make sure each customer's health restriction must be followed.
- Prepare the materials, work orders and check the items from market to issuing.

- Make sure that all cooking procedures are strictly followed and adhered by everyone.
- Assist in menu development and cost control.

OCTOBER 2010 - AUGUST 2011

ASSISTANT COOK, HOLLAND AMERICA LINES

- Assigned in a special buffet in actual presentation of food like doing crepes , mongolian and special pasta night.
- Wash,peel and cut various foods such as fruits and vegetables to prepare for cooking or serving.
- Mix ingredients for green salad,vegetable salad and pasta salad.
- Implement and execute off handling and cleaning procedures in accordance with USPH standards.

AUGUST 2005 - MARCH 2010

COMMIS 1, HANS GOURMET SERVICES INCORPORATED

- Assigned as a breakfast cook,prepares mise en place for daily breakfast operation,cooks breakfast items and is in charge of the omelette bar.
- Specialize Vegetarian cuisine,Asian,Europe and Halal.
- Cooks ala carte for the bank's fine dining restaurant.
- Conducts and prepares the VIP's set menus and functions.

SKILLS:

- Knowledgeable in food processing,sanitation and safety
- Operating kitchen equipment
- Food presentation skills
- Time management
- Leadership

ACHIEVEMENTS:

- 2016 Nominee for Gold Premiere Awards in Royal Caribbean International
- 2017 Nominee for Gold Premiere Awards in Royal Caribbean International
- Kairos Management Technologies:Superior Supervision:The DNA of Frontline Leadership - August 16,2012
- Top 1/Culinary Skills Development Program/HAL Training Centre Antipolo April 23,2010
- 2009 Employee of the year award/ Hans Gourmet Services Incorporated

