

GINO C. ABRIQUE



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Resume Title

Cook with 5 years of experience in Italian, Chinese, American and middle eastern cuisine. Possess expertise in creating sauces and cooking steak, seafood, pastas, poultry and marinating meats, as well as following recipes and presentation with meticulous detail. demonstrate skills in Improving cooking process and reducing food waste and cost.

Skills

English Literate	Creativity	culinary expertise	Critical thinking
Strong work ethic	Attention to detail	Problem solving	Time management

Experience

Assistant Cook

Regatta / Oceania Cruises / January 6 2022 Currently working /under a contract

- Work in pantry station assigned in making salad, sandwiches, salad dressings, and canapès.
- I also help in making cold soups and cutting fruits, making pâtés and terrine.
- And when there is special buffet I'm the one who making the sushi in the sushi station
- And Im also assign to pick up store ensuring the qualities of fruits and vegetables.
- Ensure the highest standards and consistent quality in the daily preparation and keep up to date with the new products, recipes and preparation techniques

3rd cook

Celebrity reflection / Celebrity cruises, Caribbean way Miami FL USA / January 28 2019 – July 30 2019

- Work in omelette station in the morning , preparing the eggs , condiments for the station , hollandaise sauce for eggs benedict and poaching eggs
- After the breakfast Im preparing for the needs of my live station in the buffet area for the dinner . the menu of my station depends on which country the ships at.
- Work in the dinner buffet , special live station making some risotto , tacos , burrito , crepes , Dosa , burgers , stir fried noodles and rice , grilling fish and BBQ.
- Making sauce for the tacos , burgers and stir fried noodles. Marinating meat for the BBQ .

3rd cook

Celebrity reflection / Celebrity cruises , Caribbean way Miami FL USA / February 19 2018 – November 5 2018

- Work in Tuscan a Italian restaurant on ship with 100 seats. I work in the soups station .
- Im assigned in making soups , appetizers and pasta sauces
- Managed and checked food quality. Prioritizing ingredients and reducing food waste by 20%
- Quickly learned any new recipes and food prep techniques.
- Ensure the highest standards and consistent quality in the daily preparation and keep up to date with the new products, recipes and preparation techniques

Commis 1 Pastry

I tre Mercanti / Takhassusi St , Fiorenza La Piazza, Riyadh, Saudi Arabia / July 29 2016 – May 19 2017

- Work in pastry station making cheese cake , tiramisu , sandwiches , croissant , salami cake.
- Support Chef de Partie or Demi Chef de Partie in the daily operation and work.
- Work according to the menu specifications by the Chef de Partie.
- Control food stock and food cost in your section.
- Ensure the highest standards and consistent quality in the daily preparation and keep up to date with the new products, recipes and preparation techniques.

Commis 1 hot and cold kitchen

Beit Misk Lebanese restaurant / Hospitality Development Group / Prince Mohammed Bin Fahd Road,Dammam, Kingdom Of Saudi Arabia / May 19 2015 – July 20 2016

- Work in fry and sautee station in a Lebanese restaurant with 100 seats for the guest , with expertise in cooking seafood and poultry.
- I am assigned in making the sauces for the pastas , soups and appetizers.
- Work according to the menu specifications by the Chef de Partie.
- Control food stock and food cost in your section.
- Ensure the highest standards and consistent quality in the daily preparation and keep up to date with the new products, recipes and preparation techniques.

Assistant Cook Trainee

Agile Maritime Resources Inc. / Woodland Park, Gen. Macabulos, Makati Metro Manila, Philippines

Aug 2014 - Dec 2014

- Work as a assistant cook trainee , Im cooking for the office staff of a shipping recruitment company
- Going to market every week buying fresh seafood , vegetables , fruits , meat and poultry.
- Control food stock and food cost .
- Making menus every week.

Messman

M/V Calixta V / Regina Shipping Lines , Rawis Legazpi City,albay / April 28 2011 – April 12 2012

- Work as a messman im helping the chief cook on making food for the crew everyday.
- Making bread , chopping meat and vegetables , preparing what the chief cooks needs for menus of the day. Making some snacks for tea time.
- Maintaining the cleanliness of the galley (kitchen) and the mess hall (dining area).
- Serving food for the officers of the ships. And cleaning there cabins,

Education and trainings

HAL(Holland American Lines) training center /Emerald Hills sumulong highway Antipolo

Basic Culinary skills Development Program / Batch march 2020

Power Link Training Center /Malate 1004, metro manila

Ship catering NC I / Batch January 2020

Pasig City Institute of science and Technology / Pio Alvarez , Pasig , 1600 Metro Manila

Commercial cooking NC II / Batch 2012

Mariners Polytechnic Colleges Foundation /Rawis Legazpi City, Albay

Steward Rating Course / Batch 2010 - 2011

Personal References

- Maximo R. Bocabel jr. / Jr. Sous Chef at Celebrity reflection / Celebrity cruises / +639452303817
- William Al- Ashkar / I Tre Mercanti ,Store Operation Manager / Takhassussi St, Riyadh , Kingdom Of Saudi Arabia / +966 559944371
- Dory Assaf / Restaurant store operation Manager / King Khalid street P.O Box 1411 Dammam Kingdom of Saudi Arabia / +966 13 8350099