



CZAR MARTIN CRUZ

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🏠 40A Macabalo St. Marulas B.,
Caloocan City

To whom it may concern,

In search of opportunities on working internationally, I am seeking for employment as a chef in your company. I have always been eager to work overseas for this would widen my perspective and knowledge as a culinarian and it would open opportunities of learning for my career.

Being passionate in serving high quality sumptuous dishes, striving for technicalities, being keen in cooking techniques, working on standard, and upholding integrity all the time are my personal core values at work. I always try and push myself to learn and explore more techniques and flavors. My goal is to be on the cutting edge of this industry.

Contributions to my Chef de Partie role, I have this eye and skills in plating, presentation and food preparation. I have developed abilities in communication and a key contributor through decision-making, menu development and innovation. As a team player and as a supervisor, I work well with my peers and search for ways for us to progress as a team.

I hope you can review my resume and look at my profile. I look forward that we can talk about this opportunity.

Regards,

Czar Martin Cruz



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40A Macabalo St. Marulas B.,
Caloocan City

SKILLS

- Staff Supervision
- Fine Dining Operations
- A la Carte
- Sous Vide and Modern Techniques
- Menu Development
- Butchery of Meat and Seafood
- HACCP trained

ABOUT

Passionate, forward-thinking, and detail-oriented Chef de Partie trained in Western cuisine (particularly Italian and French); with experiences working in fine dining restaurant and several five-star hotel properties with experiences ranging from: high-end fine dining (under a 1* michelin chef), tasting menu, a la carte, all-day dining and banquet operations. Always keen in proper cooking techniques, balance/harmony of flavors and textures of the dishes served. An enthusiast in joining competitions and have successfully landed awards in those years of competing.

EXPERIENCE

CHEF DE PARTIE

*U Whisky 1988 | Oct 2021 - present
Paranaque City, Philippines*

Part of the pre-opening team in this high-end fine dining restaurant that offers tasting menu, a la carte, and in-house aged steaks. In-charge of menu development together with my michelin-trained head chef - offering special set menus weekly also. We source out our ingredients using imported items and quality local items.

CHEF DE PARTIE

*Hilton-Manila | Nov 2019 - Oct 2021
Pasay City Philippines*

In-charge of the in-room dining and lounge a la carte. Also supervised the operations for the banquet kitchen - buffet and plated style events. Also, established a new menu together with the executive chef for the pub concept (port bar); provides seasonal menu.

COMMIS 1

*Okada-Manila | Jun 2017 - Nov 2019
Paranaque City, Philippines*

Trained under a 1* Michelin Chef in this high-end signature Italian restaurant (La Piazza). Assigned in the hot section (fish, meat and garnish) applying some modern and traditional techniques Also works in the pasta station.

COMMIS 1

*Dusit Thani Manila | Mar 2014 - Jun 2017
Makati City, Philippines*

Assigned in the all-day dining operations (hot section and cold kitchen) and as well as the a la carte station. Works in the ala carte and buffet section. Started out as a commis 3 in 2014 and was later promoted to commis 1.

INTERNSHIP/TRAINING

KITCHEN TRAINEE

*Dusit Thani - Manila | Aug 2013 - Dec 2013
Paranaque City, Philippines*

POOLSIDE SERVER

*Mandarin Oriental - Singapore | Dec 2011 - May 2012
Marina Bay, Singapore*

AWARDS

- **Philippine Culinary Cup 2019 U.S. Lamb (Lamb Shoulder Ribs) - Silver Award**
- **Philippine Culinary Cup 2018 Sous Vide Category (Wagyu Beef and Grouper) - Gold Award**
- **Philippine Culinary Cup 2016 Dream Team Challenge (Foie Gras, Iberico Pork Belly, Chocolate) - Highest Gold Award**

EDUCATION

GLOBAL CULINARY AND HOSPITALITY ACADEMY

*Oct 2012 - Feb 2014
*Graduate with Academic Excellence Award
Grand Diploma in Professional Culinary, Baking and Pastry Arts*

UNIVERSITY OF SANTO TOMAS

*2008 - 2012
Graduate - Cum Laude*

BS Hotel and Restaurant Management

REFERENCES

Chef Lester Cleofe
Sous Chef, Okada Manila
+63923 535 2315

Chef Keen Naranja
Head Chef, U Whisky 1988
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Chef Gleb Snegin
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