Richard DG. Catindig

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Summary

Cook with 9 years of experience working in high-volume restaurants excels at multitasking and following directions. My knife skills, grace under pressure, and extensive culinary history ensure that even during the busiest rushes, I always put out high-quality dishes. Committed to adopting safe and sanitary cooking procedures and keeping a clean and tidy kitchen. Extensive knowledge of many kinds of kitchen equipment and tools. Independent team members make decisions without supervision and collaborate effectively with coworkers.

Skills

- Food Preparation
- Kitchen Operations
- Institutional and Batch Cooking
- Safe Food Handling and Sanitation
- Knowledge of Food Industry
- Quality Control
- Recipes and Menu Planning

Experience

Second Cook

Maersk Filipinas Crewing, Sarnia | Mall of Asia Pasay City, Manila Philippines | 2022 - Present

- Baking bread, preparing meals, appetizers, salads, and desserts.
- Preparing tables for meals, cleaning up after meal and dishwashing.
- Assist in provision estimation, purchasing, and inventory management.
- Performs laundering and housekeeping duties.
- Plan and prepare foods for the buffet table and gatherings ahead of time.

Second Cook

Maersk Filipinas Crewing, Northampton | Mall of Asia Pasay City, Manila Philippines | 2020 - 2021

- Cleaned, prepared and cooked meals according to the menu, ensuring that they are fresh and hot when served.
- Responsible for baking task.
- Maintained a clean, tidy, and sanitary, mess and galley, food preparation equipment, storage rooms, and cooking equipment, including washing dishes.
- Responsible for monthly inventory of wet and dry goods.

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Royal Caribbean Cruise Line, Empress of the Sea | MOA Pasay City, Manila Philippines | 2018 - 2019

- Cleaned, prepared, and sliced all fruits, veggies, herbs, and salad ingredients.
- Cooked and served breakfast meal.
- Served with proper food taste, temperature and visual appeal.
- Assisted Executive or Sous Chef with their daily task.
- Maintained the area clean,safe and sanitary manner. Made the monthly inventory.

Senior Cook

Gerry's Grill Bar and Restaurant | Robinson Calasiao, Pangasinan Philippines | 2016 - 2018

- Prepare every meals offered in accordance with standard recommendations.
- Set up work station with all needed ingredients and cooking equipment.
- Assigned at the grilling area.
- Ensured that kitchen is cleaned up at the end of each shift, according to sanitation standard.
- Responsible for the monthly inventory.
- Planned food production to coordinate with meal serving hours.
- In charge of receiving delivery.
- Best employee of the Month in January 2017.

2014 -2015 - I assisted in the management of farming in our field.

3rd Cook

Magsaysay Maritime Corporation, Costa Deliziosa | Kalaw Ave, Ermita Manila Philippines | 2013 - 2013

- Maintained a high standard of specified work in accordance with the Executive Chef's instruction.
- Food that has been prepared, cooked, and served to ensure the best possible quality.
- Monitored stock movement and was in charge of the ordering area.
- Maintained cleanliness of the area.
- Have an awareness of menu planning, stock control execution, and the significance of good stock management.

3rd Cook

Magsaysay Maritime Corporation, Costa Neo Romantica | Kalaw Ave, Ermita Manila Philippines | 2012 - 2013

- Assisted during the preparation of food and buffets.
- Responsible to assist the Sous Chef or First Cook needs.
- Anxious to minimize spoilages and utilize food surpluses.
- Cleaned and sanitized work station according to standard sanitation practices.

3rd Cook

Magsaysay Maritime Corporation, Costa Magica | Kalaw Ave, Ermita Manila Philippines | 2011 - 2012

- Prepared items for cooking, such as chopping and peeling vegetables, cutting meats, and so on.
- Cooked meals for breakfast and assisted the First Cook.
- Ensured all foods are stored properly and checked the quality of ingredients.
- Monitored stocks and place order when there is shortage.
- Maintained cleanliness of the kitchen.

Cook

De Tymz Cafe and Restaurant | Brunei Darussalam | 2009 - 2010

- Followed recipes, including measuring, weighing and mixing ingredients.
- Grilled, steamed , and boiled meats, vegetables, fish and others foods
- Presented, garnished, and arranged final dishes.
- Food safety and sanitation standards.
- Maintained a safe and clean work area.

2008 - I tried to applied outside the country while waiting I buy and sell mangoes in our town.

Grillman

Gerry's Grill | SM Luneta Hill, Baguio City Philippines | 2006 - 2007

- Sliced, shredded, tenderized, and skewered meat and vegetables.
- Braised and grilled meats, seafoods and vegetables.
- Checked all ingredients to remain fresh and safe for consumption. Prevention of cross - contamination.
- Ensured workstations remains clean and safe at all time.
- Tracked inventory to ensure adequate supplies.

2004 - 2005 - I applied U.S tourist visa.

2nd Cook

Subic Bay Yacht Club, | Subic Bay Freeport Zone, Olongapo Philippines | 2002 - 2003

- Prepared food quality and presentation.
- Prepared foods such as meat, vegetables, eggs, cold cuts and made different sauces.
- Checked food plating, temperature and portions for all cold dishes.
- Followed safety and sanitation procedures.
- Cleaned the kitchen area and monitored the stocks.

Kitchen Helper

Subic Bay Yacht Club, | Subic Bay Freeport Zone, Olongapo Philippines | 2001 - 2002

- Garnished dishes with spices, fruits, and vegetables.
- Performed meal - prep activities such as chopping vegetables, cutting fish and meat and washing fruits.
- Prepared vinaigrette,dips, and herb - infused oils.
- Sterilized kitchen equipment at the end of the shift.
- Maintained a clean station at all times.
- Best Employee of the Month in March 2002

Education

Bachelor of Science major in Hotel and Restaurant Management

Lyceum Northwestern University

1997 - 2001

NC 1 Messman Training - October 2019

NC 3 Ship's Catering Training - November 2020