



Ellaine Crispy M. Sanchez

Professional Summary

A self motivated and energetic individual, eager to lead and help grow the prospective company. A methodical individual who constantly seeks a better way to maximize guest satisfaction. More than 10 years' of proven track record of managing operations of a busy kitchen area, implementing the production process, and estimating food and labor cost. Thorough understanding of HACCP. Known for motivating staff and coaching the culinary team to improve performance continually.

Contact me at:

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Work History

Operations Manager and Executive Chef ANIKA RESORT BANTAYAN ISLAND CEBU ANIKA SUITES ESCARIO CEBU CITY 2016 - 2020

- Construct and implement a menu and featured dishes at the resort
- Manage day-to-day kitchen operations- Hire, train, and direct all staff members.
- Look into and analyze day to day sales and marketing
- Over all in charge of the operations of the Resort.
- Creates marketing and promotional strategy for the resort.

Executive Chef THE PRIMARY RESTAURANT.UPTOWN QUEZON CITY 2013-2016

- Collaborates with owners in creation of menu items, marketing strategies and high profile promotional events
- Oversees and participates in food preparation and production in addition to regulating service during peak hours
- Provides excellent customer service and addresses problems quickly and efficiently
- Fulfills a broad range of restaurant management by orienting, training, assigning, scheduling, supervising, evaluating and enforcing discipline as required.
- Fully incharge of Research of Development of Menu

Culinary Instructor ACADEMY FOR INTERNATIONAL CULINARY ARTS (AICA-CEBU) 2012-2013

- Advised students about fundamentals of cooking science
- Educated theories, techniques and terminology of culinary arts
- Instructed food preparation applying kitchen safety and sanitation techniques
- Restaurant Simulation

Executive Sous Chef THE RED CRAB GROUP AND SAINT MALO GROUP 2009-2012

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- Oversees and participates in food preparation and production in addition to regulating service during peak hour.
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Skills and Qualifications

- Training in Culinary Arts
- Managing Food and Beverage Inventories and Cost
- Creative Flair
- Strong Communication
- Organizational Skills
- Team Work Mentality
- Leadership Skills
- Ability to manage a team of cooks
- Time management
- Attention to detail
- Proficient to work under extreme pressure
- Capable of communicating in a fast-moving environment
- Ability to make good food consistently, even in a busy kitchen.

EDUCATIONAL ATTAINMENT

- Bachelor in Tourism.
La Consolacion College
Far Eastern University

PROFESSIONAL HIGHLIGHTS AND ACHIEVEMENTS

- Managed to drive down food cost with the same quality of food and service by efficient purchasing and collaborative skills
- Developed catering protocol increasing overall restaurant revenue through off-site catering and in-house private functions
- Hosted several celebrity events and participated in lifestyle tv shows for restaurant promotion
- Achieved/increased customer satisfaction by mastering the needs of the customers and to deliver consistently and effectively.

CONSULTANCY AND SPECIAL PROJECTS

- Sumosam Cebu Branch
- Gambino Forbes Town Taguig
- Anika Resorts Bantayan Island Cebu
- Anika Suites Cebu

INTERNSHIP, CERTIFICATION AND TRAINING

- NC I-V TESDA Accreditation Passer (From when to when or Period)
- Saute and Garde Manger at the National Hotel Miami, Florida USA (2007-2009)
- Bar tender and Banquet at the National Hotel Miami, Florida USA (2007-2009)