



MARLON B. MACAZO

PROFESSIONAL CHEF

OBJECTIVES

Professional chef with over 14 years' worth of experience in western, middle eastern, and Asian cuisine. Specifically, providing excellent meals prepared in a creative manner while supervising and encouraging personnel to give every service their all.

CONTACTS

0543074094
0527095303

EMAIL

Mmacazo28@gmail.com

CERTIFICATES

- LEVEL 3 – HACCP TRAINING
- FIRST AID AND FIRE FIGHTING TRAINING

AWARDS

- EMPLOYEE OF THE MONTH
- SILVER MEDALIST IN SALON CULINARY COMPETITION
- BRONZE MEDALIST – 2 MEDALS

SKILLS

- pastries & Baking (keto, paleo, vegan, SFIGF and lactose Free)
- Continental and Asian cuisine (Hot & cold)
- Sandwich Making
- Knife work
- Leadership
- Adaptability Collaboration

EDUCATION

UNIVERSITY OF CORDILLERA

2011
BACHELOR OF SCIENCE IN BIOLOGY

EXPERIENCE

YOSH DEVELOPMENT LLC- ABU DHABI

CHEF DE PARTIE

FEB 2014 – PRESENT

- Manage kitchen operation in a daily basis, and ensuring food safety procedures.
- Creating healthy food and Desserts as of the client Request like the following: Paleo, keto, Vegan, SFIGF and Lactose free
- Improving Kitchen operational flow while maintaining HACCP system.
- Awarded with a different Certificates in a culinary Salon Competition ABU DHABI with a medal of silver and Bronze

National Corp. For Tourism and Hotels - ABU DHABI

AUG 2009 – DEC 2014

- Ensuring all the product are available anytime of the day.
- Writing, Receiving and checking request for the weekly. usage in food preparation while ensuring Haccp. procedure.
- Excellent in preparing food western and Asian Cuisine.

Hotel Vinez Baguio City Philippines

MAR 2008 – AUG 2009

- In charge of Mise en place Preparation needed in 4 every day operation. While following HACCP procedure.
- Always strive for the best result in preparing food Ingredients.

Evergreen Sky Catering - Taiwan China

FEB 2005 – FEB 2008

- Assisting the chefs for all the food preparation. while ensuring food safety procedure.
- Deliver excellent food preparation request by a Chef in charge through correct response of what is needed in food preparation.

SEMINAR

Emirates Palace Hotel - ABU DHADI

SEPTEMBER 2017

- Extensive training in a well-known 5-star hotel and tourist destination, culminating in a certificate of completion.