

DOMINGO C GUIQUING JR.

3 GSIS VILLA DISTRICT 1, CAUAYAN CITY, ISABELA, PHILIPPINES 3305

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OBJECTIVE

Applying my best marketing and managerial skills to build a concrete relationship to client and the company for continued growth of the company clientele.

PROFESSIONAL SUMMARY

7+ years of Progressive work as a Shift Manager goal driven with a solid history of achievement in management. Motivated leader with a strong organizational and prioritization abilities, Delivering excellent customer service with good communication skills, handle task with Accuracy and efficiently.

JOB DISCRPTIONS

SHIFT MANAGER

Manage the opening/mid shift procedures of the store including the consistent and appropriate execution of the QSCH restaurant Checklist (QRC). Lead to ensure that the entire store is fully prepared, and the store team is ready for the shift.

Manage the floor especially during peak hours.

Ensure that excellent service and hospitality are delivered to each guest by setting and sustaining a fun, positive and energetic shift.

Maintain the cleanliness and organization of the restaurant which includes the dining area, restroom, kitchen and preparation areas as well as the exterior of the store in cases applicable, and the good working condition of all equipment.

Engage the guest to ensure that they have been provided with a unique and memorable dining experience. Ensure that serving times and product quality standards are achieved at all times and surpassed whenever possible.

Professionally resolve guest's concern or complaints in a timely and effective manner.

Manage the closing shift procedures of the store including the timely and effective conduct of a closing line/store check that facilitates an easy and effective set up of the store for the following day's operation.

Effectively lead the restaurant during the shift to ensure that excellent restaurant operations are consistently achieved.

Nurture a work environment that engages team members in a way that empowers and builds positive relationships.

SALES BUILDING

Effectively implement local restaurant marketing programs to drive trials and create repeat business.

Develop positive relationships that will create loyalty among guest.

Conceptualize and implement local marketing programs that rewards frequent patrons, strengthening their loyalty to the brand and the frequency of their visits.

Device and implement programs that encourage guest to bring more friends/family members to the restaurant.

PERSONAL DETAILS

Date of Birth	: April 9, 1983
Marital Status	: Married
Nationality	: Filipino
Gender	: Male
Age	: 39
Height	: 165 cm
Weight	: 64 kg
Religion	: Roman Catholic
Language	: English, Filipino
Contact Person in Case of Emergency	: Mrs., Novalyn G. Guiquing
Contact No	: +639752161569

SKILLS

Marketing Management
Cooking
Forecasting
Driving
Microsoft Proficiency Word and Excel
Well organized
Critical thinking
Good communication skill
Team leader
Excellent Customer Service

REFERENCE

Roxanne Romero - "Shakeys Pizza
Cauayan City"

Manager
09230837709

Mark James Antonio - "Maxs Restaurant
Cauayan city"

Manager
09161430839

Maryjane Eustaquio - "Maxs Restaurant
Cauayan City"

Admin Officer
09167905334

PEOPLE MANAGEMENT

As part of the management team, hold and facilitate regular meetings for the whole store team for review operation and business results, to lay out action plans, to recognize performers and provide updates on relevant development and critical matters needing emphasis.

As MOD, recognize and reward employees who are performing well.

KEY MANAGEMENT SYSTEMS

To administer the Key Management Systems assigned by the Restaurant Manager to influence Sales, Profit, QSC&H and People results.

EXPERIENCE

SHAKEYS PIZZA, SM CITY CAUAYAN PHILIPPINES

JULY 11 2016 - Up to Present

SHIFT MANAGER

MAXS RESTAURANT SM CITY CAUAYAN

FEB 23 2015 - JULY 5 2016

KITCHEN SUPERVISOR

DUNKIN DONUT SM CITY CAUAYAN

MARCH 26 2014 - FEB 18 2015

SHIFT MANAGER

CHOWKING SANTIAGO HIGHWAY

FEB 20 2012 - JUNE 30 2013

HEAD COOK

CHOWKING CAUAYAN CITY

OCT 10 2003 - FEB 15 2012

HEAD COOK

MKL MARKETING SANTIAGO CITY

2001 - 2003

SALES MAN

TRAININGS/SEMINAR ATTENDED

SHAKEYS PIZZA PHILIPPINES

Manager Training Program

July 11 2017 to Oct 20 2017

MAXS RESTAURANT SM CITY CAUAYAN

Supervisor Training Program

Feb 23 2015 to May 24 2015

DUNKIN DONUT SM CITY CAUAYAN

Manager Training Program

Feb 20 2014 to April 26 2014

CHOWKING SANTIAGO CITY

OJT Accounting Department (200 hrs)

May 1 2012 to June 15 2012

CHOWKING COOKING SCHOOL COOK LEVEL II

Kitchen Leader/Kitchen Supervisor

CHOWKING REMAR

Roxanne Boulevard Corner Aurora Boulevard Cubao Quezon City

April 26 2010 to May 25 2010

ACCOMPLISHMENTS/AWARDS

CERTIFICATE OF COMPLETION

Assistant Kitchen Leader/Assistant Kitchen Supervisor
Feb 20 2012 to June 30 2013

CERTIFICATE OF RECOGNITION

Best Regular Crew of the Month
Chowking Santiago
July 31 2012

CERTIFICATE OF COMPLETION

Kitchen Supervisor/Kitchen Leader
Chowking Cauayan City
Oct 10 2003 to Feb 15 2012

CERTIFICATE OF RECOGNITION

Best Employee
Chowking Cauayan City
Feb 21 2004

TESDA CERTIFICATE

Completion of Learnership
Kitchen Dispatcher (580 hrs)
Feb 1 2005 to April 30 2005

EDUCATION

ISABELA STATE CAUAYAN CITY CAMPUS

COLLEGE

Bachelor of Science in Business Administration Major in Banking and Finance

TUMAUINI NATIONAL HIGH SCHOOL TUMAUINI, ISABELA

SECONDARY

UGAD ELEMENTARY SCHOOL TUMAUINI ISABELA

PRIMARY

ADDITIONAL INFORMATION

I hereby certify that the above information are true and correct to the best of my knowledge and belief.

APPLICANT SIGNATURE

DOMINGO C. GUIQUING