

RYAN CHRISTIAN S. MANUEL

LANGUAGES

English Intermediate 

Filipino Intermediate 

SKILLS

Time Management · Multi-tasking ·

Food Preparation · planning ahead ·

Safe food handling procedures ·

Leadership skills · Adaptability ·

Tool / Technology

INDUSTRY EXPERTISE

Important expertise in the job description



Cook

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EXPERIENCE

Marsh House 12/2017 - 12/2018

Thompson Nashville 401 11th Ave South
Nashville TN 37203

QED Hospitality Duties and Responsibilities:

- Setting up and stocking stations with all necessary supplies
- Preparing food for service (e.g. chopping vegetables, butchering meat, or preparing sauces)
- Cooking menu items in cooperation with the rest of the kitchen staff
- Answer, report and follow executive or sous chef's instructions
- Clean up station and take care of leftover food
- Stock inventory appropriately
- Ensure that food comes out simultaneously, in high quality and in a timely fashion
- Comply with nutrition and sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and customers

Café Asuncion 01/2019 - 06/2019

Food and Beverages Server Capitol Hills,
Caggay, Tuguegarao City

Pulsar Hotel Capitol Hills, Caggay, Tuguegarao City Duties and Responsibilities:

- Food and Beverages Server-inform any special, make recommendations and answer questions regarding food and beverage items
- Take food and beverages orders and relay to kitchen and bar staff
- Served all food and beverages orders efficiently using proper restaurant standards

White Café 06/2016 - 08/2016

Food and Beverages Server Station 1 Boracay,
Malay, Aklan

Company Description

- Which of your achievements match the job you're applying to?

Title 06/2016 - 08/2016

Station 1 Location

Boracay Duties and Responsibilities:

- Food and Beverages Server- Present menus, inform any special, make recommendations and answer questions regarding food and beverage items
- Take food and beverages orders and relay to kitchen and bar staff
- Served all food and beverages orders efficiently using proper restaurant standards
- Housekeeping- Clean and maintain guest units while keeping up with the standard set by the housekeeping supervisor
- Clean and maintain hotel common areas
- Perform any laundry duties
- Stock and maintain any housekeeping supply rooms
- Clean and set all the guest rooms for the opening
- Front Desk Agent- Greet visitors warmly and make sure they are comfortable

EXPERIENCE

Housekeeping Attendant 04/2016 - 06/2016
Grand Sierra Resort and Casino 2500 East 2nd Street, Reno Nevada, United States of America

Duties and Responsibilities:

- Clean and maintain guest units while keeping up with the standard set by the housekeeping supervisor
- Clean and maintain hotel common areas
- Perform any laundry duties
- Stock and maintain any housekeeping supply rooms
- Clean and set all the guest rooms for the opening

International School of Asia and the Pacific 01/2015 - 03/2015
Assistant Cook Alimannao Hills Peñablanca Cagayan

Duties and Responsibilities:

- Prepare all the ingredients/ do the Mise En Place that will be use for the day
- Cutting meat and vegetables
- Cleaning and washing the dishes, Kitchen tools and appliances
- Check all items to ensure adequacy and quality

EDUCATION

Bachelor of Science in Hotel and Restaurant Management 2013 - 2017
International School of Asia and the Pacific

RESUME PROFILE

Hardworking Cook With Several years of experience working in fast-paced kitchens. Adept in working with other Culinary professionals to achieve goals and ensure customer satisfaction. Committed to using safe and clean cooking practices, and maintaining an organized and clean cooking area. Experienced in operating various pieces of cooking equipment and tools. Bringing forth advanced food preparation techniques and the ability to serve wonderful food in a timely manner.

KEY ACHIEVEMENTS

-  What are you most proud of?
- Most Outstanding Trainee Bronze Medalist-2017
 - National Certificate II in Housekeeping-April 29,2015
 - National Certificate II in Commercial Cooking- April 14,2014