

BERNARD MARVIN SEBASTIAN BELLO

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Objective

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 sanitary cooking practices, and maintaining an organized and clean cooking area. Experienced in operating cooking equipment and tools. Bringing forth advanced food preparation techniques, food safety knowledge, and the ability to serve wonderful food in a timely manner.

Experience

- **OG BURGER** March 6,2022 - Present
Assistant Cook
 - Assisting the Cook in food preparation activities, such as cleaning, cutting, chopping and peeling food ingredients
 - Cleaning and sanitizing the food preparation areas based on company and industry hygiene codes and health and safety standards
 - Washing, disinfecting and properly storing cooking and kitchen utensils and equipment
 - Buying, weighing and storing ingredients and food supplies
 - Operating a variety of kitchen appliances and instruments including cutters, knives, mixers and ovens
 - Managing inventory, unloading supplies and organizing the storeroom
- **Beef and Butter Restaurant** June 12,2020 - February 28,2021
Line Cook
 - Assisting with stocking and setting up the kitchen stations.
 - Plating prepared foods based on senior chef's guidance.
 - Working with servers to ensure that orders are completed according to request and on time.
 - Ensuring that the kitchen operation procedures and hygiene meet food safety standards and regulations.
- **SEPCO(Saudi Environmental Preservation CO) APPLEBEE'S RESTAURANT** July 30,2017 - July 30,2019
Line Cook
 - As a line broil see to it all the steaks have a diamond mark and the right danes of the steaks.
 - Prepares food items by cutting, chopping, mixing, and preparing sauces.
 - Cooks food items by grilling, frying, sautéing, and other cooking methods to specified recipes and standards.
 - Maintain cleanliness and complies with food sanitation requirements by properly handling food and ensuring correct storage.
- **JADA Infinte Workforce Services Four Seasons Buffet and Hotpot by: VIKINGS**
Server December 23,2016 - June 24,2017
 - Preparing restaurant tables with special attention to sanitation and order. Attending to customers upon entrance to the restaurant. Presenting menus, serving and helping customers select food/beverages.
- **Human Resources Solution Inc. ENCHANTED KINGDOM INC.** September 23,2016 - December 13,2016
Cashier
 - Accepting the payment of the guest in a designated area so that they can enjoy the rides they want to experience.
- **Sehwani Manpower Corp. TOTAL GAMEZONE EXTREME INC.** April 20,2016 - August 21,2016
Gaming assistant/Cashier

- Guide the player entering the gaming area.
- Provides the player what they needs
- In charged f exchanging their money into chips that will be used in the gaming area
- **Family Shoppers Inc. All Shoppe Department Store** April 1,2014 - April 9,2016
Sales Associate
 - Assists customers entering the store
 - Provides a helping hand to customers want and needs
 - Arranging the stocks before the store opens.
- **Portion Filler, Inc** October 14,2013 - March 20,2014
Machine Operator
 - Mixing of raw materials
 - Technical knowledge on GMP, FMS, Food safety Precautions.
 - Knows how to repair minor damages of the Machine.
- **I-PACK Phillippines Inc** May 29,2012 - September 30,2013
Packer/Sub-Team Leader
 - My main responsibility is by repacking different spices into small portion to be sold in supermarket or sari-sari store.
 - Sometimes I am responsible in supervising my co-workers in their jobs if the Team Leader is not available.
- **Puregold Price Club Inc. (Mamatid)** July16,2011 - December 22,2011
Sales assistant
 - Has the ability to entertain and accommodate people or customers with enough confidence.
- **CLARMIL Manufacturing Inc. (GOLDILOCKS)** August 19,2010 - January 26,2011
Factory Worker
 - Helping and putting icing on cakes.
 - Stocking of cooked buns for the hamburger.

Education

- **Muntinlupa City Technical Institute** 2009
Hotel Restaurant Services
- **Muntinlupa Business Highschool** 2009
Highschool

Skills

- Can work over time and holidays
- Willing to undergo rigid training
- Fast-paced environment
- Team Player
- Cooking Techniques
- Problem Solving
- Collaboration and Communication
- Attention to Details
- Work under pressure