

JOEL DC AGUSTIN

79 D Ilang Ilang Street, Karuhatan Valenzuela City, Philippines 1441

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Overview

Eleven years of professional baking and kitchen management, and two years in hot kitchen management experience. Exemplify leadership and professionalism, backed by a consistent record of accomplishments.

To secure a position that would pave the way for career growth and development, as well as to contribute my knowledge for the further progress of the company.

I am flexible person. I can work in hot galley, breakfast station, and pantry station.

Duties and Responsibilities

- Responsible for preparing and cooking high quality foods according to Royal Caribbean International's corporate recipe standard
- Primarily assist the Station Head and be capable for executing heavy production demand on a daily basis
- All duties and responsibilities are to be performed in accordance with Royal Caribbean International's Gold Anchor Standard, SQM policy, corporate recipe standard, and onboard public health control plan for food safety, HACCP guidelines, environmental and work place safety policies and procedures.

Professional Experience

ROYAL CARIBBEAN INTERNATIONAL

Address: 1050 Carribean Way, Miami, Florida 33132

**OCTOBER 15, 2016 -
PRESENT**

ASSISTANT PASTRY / CHEF D PARTIE

- Responsible for preparing and baking high quality cakes and pastries for lunch and dinner.
- Assist the Station Head and be capable of executing heavy production demand on a daily basis.
- Help Chef D Partie to control expense without lowering and maintaining standard of the product.
- Production of gluten free and sugar free dessert.
- Setting up the buffet, lunch and dinner.
- Production of cookies and pies
- Making crepes in live station
- Maintaining public health control plan for food safety, HACCP guidelines, environmental and work place safety policies and procedures.

COSTA FORTUNA

Address: Genova Italy

**MAY 21, 2015 –
FEB.13, 2016**

3rd PASTRY MAN

- In-charge in the night shift duty and cakes and pastry production.
- Helper during the service from lunch and dinner.
- Preparing mis en place for lunch setup, buffet and plating.
- Maintaining public health control plan for food safety, HACCP guidelines, environmental and work place safety policies and procedures.
- Production of sugar free cookies and pond cake for breakfast.

RICHMONDE HOTEL

Address: 17 Orchard Road, Eastwood Ave, Bagumbayan, Quezon City, 1110 Metro Manila

**OCT 19, 2011 –
DEC 02, 2014**

COMMIS 1 PASTRY / CHEF D PARTIE

- Preparing, baking, and decorating assorted cakes, breads and pastries.
- Making chocolate decorations and sugar garnish for cakes.
- Takes charge of overall operations both pastry and bakery section.
- Maintaining a high standard of hygiene in and around work stations.
- Maintaining a high standard of hygiene based on hotel's protocol.
- Making crepes in live station.

MANDARIN ORIENTAL MANILA

Address: Makati Avenue Metro Manila

**JUNE 10, 2003 –
NOV 30, 2004**

COMMIS 3 – PASTRY KITCHEN

- Preparing, baking, and decorating assorted cakes and pastries.
- Making chocolate decorations and pralines.
- Setting up the cake shop and buffet counters.
- Pastry store man.
- Assisting to the sous chef in plating
- Making crepes in live station.

CHOWKING FOOD CORPORATION

Address: Ever Gotesco Ortigas Ave, Pasig City

**OCT 17, 2002 –
NOV 15, 2004**

COOK

- Short Order Section
- Ala Carte Section
- Fryer Section
- Noodle Section
- Breakfast Station

Education

Mangaldan National High School
Secondary, 1992 – 1996
Mangaldan Pangasinan

Malabago Elementary School
1982-1986

Trainings & Seminars

Public Health Control for Food Safety (USPHS – HACCP)
Royal Caribbean International, Miami Florida, September 15, 2017

National Certificate II in Bread and Pastry Production
April 05, 2016

Ready for Excellence Compass Plus
Manila, Philippines, November 26, 2014

Training for Environmental Basic Course and Department Specific Section
Manila, Philippines, November 26, 2014

Training for Vessel Sanitation (USPHS – HACCP)
Manila, November 26, 2014

Basic Chocolate Training and Japanese Pastry Course
Puratos Philippines Innovation Center, July 13, 2011
Conducted by Chef Miwako Tomii of Puratos Japan

Personal Background

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|----------------|---------------------|
| • Birth Date | May 23, 1979 |
| • Height | 5'5" |
| • Citizenship | Filipino |
| • Civil Status | Married |
| • Religion | Roman Catholic |
| • Languages | Tagalog and English |

Reference

Candee S. Yutankin
Sous Chef Pastry

Mardic Calliste
Chef De Partie Pastry

Dencio Alcantara
Chef De Partie Pastry

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