

MICHAEL KENNETH PEÑEVERDE

Muntinlupa 1772

penaverdemichael@gmail.com

+639959238376

Dedicated cook professional with history of meeting company goals utilizing consistent and organized practices. Skilled in working under pressure and adapting to new situations and challenges to best enhance the organizational brand.

Work Experience

Assistant Cook

Norwegian Cruise Line - Miami, FL

November 2017 to Present

Philippines

Job Description / Duties and Responsibilities:

- Processing food items in compliance with recipes and proportioning control guidelines
- Prevented cross-contamination from utensils, surfaces and pans when cooking and plating meals for food allergy sufferers.
- Set up and prepared cooking supplies and workstations during opening and closing to maximize productivity.
- General knowledge in kitchen equipments and kitchen operations.
- Prepares mis en place for 5000+ passenger or guest daily
- Cooked and prepare food in given time to set up the buffet line.
- Cooked and prepare food in accordance with federal and state and company standards, guidelines and regulations.
- Executes techniques succesfully under the direction of the sous chef and Executive Chef.
- Worked cooperatively with all team members and restaurant employee

Kitchen Helper

Palms Country Club Alabang - Muntinlupa

May 2015 to August 2017

1410 Laguna Heights Dr, Alabang, Muntinlupa, 1781 Metro Manila

Job Description / Duties and Responsibilities:

- Maintained well-stocked stations with supplies and spices for maximum productivity.
- Inspected appliances, commercial fryers and ovens to verify proper working order.
- Prepared multiple orders simultaneously during peak periods with high accuracy rate, maximizing customer satisfaction and repeat business.
- Created identical dishes numerous times daily with consistent care, attention to detail and quality.
- Set up and prepared cooking supplies and workstations during opening and closing to maximize productivity.
- Changed and sanitized cutting boards, benches and surfaces between tasks to avoid cross-contamination.

Education

Bachelor's in Hotel and Restaurant Management Specializing in Culinary Arts

Philippine Women University - Philippines

June 2007 to March 2013

Skills

- Knowledge in safety food handling procedures
- Kitchen equipment operation and maintenance
- Food plating and presentation
- Food preparation and safety
- Hospitality service expertise
- Food spoilage prevention
- Microsoft Office
- Communication skills
- Organizational skills
- Multi-Tasking
- Operating Kitchen Equipment
- Strong knife Skills
- Problem Solving
- Time Management
- Fast Learner
- Food Safety