



IZRA M. MAGTANUM

**Present Address: JD7908 Al-Rabwah Jeddah,
Saudi Arabia 22230**

Email: Izra.magtanumrm@gmail.com

Phone: +966578232940

OBJECTIVE:

To work in Canada as a COOK where I can use my almost 6-year work experience in Hotel and Restaurant in the Philippines and here in Jeddah Saudi Arabia as a Commi Chef. To work with food. Food is my interest I like to see people happy when they see their food appetizing and delicious. To work in an environment, and supply other team members with help and support they require. Use my problem-solving skills, and knowledge to provide and maintain a suitable and efficient workplace.

WORK HISTORY:

HAMBURGINI RESTAURANT

MAY 2021-PRESENT

AL-NAEEM, JEDDAH SAUDI ARABIA

COMMI CHEF

Prepared Food: BURGERS, CHICKEN, BEEF AND FRIES

- Preparing tool and equipment and also sanitizing them
- Preparing all ingredients needed and make sure all are sanitized and safe for contamination.
- Assist and help to cook the food listed in the orders.
- Maintaining the cleanliness and follow the food safety of the assign station.
- Checking stock ingredients and make sure all is available for next day
- Supervising 9 coworker, and make sure to perform my duty as their TEAM LEADER.

SEDA LIO HOTEL

APRIL 2019- FEBRUARY. 2021

EL NIDO, PUERTO PRINCESA PALAWAN, PHILIPPINES

COMMI CHEF

Prepared Food: Asian, more in Japanese and Filipino, French, Italian and western Food

- Preparing tool and ingredients by following safety procedures.
- Making hot and cold dish, like appetizers, salad, soup and main course.

- Making sure the cleanliness and to avoid cross contamination on the food.
- Carving fruits and setting up for buffet station, ala carte and private dinner.

ALEXA'S COLD ZONE

JUNE 2016-APRIL 2018

KALIBO INTERNATIONAL AIRPORT, KALIBO AKLAN PHILIPPINES

LINE COOK

Prepared Food: Asian, More in Filipino Food

- Slicing and preparing food ingredients.
- Assist and cook food for the customer's orders.
- Checking stocks and making sure to follow the FIFO in every ingredient.
- Making sure the cleanliness and food safety in the kitchen.

REAL COFFEE AND TEA

MARCH 2012-JANUARY 2014

STATION 1, BALABAG, BORACAY MALAY, AKLAN PHILIPPINES

DELIVERY MAN/BAKER/KITCHEN HELPER

Prepared Food: Western, French and Asian food

- Bake muffins, cookies, and cakes.
- Mise en place all ingredient.
- Cooking omelet, French toast, sandwich and hot drinks.
- Delivered orders.

EDUCATIONAL ATTAINMENT:

VERDE GRANDE COLLEGE INC.

POOK BAYANIHAN ROAD, KALIBO, AKLAN, PHILIPPINES

**CULINARY HOTEL AND RESTAURANT ENTREPRENEUR 2016-2018
(GRADUATED)**

NAISUD NATIONAL VOCATIONAL HIGH SCHOOL

NAISUD, IBAJAY, AKLAN PHILIPPINES

2009-2012

(GRADUATED)

LICENCES/CERTIFICATE:

- **CERTIFICATE OF COMPLETION IN BUREU OF FIRE TRAINING**
Seda Lio, El Nido, Puerto Princesa, Palawan JUNE 24-27, 2019

PERSONAL BACKGROUND:

- **NICKNAME:** Izz
- **AGE :** 27
- **BIRTHDATE:** April 08, 1995
- **GENDER:** Male
- **CITIZINSHIP:** Filipino
- **CIVIL STATUS:** Single
- **LANGUAGE:** English, Tagalog, Visaya, Little Korean and Arabic
- **RELATIVE IN CANADA:** Shirley M. Cacal & Delto B. Magsipoc (My Mother Sibling)
- **ADDRESS IN CANADA:** Vancouver, British Canada
- **IMMIGRATION STATUS OF RELATIVES IN CANADA:** Permanent Residence
- **MY PREVIOUS IMMIGRATION APPLICATION IN CANADA:** None
- **CRIMINAL RECORD:** None
- **ENGLISH TEST TAKEN:** AMERICAN COUNCIL ON TEACHING FOREIGN LANGUAGE (ACTFL)