

CHESTER CARAMILLO DIONIDO



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BLOCK 3 LOT 64 WESTWOOD 6 LANCASTER PASCAM 1 GENTRI

PROFESSIONAL SUMMARY

Highly-motivated individual with experience in different working fields which somehow help me discovered the multiple skills that I have learned within the working environment. Motivated, Friendly, Sociable and Hardworking. I thrive on challenge and constantly set goals for myself, so I have something to strive toward. I'm always looking for an opportunity to do better and achieve greatness. To gain experience through utilization of skills and application of what I have learned in my studies.

WORK EXPERIENCE

JUNIOR STATEROOM STEWARD

NORWEGIAN CRUISELINE NCL

August 2019 - Up to Present

- Responsible for maintaining the cleanliness of my station and to assist my guess.
- Cleaning my 20 cabins. In 1 cabin I need to finish in 15minutes I need to clean the toilet wipe the glass door need to dry the floor of the bathroom and dusting wall, cabinet and ceiling vacuum the carpet changing linen cleaning the balcony cleaning my fridge. And if it's done, I need to do report to my supervisor if it's something broken.

UTILITY GALLEY

NORWEGIAN CRUISELINE NCL

July 17 2017 – August 20, 2019

- Responsible for the handling, transport and cleaning of food, foodservice equipment, utensils and areas in the galley and dish-wash area of the galley under the direction of the executive Chef while maintaining proper galley sanitation and safety standards.

WAITER

THE BAY ENTERTAINMENT CLUB THEATER AND KTV

March 15, 2015 – August 25, 2016

WAITER

ASIAN ENTERTAINMENT NETWORK

May 5, 2008 – August 16, 2014

- > Welcoming and seating guests, taking guest orders, communicating them effectively to the kitchen.

- > Memorizing the menu and offering recommendations to upsell appetizers, desserts, or drinks.

- > Ensuring that diners have a positive experience at the restaurant by exhibiting excellent customer service.

- > Staying attentive to the needs of guests in the dining area.

- > Ensuring that the food order is made correctly by kitchen staff and look presentable to the guest.

MACHINE OPERATOR

SCAD

February 6, 2002 – July 5, 2002

- Setting up the machine to start a production cycle and operate
- Maintaining machinery in the manufacturing setting
- Ensuring if the machine is in good condition to produce high quality products.
- Controlling and adjusting machine settings.
- Feeding raw material or parts to semi-automated machines
- Inspecting parts with precision

MACHINE OPERATOR

C&F

July 26, 2006 – December 26, 2006

November 6, 2007 – January 8, 2008

- Trained to operate machine per instructions.
- Maintained a safe working environment by following company safe policies.
- Loaded and unloaded items from the machines.
- Prepare finished product for shipment.
- Followed all work instructions of lead or Department Supervisor to complete daily tasks.

SALES UTILITY CLERK

SUC

April 1, 2005 – September 1, 2005

- Effectively upsold products by introducing accessories and other add ons, adding 40% of monthly average sales.
- Approaching customers in a good way of talking about they need, by this 80% of good customers satisfaction feedback received.
- Generated brand awareness and positive product impressions to increase sales 25%.
- Responsible to replenish sold items.

EDUCATION

Asis National High School
1997 – 2000

Panungyan Elementary School
1992 -1997

SKILLS

- Highly trainable
- Fast learner
- Adapt well to change in the work place.
- Work oriented
- Well-disciplined
- Hard-working
- Patient
- Highly motivated
- Can easily adapt to new working environment
- Can drive 4 wheels

PERSONAL INFORMATION

DATE OF BIRTH:	JUNE 15, 1982
NATIONALITY:	FILIPINO
AGE:	39
HEIGHT:	5'8"
WEIGHT:	130 LBS.
RELIGION:	ROMAN CATHOLIC
CIVIL STATUS:	MARRIED
LANGUAGE SPOKEN:	ENGLISH, TAGALOG