



## BROTHERS / SISTERS

Brother: Igoy, Renante	Birthdate: October 17, 1978 Birth Place: Davao City Civil Status: Married Occupation: Businessman
Brother: Igoy, Antonio Jr.	Birthdate: December 29, 1979 Birth Place: Davao City Civil Status: Married Occupation: Sales Agent
Sister: Igoy, Ana Rose	Birthdate: December 28, 1975 Birth Place: Davao City Civil Status: Married Occupation: Housewife
Sister: Igoy, Anna Marie	Birthdate: June 18, 1988 Birth Place: Davao City Civil Status: Single Occupation: Virtual Assistant

## EDUCATIONAL BACKGROUND

	Year [From] - [To]
<b>College</b>	
Course: Bachelor of Science in Electrical Engineering	1994-1998
School: University Of Mindanao	
Address: MacArthur Highway Matina, Davao City, Philippine	
<b>Secondary</b>	
School: Daniel R. Aguinaldo National High School	1989 - 1993
Address: Matina, Davao City	
<b>Elementary</b>	
School: Apolinario Mabini	1983 - 1989
Address: Mac Arthur Highway Bangkal, Davao Philippines	

## EMPLOYMENT HISTORY

### Position: Chef/Owner

Company: Tres Maria's Food Counter  
Address: Orchids Street Peace Avenue bangkal, Davao City  
Date: March 8, 2019 up to present

### Job Description/Duties And Responsibilities

- Responsible in marketing wet and Dry Items
- Responsible in preparing all product from raw to cook
- Responsible in make a costing each product

### Position: Assistant Chef

Company: Fish & Co.  
Address: Salmiya, Kuwait  
Date: September 1, 2017 up to January 13, 2019

### Job Description/Duties And Responsibilities

- Responsible in assisting the head chef

- Responsible in preparing the employees meal
- Responsible in ordering wet & dry stocks
- Responsible in preparing monthly inventory

**Position: Chef**

Company: Indah Bar and Seafoods Grill

Address: MacArthur Highway Dumoy Toril, Davao City

Date: October 04, 2016 up to January 28, 2017

Job Description/Duties And Responsibilities

- Responsible in managing the kitchen
- Responsible in costing in every menu
- Responsible in making a menu once a week
- Responsible in cooking good quality of food
- Responsible in controlling food cost

**Position: Chef**

Company: Izubo Restaurant

Address: KTM Business Center at McArthur Highway, Matina, Davao City

Date: August 12, 2014 up to November 4, 2015

Job Description/Duties And Responsibilities:

- Responsible in cooking standard quality of food to be served.
- Responsible in making costing in every menu.
- Responsible in managing the kitchen.
- Responsible in making a buffet menu every Sunday.
- Responsible in training and motivate kitchen helper.
- Responsible in controlling food cost.

**Position: Cook**

Company: Marco Polo Hotel

Address: CM Recto Avenue Davao city

Date: April 2014 –July 2014

Job Description/Duties and Responsibilities:

- Responsible in ensuring the availability of stock.
- Responsible in making a request for the daily stock consumption.
- Responsible in preparing and cooking the ala carte order in Lotus Court Restaurant and room service.
- Responsible in preparing and cooking the dimsum product in Café Marco buffet lunch and dinner.
- Responsible in checking the quality of food to be served.

**Position: Chef**

Company: Eagle Ridge Resort

Address: Upper Ulas, Davao City

Date: July 2013 –February 2014

Job Description/Duties and Responsibilities:

- Responsible in checking the quality of meat and vegetable to be delivered.
- Responsible in maintaining the cleanliness of the kitchen.
- Responsible in maintaining good quality of foods to be served at all time.
- Responsible in serving the food on time during function reservation.

**Position: Chef**

Company: Belgica Cuisine and Wine

Address: Door 3 Autoville F. Torres, Davao City, Philippines

Date: October 2010 – November 2012

Job Description/Duties and Responsibilities:

- Responsible in making a daily menu.

Address: MacArthur Highway Dumoy Toril, Davao City

Date: October 04, 2016 up to January 28, 2017

Job Description/Duties And Responsibilities

- Responsible in managing the kitchen
- Responsible in costing in every menu
- Responsible in making a menu once a week
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Job Description/Duties and Responsibilities:

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- Responsible in making a costing in every menu.
- Responsible in managing the kitchen.
- Responsible in making and order for the daily menu.
- Responsible in checking the quality of meat and vegetable to be delivered.

**Position: Opening Team HeadCook**

Company: Fresh n Famous (Chowking)

Address: G/F SM Davao Ecoland Drive, Davao City, Philippines

Date: 1998 – 2010

**Job Description/Duties and Responsibilities:**

- Responsible in conducting kitchen crew training.
- Responsible in preparing the monthly / daily inventory of all stocks.
- Responsible in checking and evaluate all Chowking Store in Davao area for doing the consistency of following the standard cooking procedure.
- Responsible in assisting newly open store.
- Responsible in maintaining good quality of foods to be served in all Chowking Davao Branches.
- Responsible in making daily order of wet and dry product to commissary.
- Responsible in cooking consistently according to the gold standard quality of food.
- Responsible in conducting new product training in all Chowking Davao branches.

<b>TRAININGS / SEMINARS ATTENDED</b>
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Training Center: Chowking Bajada Address: Ana Socoro Bldg. Ground Floor, Davao City Title: <b>Gold Standard Certification Program</b>	Year: 2001
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Training Center: Chowking Bajada Address: Ana Socoro Bldg. Ground Floor, Davao City Title: <b>In-Store Certification Program</b>	Year: 2001
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Training Center: Malate Manila Address: Chowking Baclaran Roxas Boulevard, Manila Title: <b>Cook's Training Program</b>	Year: 2003
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Training Center: Chowking Bajada Address: Ana Socoro Bldg. Ground Floor, Davao City Title: <b>Managing the Kitchen Seminar</b>	Year: 2003
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Training Center: Alternative Learning System (ALS) Address: Ilustre Street, Davao City Title: <b>International Cuisine</b>	Year: 2012
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Training Center: Providence Acumen Davao Address: Quirino Street, Davao City Title: <b>International English Language Training System (IELTS)</b>	Year: 2013
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Training Center: Holy Cross of Davao Maritime Address: Santa Ana Avenue, Davao City Title: <b>Basic Training</b>	Year: 2016
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Training Center: Philippine College of Technology (PCT) Address: Bajada, Davao City	Year: 2016
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Title: **NCII**

<b>SPECIAL SKILLS / INTERESTS</b>
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- Skilled in food preparation of different assigned dishes. (Chinese Cuisine, Dimsum and Filipino cuisine)
- Skilled in major relevant computer applications like MS Word, MS Excel.
- Well-versed in oral and written English and Filipino.
- Driving
- Basic electrical wiring
- Catering/Buffer

<b>CHARACTER REFERENCES</b>
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**Flora Morales**

Owner

Belgica Cuisine and Wine

Tel. No.: (082) 227-9944

**Michael Jao**

Store Manager

Fresh n Famous (Chowking)

Tel. No.: (082) 297-5017

**Dante Vegiola**

Sous Chef

Marco Polo Hotel Davao

Cel.No.09105890859