

ENRICO MANUEL B. YANDOC

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SUMMARY

I am a professional Chef with an extensive culinary background with 10 years of experience in this field. Capable of ensuring high quality and standard food production and hygiene management guided by the HACCP. Has the skills with inventory management, food presentation and supervising and motivating people. Very keen to detail, has good communication and interpersonal skills and always willing to learn new skills and knowledge for my job.

EDUCATIONAL BACKGROUND

2011- 2012	POST GRADUATE GLOBAL CULINARY AND HOSPITALITY ACADEMY Diploma in Professional Culinary arts 118 Jupiter, Makati, Metro Manila, Philippines, 1209
2006-2010	COLLEGE DE LA SALLE ARANETA UNIVERSITY Bachelor of Science in Hotel and Restaurant Management Salvador Araneta Campus, 303 Victoneta Ave, Potrero, Malabon City, Metro Manila 1475
1995-2005	SECONDARY COLEGIO DE STA CECILIA Caimito St, Gen. T. De Leon, Valenzuela City, Metro Manila, 1442 PRIMARY COLEGIO DE STA CECILIA Caimito St, Gen. T. De Leon, Valenzuela City, Metro Manila, 1442

WORK EXPERIENCE

**FEBRUARY
2019-
PRESENT**

Galley Chief Cook (OFFSHORE VESSELS)

OSM Maritime Group

OSM Building, 479 Pedro Gil St, Ermita, Manila, 1000 Metro Manila, Philippines

Job Description/ Duties and Responsibilities

- Have a total responsibility for the Catering Department, motivate and follow up fellow workers and care for the welfare and health of all onboard.
- Cooking: Cook food in different cuisines depends on what nationalities of people on board.
- Administration: Responsible in Custom clearance, Log keeping, Waste Control, Supplies and Receipt of Supplies
- Operation: Prepare the menu plan with a special view of a variety of food, food value and cost.
Daily Supervision of all preparing of food, Serving and presentation of food. Ensure all food and other items are stored properly.
- Maintain clean preparation areas, equipment and appliances
- Monitors that all food handling, production and storage processes are in compliance with food safety, hygiene and Company standards.
- HSSEQ: Comply fully the requirements in the Company's Safety management system, Reporting any incidents, near misses, or observation through SMS
- Conduct Daily toolbox meetings and risk assessment for catering personnel.

**OCTOBER
2017 -
JANUARY
2019**

GALLEY ASSISTANT COOK (OFFSHORE VESSELS)

OSM Maritime Group

OSM Building, 479 Pedro Gil St, Ermita, Manila, 1000 Metro Manila, Philippines

**JANUARY
2016-
SEPTEMBER
2017**

Job Description/ Duties and Responsibilities

- Assist the chief cook in day to day operation
- Baked some varieties of bread for the people on board for their snacks.
- Assist the chief cook in daily cooking and help him cut vegetables and butcher some meats according to needs.
- Ensure that all catering personnel have followed the Food safety standard on board.
- Check all the well being of fellow workers.

GALLEY STEWARD (TANKER AND OFFSHORE VESSELS)

OSM Maritime Group

OSM Building, 479 Pedro Gil St, Ermita, Manila, 1000 Metro Manila, Philippines

Job Description/ Duties and Responsibilities

- Help the cooks in daily operation of the kitchen
- Maintain the cleanliness of the Kitchen and accommodation
- Laundry assignments
- Waste management

**JUNE 2014 -
JANUARY
2016**

GALLEY ASSISTANT (CATERING ACADEMY)

OSM Maritime Group

OSM Building, 479 Pedro Gil St, Ermita, Manila, 1000 Metro Manila, Philippines

Job Description/ Duties and Responsibilities

- Assists Galley head chef in day-to-day galley production tasks as assigned
- • Assists in menu planning for OSM employee meals, banquets and other OSM in-house requirements
- • maintain clean preparation areas, equipment, appliances, utensils
- • maintaining orderly storage facilities

Jul 2013 - Jun
2014

- • maintain basic store keeping practices, prepare food requisitions and monitoring of inventory level targets.
- • Monitors that all food handling, production and storage processes are in compliance with food safety, hygiene and GMP standards
- • Assists in food styling and photo shoots for recipe documentation
- • Monitors and guides OJTs and trainees in galley, food counter and dishwashing assignments
- • Assist at special F&B events and catering requirements within the OSM premises

COMMIS CHEF

EMIRATES LEISURE RETAIL (PREMIER INN, BEDOUINN'S BISTRO)

69V5+5H6 Dubai International Airport - Parking B - Airport Rd - opp. Terminal 3 - Garhoud - Dubai

Job Description/ Duties and Responsibilities

- Food Service
- • Preparing, cooking and presenting food of the highest quality.
- • Running the Kitchen and working with colleagues to providing a timely and efficient food service
- • Working with the Sous Chef to develop and deliver a range of high quality menus, including daily specials.
- Planning
- • Working with the Sous Chef to ensure that the cost base and margins of all dishes are analysed and recorded
- • Ensure all stock is maintained to adequate levels
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- • Receive deliveries of stock
- • Ensure stock is securely put / locked away
- Staff Management
- • Overseeing the work of Assistant Chefs, as required
- • Overseeing the work of the Kitchen Porters to ensure kitchen and stores are kept clean and rubbish disposed of.

- • General Kitchen management
- • Adhering to relevant legislation, regulations, guidelines and good practice within the kitchen
- • Attend the weekly kitchen meetings
- • Ensuring the cleanliness and safe use of all equipment at all times

KEY PERSONAL SKILLS

- International cuisines
- Food safety
- Culinary Skills
- People management
- Knows HACCP
- Behavioral management
- working less or no supervision
- Quick learner
- Excellent communication through workers
- Well versed in verbal and written communication in english language
- A positive attitude and good communication skills when interacting with guests.
- Time and budget management
- able to cope up overtimes

CHARACTER REFERENCES

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