



# JOHN RAINIER NAVARRO

## CONTACT

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Piñas City

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## OBJECTIVES

To seek ways in developing a successful career where my skills are effectively utilized to their fullest potential producing a continual growth experience and contributing to the organization's objectives through service and responsibility.

## PROFILE

**NICKNAME** Rainier

**DATE OF BIRTH** March 19, 1992

**PLACE OF BIRTH** Oton, Iloilo

**CIVIL STATUS** Single

## SKILLS

- Knowledgeable in preparing Italian and Filipino cuisines.
- Knowledgeable in basic food safety handling techniques.
- Works diligently and professionally.
- Ability to maintain a clean and organized kitchen environment.
- Desires to provide high quality service and dishes to customers.

## EDUCATION

- **HIGH SCHOOL** // 2005-2009  
RIZAL EXPERIMENTAL STATION AND PILOT SCHOOL OF COTTAGE INDUSTRIES  
Admiral Village, Talon Tres, Las Piñas City
- **GRADE SCHOOL** // 1999 - 2005  
TALON ELEMENTARY SCHOOL  
Talon Uno, Las Piñas City

## EXPERIENCE

- **MAGSAYSAY MARITIME CORPORATION** //December 2019 - Present  
520 T.M Kalaw St. Ermita, Manila, Philippines 1000  
**AIDA CRUISE SHIP**  
**COMMIS DE CUISINE** (September 2021 - July 2022)  
**COMMIS DE CUISINE** (September 2022 - March 2023)
- **EXCHANGE ALLEY COFFEE HOUSE** //February 2021 – July 2021  
Molito Lifestyle Center, Alabang, Muntinlupa City  
**KITCHEN STAFF**
- **MAMA LOU'S ITALIAN KITCHEN**//May 2012 - January 2020  
Block 1 Lot 36 Tropical Ave. Cor., Tropical Palace St., BF International, Las Piñas City  
**LINE COOK**  
Cooks soups, appetizers and numerous pasta dishes. Butchers tuna belly, salmon, tenderloin and other meat items. Checks the stocks and makes sure that there is no scarcity of any product. Prepares weekly and monthly inventory and order reports.  
**DISPATCHER**  
Sets up utensils and all the ingredients to be used in cooking. Recites orders, fixes side dishes and then ushers the food to the respective tables. Maintains the cleanliness and orderliness of the preparatory area as well as the freezers and chillers.  
**SALAD AND FRY COOK**  
Makes salads, dressings, and dips. Cooks menu items that needs frying up.  
**STEWARD**  
Responsible for preserving the spotlessness and organization of the entire kitchen area.

## REFERENCES

- **AILEEN VALDEZ**  
RESTAURANT MANAGER  
Mama Lou's Italian Kitchen  
+63 918 928 2685
- **MARY ANGELICA FORTUNADO**  
COMMISSARY MANAGER  
Banh Mi Kitchen  
+63 927 8827237

I, hereby, certify that the above information is true and correct to the best of my knowledge and belief.

  
Applicant's Signature