



**Johannes Aspa Espelera**

Lipa City Batangas

Mobile: +639564764171/+639810532880

Email Add: [jespelera2384@gmail.com](mailto:jespelera2384@gmail.com)

**OBJECTIVE**

To succeed in an environment of growth and excellence and earn a job which provides me satisfaction and self-development and help me to achieve organizational goal.

**WORK EXPERIENCE**

**COMMI 1**

Royal Caribbean International

Wonder of the Seas

(June 12 2022-Jan 15 2023)

**Duties and Responsibilities**

- Preparing ingredients and taking charge in organizing and keeping a clean workspace and properly presenting food items are all part of the commis chef.
- Provide the highest and most efficient level of hospitality service to the guest.
- Working alongside the chef de partie gives the commis chef an opportunity to earn and grow as a chef.
- Preparing meals by washing, peeling, and chopping fruits and vegetables.
- Receiving deliveries and verifying that all ordered items are received and are good quality.
- Taking inventory of restaurant supplies and notifying the supervisor when stock is low.
- Cleaning and ensuring that all workstations are organized and properly sanitized.

**COMMI 2**

Royal Caribbean International

Allure of the Seas (June 12 2021-Feb 12 2022)

Anthem of the Seas (June 15 2019-Feb 15 2020)

Five E-Com, Harbor; Drive, Mall of Asia Complex, Pasay City

**Duties and Responsibilities**

- Provide the highest and most efficient level of hospitality service to the guest
- Works in the designated station asset by Executive Chef and/or Sous Chef
- Responsible to maintain cleanliness, sanitation at the assigned work area
- Responsible for preparing and cooking all food items by the recipe and to specification
- Able to operate kitchen equipment like braising pan, ovens, grills and fryers
- Prepare ingredients for cooking, including portioning, chopping, and storing food

- Assist other team members in the kitchen when needed or perform any other tasks assigned by the management

### **COMMI 1**

#### **The Cheesecake Factory Restaurant**

The Avenues Mall Kuwait

Alshaya Company W.L.L

June 2016 to January 2019

- Grill Station
- Fry station

#### **Duties and Responsibilities**

- Present neatly well-groomed in clean
- Implement food hygiene and safety practices
- Safety first
- Wear gloves all the time
- Set up station
- Proper storing of cooked foods and raw foods
- Make sure the utensils are sanitized
- Prep daily vegetables Cut garnish in standard sizes
- Ensure portion control
- Checked if the machines are working 100%
- Make sure station is complete 100%
- Take pride in preparing food as if serving it to guest in own restaurant or home

### **COMMI 2**

#### **The cheesecake Factory Restaurant**

The Avenues Mall Kuwait

M.H Alshaya Company

W.L.L. August 2014-June

2016

- Oven station
- Production
- Salad Station

#### **Job Profile**

Ensure the highest quality food is prepared, per the exact recipe specification, at all time from our “scratch” kitchen. The prep cook is responsible for all aspects of their assign station complete all items on daily preparation list, keep the line cook stocked with basic, critical items throughout the shift and clean, sanitize and maintain equipment, utensils and tools.

#### **Duties and Responsibilities**

- Maintain high standards of personal hygiene
- Presently well-groomed
- Clean and sanitize all work area
- Prepare food as per recipe and ensure portion control
- Check quality and quantity
- Ensure all products are fresh and meet the food quality
- Communicate clearly, effectively and is pleasant with all staff and guest

- Work to everyone to care for the needs of every quest
- Cooling logs
- Report product issues to kitchen manager

### **BusBoy**

#### **The Cheesecake Factory**

The Avenues Mall Kuwait

MH. Alshaya Company

W.L.L.

Sept. 2012-Augh 2014

#### **Duties and Responsibilities**

- Set up tables by placing dishware, flatware and glassware.
- Place clean table cloths on each table and ensure that any spills are immediately taken care of.
- Clear tables once patrons have left and carry dishes, flatware and glasses to the kitchen to be cleaned.
- Wipe tables and chairs using damp cloth and ensure that any food marks on either are cleaned using detergents and cleaners.
- Fill ice and beverage dispensers before they run low.
- Clean and polish counters buffet station ans shelves.
- Set up and tear down buffet stations and ensure constant refilling of buffet dishes.
- Assist waiters in serve food and beverage to plethrons.
- Maintain sufficient supplies such as napkins, linens and plates.

## **EDUCATION**

STI COLLEGE,

Lipa City Philippines. DIP In E-Commerce Programming

Year 2013-2015

## **PERSONAL DETAILS**

Birthday: November 29, 1983

Birthplace: Negros Occidental

Sex: Male

Civil Status: Married

Height: 5'6

Weight: 65kg.

Religion: Catholic

Health: Physically and Mentally Fit