



JEREMY BAUTISTA SOAN

PROFILE

Quality-focused kitchen professional with extensive experience providing first-class results. Meets job demands and deadlines through diligent work ethic and consistency.

CONTACT

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CORE QUALIFICATIONS

- Well-organized
- Calm under pressure
- Strong work ethic
- Team coordination
- Meeting expectations
- Positive and professional
- Workflow optimization
- Food plating and presentation
- Cleaning and sanitizing methods
- Fine-dining expertise
- Menu item creation
- Quality Assurance (QA)
- Hygiene compliance
- Dessert preparation
- Food hygiene procedures
- Health and safety compliance

EXPERIENCE

COMMIS I – PASTRY

ROYAL CARIBBEAN INTERNATIONAL – MIAMI, FLORIDA

SEPTEMBER 2022 – PRESENT

- Maintained all stations in a clean and organized fashion.
- Plated food according to restaurant artistic guidelines for attractive presentation.
- Proactively helped chefs during difficult and time-sensitive tasks throughout busy restaurant periods.
- Deep-cleaned preparation tables, workspaces, and floors to reduce hazards and support sanitation requirements.
- Worked collaboratively to reduce food waste and implemented creative ways to give a second life to ingredients.
- Monitored food quality, reviewing plating and presentation to maintain the highest quality standards.
- Monitored kitchen cleanliness and enforced adherence to procedures in alignment with company policies and HACCP plan.
- Supported head chef with training and mentoring new kitchen team members.

COMMIS II – PASTRY

ONE&ONLY ROYAL MIRAGE – DUBAI, UAE

SEPTEMBER 2018 – SEPTEMBER 2020

- Did MEP for everyday operations, e.g., buffet, pastries for cake shop, and banquet functions.
- Responsible for correctly handling and preparing all food items and equipment.
- Prepared food according to recipes, quality standards, presentation standards, and food preparation checklist
- Checked supplies and prep lists and ensured all items were prepped promptly.
- Cleaned and disinfected kitchen area, workstations, tables, tools, knives, and other equipment
- Checked and ensured the correctness of the temperature of appliances and food; record keeping.
- Ensured that all products were stored properly in the correct location at the appropriate levels.

JUNIOR SOUS CHEF

HACIENDA COMIDA Y COCTELES – BONIFACIO GLOBAL CITY, TAGUIG

FEBRUARY 2017 – AUGUST 2018

- Did R&D and costing of dessert items on the menu.
- Supervised all kitchen food preparation, operating in a demanding, high-volume environment.
- Helped staff adhere to tough restaurant requirements through effective discipline and motivation.
- Monitored food quality, reviewing plating and presentation to maintain the highest quality standards.
- Pre-prepared food ingredients for each shift, chopped vegetables, mixed marinades, and stocking garnish stations.
- Recorded waste on the company inventory system to account for the stock loss.
- Assisted in kitchen closing duties, performing sanitation tasks, and organizing stock for next day opening.
- Supported head chef with training and mentoring new kitchen team members.
- Received deliveries and assisted with proper storage and stock rotation to reduce spoilage.
- Stepped into diverse kitchen roles to maintain team productivity and restaurant quality.

PASTRY COOK

APU BY CAVIAR – CITY OF DREAMS, PARAÑAQUE

FEBRUARY 2016 – OCTOBER 2016

- Frequently switched positions as a pastry cook, cold food prep, saucier, fry cook, and grill cook mid-shift to support changing kitchen needs.
- Cleaned and sanitized equipment and kitchenware to comply with hygiene protocols.
- Used and monitored the correct temperature to bake pastries to create fluffier and moist desserts.
- Collaborated with the chef to analyze and approve pastry selections and align with quality standards.
- Created a range of delicious desserts, cakes, and pastries by accurately following set recipes.
- Monitored inventory levels in stockrooms, promptly ordering low-stocked supplies and ordering extra for special events.

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APPRENTICE CHEF

BRASSERIE BOHEME – SALCEDO VILLAGE, MAKATI

FEBRUARY 2014 – APRIL 2014

- Baked bread and pastries
- Assisted with ingredient prep before starting service.
- Maintained excellent colleague relationships by helping chefs with all tasks as needed and when requested.
- Gained experience in a fast-paced kitchen operation and the ability to work under pressure.
- Prepared food items in a hygienic and timely manner
- Followed recipes, portion controls, and presentation qualifications set by the restaurant management.
- Developed a strong understanding of food hygiene practices, kitchen health, and safety.
- Closely monitored chef operations and processes to understand best practices and learn new skills.

EDUCATION

DIPLOMA IN PROFESSIONAL CULINARY ARTS

**LYCEUM OF THE PHILIPPINES UNIVERSITY CULINARY INSTITUTE –
INTRAMUROS, MANILA**

GRADUATED: MARCH 2016

GPA: 92

HIGH SCHOOL

PENN FOSTER HIGH SCHOOL – SCRANTON, PENNSYLVANIA

GPA: 3.8/4.0