

Rommel A. Pajalla



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📍 Dammam Road Exit, Riyadh 11691, KSA

PROFILE

Thorough, results-oriented restaurant supervisor with eight years of experience in the food service industry. Demonstrated success in managing teams, creating efficient systems, and providing excellent customer service. Seeking a management role in a fast-paced environment where I can continue to grow and develop my skills.

EDUCATION

Vocational Education

Camp Training Center Incorporated. Healthcare/
Nursing Aide 1&2
August 20, 2021- October 15, 2021

Pinagbuhatan High School

Pasig City
2004-2008

TRAININGS

Astoria Plaza (Front office department duties and responsibilities Hands on experience in computerized backing (Fedelia))

Gloria Jeans (Part II) (Robinsons Galeria Coffee History Equipment in Coffee shop, Hands on in coffee drink (chilled oreo))

Crown Plaza Hotel (Hotel Operation, Hotel Department their duties and responsibilities)

PROFESSIONAL EXPERIENCE

SHIFT MANAGER KUDU RESTAURANT COMPANY

11/2014 – PRESENT | Riyadh, KSA

- KUDU Company

Job Description

- Supervising coordinating and schedule the activities of staff who prepare, portion and serve food
- Estimating and ordering ingredients and supplies required for meal preparations.
- Establishing methods to meet work schedules.
- Helping maintain standards for raw and finished product quality service and speed, quality and cleanliness.
- Maintaining records of stock, sales and wastage
- Training staff in job duties and sanitation and safety procedures
- Ensuring that food and service meet quality control standards

KITCHEN CREW, Jollibee Food Corporation

2011 – 2014 | Philippines

- Star mall -Manila, Philippines | April 17, 2013- November 01, 2014
- Star mall -Manila, Philippines | November 01, 2013- April 01, 2013
- Pasig Market-Manila, Philippines | March 23, 2012
- Julio Vargas -Manila, Philippines | August 16, 2011

Job Description

- Took orders from customers and present them as requested
- Processed bills for the customer and also issue them receipts
- Helped with outdoor delivery or with food preparation at the kitchen, depending on what is required at any particular time
- Packed foods ordered by customers and serve them in the most efficient manner
- Set the table in an orderly manner before customers show up
- Get tables cleaned once customers are through with their dining
- Provided helpful answers to queries or questions proffered by customers
- Furnished customers with helpful information regarding service time and special deal offers.

SKILLS

- Proven experience working as a supervisor in the hospitality industry.
- The ability to work in a fast-paced environment.
- The ability to stand for extended periods.
- Strong management skills.
- Excellent organizational skills.
- Effective communication skills.
- Exceptional customer service skills.