Romer Alagos Villanueva

Professional Summary

I am a highly motivated Chef with passion for food and cooking. I firmly believe that customer satisfaction is the most important aspect of running a successful restaurant. Hence, I always ensure that the food comes out of my kitchen is prepared and presented to the highest standard and quality. I have over 4+ years of accumulated experience working in a busy kitchens, and my growing passion towards food makes me continue to learn and develop my skills. I am Reliable and Hardworking. Kindly note that I took a quick break from work between 2017 to 2020 due to Childcare then pandemic hits.
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Work Experience

Junior Sous Chef
Vikings Luxury Buffet Restaurant,Philippines , 09/2022- – Present

- Currently a Jr. Sous Chef, I work 11hrs/day 6 days a week. The restaurant offers a wide variety of food menus, from Asian to Western Cuisines. My duties and responsibilities includes hiring and training staff, monitoring and evaluation. General reliever, admin works, inventory and receiving of stocks, scheduling and supervising staff. Ensures that food is top quality and that kitchen is in good condition. Keep stations clean and tidy, complies with food safety standards.

Head Cook
Tarica Staycation and Cafe ,Philippines, 06/2021-07/2022

- Head Cook and House Attendant under a private owner Mr. Roldan Dicimulation. Basically, handling all food related concerns, from preparations to cooking. Ensuring the cleanliness and hygiene in the kitchen are adhered to. Ensuring the standard and quality of food, served in the restaurant and room service.

Head Chef
Izume Curry and Grill ,Philippines, 10/2014-12/2016

- Izume was a Japanese restaurant under Sehwani Manpower Corporation. I started as Head Chef assistant for 1 year, between Oct. 12, 2014 to Oct. 12 2015. Then, I was promoted as The Head Chef between Oct. 13, 2015 to Dec. 31, 2016. My key responsibilities were managing daily operations in the kitchen, oversee stock levels as well as supervise kitchen staff during shift. Oversees the food preparation process, ensures that appropriate standards and hygiene are adhered to.

Languages & Other Interests

English, Tagalog, Hiligaynon dialect

Contact

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Skills

Professional
Leadership and Management
Strong attention to details and presentation.
Knowledge of food safety standards and regulations.
Excellent physical health, reliable and trustworthy.

Technical
Kitchen equipment
Inventory control and kitchen management.
Food safety and decision making.

Education

Bachelor of Science in Hotel and Restaurant Management in
National College of Business and Arts , Taytay, Rizal , Philippines, 06/2009 – 04/2013