

ARNELD NACARIO SANTIAGO

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PERSONAL DATA:

Date of Birth:	December 02, 1991
Place of Birth:	Quezon City
Civil Status:	Married
Citizenship:	Filipino
Religion:	Roman Catholic
Height:	5 feet 6 inches
Weight:	77 kilograms
Gender:	Male
Father's Name:	Arthur R. Santiago
Mother's Name:	Carmen A. Nacario
Passport Number:	P5161327B
Expiration Date:	April 27, 2030

Educational Background:

Primary	Epifanio Delos Santos Elementary School General Malvar St., Singalong Manila 1996 – 2003
Secondary	St. Mark's Institute Casimiro Ave., Casimiro Village, Las Piñas City 2003 – 2007
Tertiary	Emilio Aguinaldo College San Marcelino St. Paco, Manila BSBA – Operations Management, ETEEAP Enrolled
Diploma Course	Kitchen Culinary School Alabang-Zapote Road, Las Piñas City Basic Diploma in Culinary Course 2009 - 2010

Trainings and Seminars Attended:

FILLING STATION BAR CAFÉ

P. Burgos St., Makati City
June 21, 2010 – August 27, 2010

TECHNICAL EDUCATION AND SKILL DEVELOPMENT AND AUTHORITY

National Certificate II
Commercial Cooking
September 22 ,2010

SOLAIRE INTEGRATED FOOD SAFETY SYSTEM

Solaire Resort and Casino Manila
Entertainment City, 1 Aseana Ave., Tambo, Parañaque
February 5, 2013

SOUTHERN INSTITUTE OF MARITIME STUDIES

Basic Training
Personal Survival
Fire Prevention and Fire Fighting
Elementary First Aid
Personal Safety and Social Responsibility
Ship Security Awareness Training and Seafarer with Designated Security Duties
August 30 ,2022

Great Learning Academy

Analytic of Finance
Introduction to Financial Management
Human Resource Management
Entrepreneurial Management
Economics of Money and Banking
July 2023

STUDY SECTION

Economics
International Trade
July 25,2023

TECHNICAL EDUCATION AND SKILL DEVELOPMENT AND AUTHORITY

Managing your personal finances
July 29 ,2023

Work Experience:

Mr. Doy's Café, One Buendia Plaza, Pasay City

Position: Owner

Period: May 2022 – October 2022

Wynn Palace, Cotai Macau, China

Position: Kitchen Steward

Employment Period: April 18, 2016 – January 20, 2022

Wynn Palace is a luxurious integrated resort on Cotai, a new development by Steve Wynn, Chairman and CEO of Wynn Resorts, Limited. Wynn Palace features 1, 700 rooms, an 8-acre Performance Lake, air-conditioned SkyCab, gaming space, meeting facilities, spa and salon, luxury retail and fine dining. It is a well known hotel casino in Macau and a top choice of the tourist.

Short job Description:

- Ensure all equipment is clean and in good working order
- Check all chemical levels and inventory
- Wear all PPE as according to IFSS standards
- Review Banquet Event Orders
- Set up stations.
- Complete day-end dishwasher maintenance
- Clean all soiled items
- Dispose of all broken items in the proper area
- Remove trash and waste
- Clean, sanitize and close workstations.
- Responsible in operating fork lift.
- Storekeeper of operating equipment and chinaware's.

Solaire Resort and Casino, Paranaque City, Metro Manila

Position: Kitchen Commis

Employment Period: December 02, 2012 to November 16, 2015

Is a resort and casino in Entertainment City, a massive complex built along the Bay City area of Parañaque, in Metro Manila, Philippines by way of a proclamation for tourism by H.E. President Gloria Macapagal-Arroyo. The complex, which includes a five-star hotel with a total of 800 guest rooms, suites and villas.

Solaire Resort and Casino is the first of 4 casino resorts to open in the area, and was opened on March 16, 2013, and is currently the tallest hotel in the Manila Bay area outside the City of Manila—a distinction previously held by Sofitel Philippine Plaza.

Short job Description:

- Maintaining high standards of hygiene
- Preparing the ingredients for a more senior chef
- Measuring dish ingredients and portion sizes accurately
- Dealing with deliveries and stock rotation
- Preparing and cooking food at WOK station.

Three Olives Café, Makati, Buendia City Land Executive Tower 3

Position: Cook

Employment Period: June 2011 to January 2012

Short Job Description:

- **Duties and Responsibilities:**
- Clean food preparation areas, cooking surfaces, and utensils
- Cook and package batches of food, such as sandwiches and fried chicken, which are prepared to order or kept warm until sold
- Cook the exact number of items ordered by each customer, working on several different orders simultaneously.