

# NEIL JOVI HERNANDEZ OUANO

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## PROFILE

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Dedicated and skilled chef with over 10 years of diverse culinary background and extensive experience in various kitchen settings. Proficient in preparing and cooking a wide range of dishes, including pizzas, banquet dishes, and international cuisines. Demonstrated ability to maintain high standards of food quality, presentation, and taste. Strong knowledge of food safety practices and a proven track record of contributing to efficient kitchen operations. Adaptable and creative, with a passion for delivering exceptional dining experiences to customers.

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## PROFESSIONAL EXPERIENCE

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07/2023 – PRESENT **COOK, *Spanky's Chicken Wings Haus***  
Cebu, Philippines

- Prepare and cook chicken wings and other menu items according to recipes and standards.
- Ensure the kitchen and cooking equipment are kept clean and sanitized.
- Monitor food inventory and inform management when supplies need replenishment.
- Collaborate with the kitchen team to maintain efficient workflow during busy hours.
- Adhere to food safety and hygiene regulations while handling ingredients.
- Assist in training new kitchen staff and maintaining a positive work environment.

08/2022 – 07/2023 **KITCHEN STAFF / PIZZA BAKER, *SCOOPY'S CAFÉ***  
Cebu, Philippines

- Prepared and cooked pizzas according to standard recipes and procedures.
- Assisted in food preparation and ensure the kitchen is well-stocked.
- Maintained cleanliness and organization in the kitchen area.
- Collaborated with team members to ensure smooth kitchen operations.
- Monitored food supplies and notify management when restocking is needed.
- Followed food safety and hygiene regulations while handling ingredients.
- Supported in various kitchen tasks as directed by supervisors.

04/2017 – 2021 **BANQUET COOK, *BIG HOTEL***  
Cebu, Philippines

- Prepared and cooked dishes for banquets and large events.
- Assisted in planning and executing banquet menus.
- Maintained inventory and ordered supplies as required.
- Ensured the timely and efficient delivery of food to banquet guests.
- Followed standard recipes and portion sizes for consistency.
- Maintained cleanliness and sanitation in the banquet kitchen area.
- Collaborated with the banquet team to meet guest needs and expectations.

04/2016 – 05/2016 **COMMIS CHEF, *VIKINGS CEBU - SM City Cebu***  
Cebu, Philippines

- Assisted in food preparation and cooking under the supervision of senior chefs.
- Prepared ingredients and ensured they were ready for cooking.
- Followed recipes and guidelines to prepare dishes accurately.
- Maintained cleanliness and organization in the kitchen area.
- Supported the kitchen team during busy service hours.
- Assisted in plating and garnishing dishes before they were served.
- Adapted quickly to new techniques and recipes in a fast-paced environment.

03/2016 – 04/2016 **LINE COOK, *BRIOCHE BISTRO***  
Cebu, Philippines

- Prepared and cooked various dishes on the line.
- Ensured that all menu items were prepared according to standard recipes.
- Assisted in maintaining food inventory and storage.
- Kept the kitchen area clean and sanitized at all times.
- Worked closely with other line cooks to coordinate food preparation.
- Adhered to food safety and hygiene guidelines.
- Assisted in maintaining a smooth kitchen workflow during busy hours.

- 03/2015 – 03/2016  
Cebu, Philippines
- CHEF / COOK, SANDWICH QUEEN/DUPHI CAFÉ**
- Prepared sandwiches and other café menu items as per customer orders.
  - Assisted in food preparation and ensured ingredients were fresh and ready.
  - Maintained a clean and organized work station.
  - Provided excellent customer service and accommodated special requests.
  - Ensured food quality and presentation met café standards.
  - Collaborated with the café team to meet customer needs efficiently.
  - Assisted in kitchen tasks as assigned by supervisors.
- 05/2014 – 01/2015  
Cebu, Philippines
- CHEF / COOK, SUJI KOREAN RESTAURANT**
- Assisted in the preparation of Korean dishes.
  - Contributed to maintaining a clean and organized kitchen.
  - Supported other kitchen staff during busy hours.
  - Followed recipes and guidelines to ensure accurate food preparation.
  - Assisted in ensuring timely and accurate delivery of orders.
  - Adhered to food safety and hygiene standards.
  - Displayed a positive attitude and willingness to learn new techniques.
- 08/2012 – 10/2013  
Cebu, Philippines
- F&B SERVICES/ATTENDANT, SAM'S 50'S DINER**
- Provided excellent customer service to restaurant patrons.
  - Assisted in taking and delivering orders efficiently.
  - Maintained a clean and organized dining area.
  - Assisted in food preparation and plating as required.
  - Ensured the restaurant was stocked with necessary supplies.
  - Handled customer inquiries and concerns professionally.
  - Collaborated with the restaurant team to create a welcoming atmosphere.
- 03/2011 – 08/2011  
Cebu, Philippines
- F&B KITCHEN DEPARTMENT (OJT), SHANGRI-LA'S MACTAN RESORTS & SPA**
- Assisted in food preparation and cooking in various kitchen stations.
  - Followed instructions from senior chefs to execute dishes accurately.
  - Maintained cleanliness and organization in the kitchen area.
  - Assisted in inventory management and ordering supplies.
  - Adapted quickly to the fast-paced and high-pressure environment.
  - Worked well with the kitchen team to achieve common goals.
  - Gained hands-on experience in a professional kitchen setting.

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## SKILLS

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- Culinary expertise in preparing and cooking a diverse range of dishes.
- Proficiency in using various kitchen equipment and utensils.
- Strong knowledge of food safety and sanitation practices.
- Ability to follow recipes and portion control guidelines accurately.
- Skill in creating and presenting aesthetically pleasing dishes.
- Knowledge of different cooking techniques and methods.
- Expertise in handling and preparing ingredients for cooking.
- Time management skills to ensure timely food preparation.
- Ability to work effectively in a fast-paced kitchen environment.
- Attention to detail to maintain food quality and consistency.
- Excellent taste and seasoning sense to enhance flavors.
- Adaptability to work with different cuisines and styles.
- Teamwork and collaboration skills for effective kitchen operations.
- Strong organizational skills to manage kitchen workflow.
- Creativity in developing new dishes and menu ideas.
- Problem-solving abilities to handle kitchen challenges effectively.

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## EDUCATION

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**Bachelor of Science in Hotel and Restaurant Management (2009-2010)**  
University of Cebu | Lapu-Lapu City