

CATHERINE CUARESMA

PERSONAL DETAILS

Date of birth : October 27, 1985
Current address : Pangasinan, Philippines
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E-mail : Cbcuaresma27@gmail.com
Nationality : Filipino
Marital status: Single
Height: 5'3"
Weight:58 kg



PEROSNAL GOALS

Creative and reliable pastry demi chef de partie with over six years of culinary expertise, specializing in the art of creating exquisite desserts and baked goods. Proficient in managing a dynamic kitchen environment. Demonstrated an unwavering commitment to quality, innovation, and precision in every creation. Bringing a passion for elevating sweet creations and a keen eye for detail to deliver exceptional dining experiences.

EDUCATIONAL BACKGROUND

2004 - 2007	Associate in Computer Technology University of Luzon I Dagupan City, Philippines
1998 - 2002	Burgos National High School Pangasinan, Philippines
1993 - 1998	Sapa Pequena Elementary School Pangasinan, Philippines

WORK EXPERIENCE

Nov 2021 - Jul 2023 | Onboard

MSC Malta Seafarers Company Limited | Jean Philippine Maury Patisserie
Deme Chef De Partie

- Organized daily mise en place meticulously for exceptional culinary
- Creations skillfully prepared homemade gelato, sorbetes, and freshly made.
- Engaged with guests, enhancing their culinary journey through personalized experiences, elevating overall satisfaction.
- Follow USPH and cruise line hygiene law requirement
- Consistently delivered dishes prepared to the highest standard and food preparation checklist
- Ensured the quality food items
- Served dessert to customers
- Inventory of routine supplies and service
- Tampering chocolate
- Prepared chocolate bars, customize chocolate, chocolate truffles with different flavours, moulding, sculpting, decorating and enrobing
- Prepared chocolate planning
- Prepared gelato for the high volume restaurant
- Baked french bread
- Training to the new staff member and supervise their activity
- Ensure a clean, neat and organized work sea

Apr 2018 - Mar 2020 | Seychelles

Kempinski Seychelles Resort

COMMIS 1 - Pastry and Bakery

- Promoted from Commis II to Commis I, providing steadfast support to the Supervisor in daily operations and tasks
- Executed duties in alignment with menu specifications outlined by the Executive Pastry Chef
- Operated in the upscale dining establishments of K'Indochine, as well as in pastry and bakery roles at Windsong and catered to 24-hour room service
- Supported flawless execution of banquets, cocktail dinners, and wedding for up to 250 guests
- Prepared private outdoor events, including catering for exclusive private jets
- Crafted delightful chocolate amenities for guest room arrivals
- Prepared homemade ice cream and chocolate mise-en-place for buffet presentations
- Crafted captivating chocolate showpieces, adding an artistic touch to our culinary offerings
- Maintained a clean and organized workspace, following hotel standards for impeccable hygiene
- Prepared the daily mise en place and food production for both buffet and a la carte services
- Followed the instructions and recommendations from the immediate Supervisors to complete the daily tasks
- Maintained top-tier quality, consistently delivering flawless culinary and staying updated on industry trends. Monitored food expiration dates, recorded fridge and chiller temperature, and ensures proper storage for food safety
- Championed FIFO principles, guaranteeing the freshness of ingredients at all times.
- Maintained smooth and timely operation in preparation of food
- Collaborated with line chefs, aiding in ingredient measurement and food preparation, highlighting a strong teamwork approach
- Trained new team members and trainees, sharing expertise to nurture their growth within the culinary domain
- Engaged in daily kitchen and online training including Lobster Ink courses

Jul 2015 - Apr 2016 | Seychelles

Kempinski Seychelles Resort

COMMIS II - Pastry and Bakery

- Maintained a smooth and timely operation in food preparation
- Measured ingredients precisely, and skillfully prepared various dishes
- Diligently followed instructions from immediate superiors to accomplish daily tasks
- Maintained cleanliness and hygiene in my workspace as per hotel standards
- Participated in daily kitchen and online training, including specialized Lobster Ink courses
- Regularly checked food items for expiration dates and proper storage in the section Adhered to FIFO principles at all times

KEY SKILLS

- Fine dining expertise
- Hardworking
- Inventory Management
- Teamwork Excellent and Communication Skills
- Teaching to the new staff
- Chocolate Expertise
- Gelato and Sorbetes Expertise
- Ability to Work Under Pressure
- Attention to details
- Ability to work and unsupervised
- Self motivation