HASMIN BARTOLOME LOGAN

19 Josefina street San isidro Subd Balubaran Malinta Valenzuela city

MOBILE NO. +639223339887

Loganhasmin0209@gmail.com

PERSONAL DATA:

Age: **40**

Date of birth: **August 26,1982**

Gender: **Female**

Civil status: **Married**

Height: **5'3**

Nationality: **Filipino**

Religion: **Roman catholic**

EMPLOYMENT HISTORY:

1. DJ EATERY

Sanciangco st, Barangay catmon malabon city

From: 2019 up to present

DTI CERTIFICATE NUMBER: 1108114

From: August 1, 2019 up to present

POSITION: Cafeteria Owner/ Cook/ Manager

DUTIES AND RESPONSIBILITIES;

*** Plan menus everyday.**

*** Complete Restaurant Opening and Closing procedure and manage deposit**

*** Developed menu and Recipe**

*** Lauched a catering service**

*** Supervised the maintenance and cleaning of cafeteria**

*** Cooking 15 menus everyday and marinating all the meat, fish for grilled**

*** Purchasing stocks in market and groceries.**

*** Ensure a proper inventory for vegetables, frozen meat,frozen fish**

*** Take and process to go orders.**

*** Maintain relationship with customer and staff.**

*** Cooking ala carte order/short order.**

2. FIESTA PINOY RESTAURANT

DEIRA DUBAI/ AL AIN UNITED ARAB EMIRATES

From: October 2011 To December 05,2018

POSITION: Head cook/ Manager

DUTIES AND RESPONSIBILITIES:

* Prepared food items consistently and compliance with recipes portioning, cooking and waste control.

* Managed kitchen staff by training and supervising

* Was in charge of catering for various events and coordinate the menu.

* Prepare a variety food such meats, vegetables, seafood, dessert.

* Verify inventory computations by comparing them to physical counts of stocks and investigate discripancy.

* Prepared daily prep list and menu.

* Event chef off site catering events in United Arab Emirates Al Ain city.

* Responsible for the menu everyday, training the new cook

* Preparation and cooking for the daily, as well for special function.

* Monitor sanitation practices to ensure that employee follow standards and regulation.

* Instruct proper technics for food preparation, cooking, garnishing and presentation.

*Cooked 25 different dishes for 200+ people everyday.

* Responsible for the catering of Filipino basketball team every 2nd week of the month.

* 15 hours duty everyday.

3. MAJID ALFUTTAIM RETAIL CARREFOUR DUBAI.

FROM: OCTOBER, 08 2008 TO OCTOBER 10, 2011

POSITION: COFFEE SHOP STAFF/FOOD PRODUCTION/CASHIER/ DAIRY SECTION.

DUTIES AND RESPONSIBILITIES:

* Received and completed sandwich, pizza, salads ordered from the customers.
* Followed specific recipe and produced tasty sandwiches, pizza, salad, as per customer requirements
* Prepared and portioned all ordered sandwiches in timely manner.
* Cleaned and sanitized all assigned work premises and food preparation equipments.
* Slice cheese, meat, condiments and vegetables as required.
* Grilled whole chicken 200pcs everyday.
* Baked different croissant and baguette bread everyday
* Cleaned kitchen and organized all utensils.
* Wash the slicer machine, grilled machine everyday.
* Prepared and served hot and cold beverage such as coffee, espresso drinks, blended coffees and tea.
* Making transactions for the purchased items for the customer.

4. SBA EAST CORPORATION:

From: January 2007 To June 2008

Location: L11 Blk 6 Metrotech industrial park maysan valenzuela city.

POSITION: SECRETARY/ PRODUCTION SUPERVISOR/DISPATCHER/QUALITY ASSURANCE/STOCK CLERK

DUTIES ANG RESPONSIBITIES:

* Attending telephone calls.
* Giving job orders to the employee
* Preparing purchase orders and make orders of the product to the company.
* Checking the quality of the finished product.
* Perform other related duties as required and assigned.

EDUCATION:

Educational Level: College Degree(Diploma)

Education Field: Science

Course: Bachelor Science Of Psychology.

School/ University: Our Lady Of Fatima University

Location: Valenzuela City, Philippines

Date: 1999-2003

CERTIFICATE AND TRAINING :

Essential Food Safety Training Certificate 15/01/2014 to 14/01/2019

SKILLS:

*Some knowledge of pastries or baking

*knowledge of Food portioning.

* 7 Years cooking Experience

* Knowledge of buffet, plated on and of premise catering

* Campus dining/ Production line experience

* Successful in working long hours in challenging experience

REFERENCE UPON REQUEST:

I HEREBY CERTIFY THE STATEMENTS GIVEN IN MY APPLICATION ARE TRUE, COMPLETE IN THE BEST OF MY KNOWLEDGE AND BELIEFS.

HASMIN BARTOLOME LOGAN