

SUBAS HENLEY B. FAJARDO

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PROFILE

Experienced chef with a background in culinary arts, specializing in food preparation, menu development, and efficient kitchen management. Demonstrated expertise in various cuisines, strong leadership skills, and a commitment to maintaining the highest food safety and hygiene standards. Proven ability to create innovative and visually appealing dishes while efficiently managing time and resources in fast-paced environments. Adept at coordinating with kitchen staff and ensuring seamless operations to consistently deliver exceptional dining experiences.

PROFESSIONAL EXPERIENCE

05/2015 – present
Philippines

CHEF COMM1

Royal Caribbean Cruises Limited

- Prepare breakfast, lunch, and dinner for guests and crew.
- Handle food preparation in specialty restaurants such as Izumi Japanese, Chops Grill, and Steak House.
- Ensure the quality and presentation of dishes meet company standards.
- Collaborate with kitchen staff to coordinate meal service efficiently.
- Maintain a clean and organized workspace.
- Follow food safety and sanitation guidelines at all times.
- Continuously update skills to adapt to evolving culinary trends

07/2014 – 12/2014
Philippines

DINING SUPERVISOR

Azabu Japanese Restaurant

- Managed and supervised the restaurant's food and beverage operations.
- Oversaw the staff, ensuring they provided excellent customer service.
- Coordinated restaurant operations to ensure smooth service.
- Assisted in training and onboarding new staff members.
- Maintained inventory and ordered supplies as needed.
- Addressed customer concerns and resolved issues promptly.
- Upheld the restaurant's standards for quality and service during your tenure.

12/2011 – 09/2014
Philippines

BANQUET WAITER / ROOM SERVICE WAITER

Quest Hotel

- Managed all aspects of food and beverage service, ensuring a memorable dining experience for guests.
- Took detailed orders from guests, accommodating special requests and dietary preferences
- Efficiently handled incoming calls from guests, promptly addressing inquiries
- Conducted monthly stock inventory, meticulously tracking food and beverage supplies
- Collaborated with the Room Service Supervisor to perform a variety of additional tasks

11/2013 – 03/2014
Philippines

BANQUET MANAGEMENT TRAINEE

One15 Marina Club

- Oversaw F&B functions from meticulous pre-planning to supervising staff during set-up
- Assisted the Banquet Captain in ensuring the seamless day-to-day operations of events and functions.
- Coordinated with event organizers and clients to meet their specific needs and expectations.
- Managed staff effectively, delegating tasks, and ensuring a smooth workflow during events.

11/2009 – 11/2011

WAITER

Philippines

Marriott Hotel - Cebu City

- Provided attentive and courteous food and beverage service to guests
- Skillfully managed incoming guest calls, handling orders and inquiries with a friendly and helpful attitude.
- Conducted monthly stock inventory, meticulously tracking inventory levels to support efficient operations.
- Collaborated closely with the Room Service Supervisor, actively participating in various ad hoc duties
- Assisted in coordinating special events and banquets, ensuring smooth execution.

SKILLS

- Culinary Expertise: Proficiency in diverse cuisines and cooking techniques.
- Knife Skills: Precise and efficient knife work.
- Creativity: Innovative dish creation and presentation.
- Time Management: Efficient multitasking and timing.
- Organization: Well-structured, clean kitchen management.
- Attention to Detail: Consistency in quality and plating.
- Adaptability: Adjusting to dietary needs and ingredient availability.
- Leadership: Leading, motivating, and delegating in the kitchen.
- Menu Development: Crafting balanced, seasonal menus.
- Food Safety: Strict adherence to hygiene and sanitation.
- Communication: Effective kitchen and staff communication.
- Stress Management: Staying calm and problem-solving under pressure.

EDUCATION

Diploma in Computer & Electronic Technology | 2002 - 2004
STI College