

NERISSA ELAINE B. DELA CRUZ

#31 F.Salamat Compound, Ampid 1, San Mateo Rizal, ,
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CAREER OBJECTIVE

My objective is to apply my abilities in the day-to-day function of the kitchen service team and maintain high quality services which ultimately lead to client satisfaction. I am an eager and fast-learner willing to follow instructions to the mark. I also aim to comply with all standards and policies applicable to my duties. With this said, I am confident that I could be a useful talent to the company.

EXPERIENCE AND INTERNSHIP

- Hot Kitchen by RDF Feed, Livestock and Foods, Inc.- SMDC SunMall, Rotonda, Metro Manila, Philippines** *October 17,2020 - PRESENT*
 - Restaurant Manager
 - Multi-task in Restaurant standard operation.
 - Manage and Lead to people on operation.
 - Documentation of all movement in restaurant.
 - Reporting the COS Analysis of the restaurant every month.

- Roberto's Coffee and Tea by RDF Feed, Livestock and Foods, Inc.- North Tower, SM North Edsa, Metro Manila, Philippines** *Nov.15, 2018 - March 15, 2020*
 - Line Cook
 - Pioneer in the Store.
 - Multi task in kitchen area, such as griller, fryer, stove, salad and dispatcher.
 - Cleaning, Inventory and check the label of all product to make pass the Quality Audit.

- Solaire Resort and Casino - Parañaque, Metro Manila, Philippines** *July 25, 2018 - Sept. 25, 2018*
 - Intern as Commis Chef
 - Western Cuisine
 - Team Member Dining Area
 - Hot kitchen operation
 - Standard operation of cooking in buffetteam member dining.
 - Replenish the Buffet
 - Mis-en-Place
 - Applied rules on handling food for its safety.
 - Maintaining the cleanliness of the area responsibilities

Solaire Resorts and Casino - Parañaque ,Metro Manila, Philippines
Casual Pastry Chef
October 2018

 - Back up Pastry chef on German Festival Event at the Hotel.
 - Prepare cakes and duties as Chocolatier
 - To lead the pastry team in the absence of the head chef.

- Primablend Bakeshop - San Mateo, Rizal, Philippines** *April 2011 - April 2013*
 - Casual Assistant Baker

- Preparing a wide variety of pastry goods such as cakes, cookies, pies, bread, etc. while following the traditional and modern recipes
 - Creating new and exciting desserts to renew our menus and engage the interest of customers
 - Decorating cakes and pastries using different icing, toppings, etc. to ensure a beautiful and exciting presentation
 - Monitoring stocks for baking ingredients such as flour, sugar, etc. and make appropriate orders within budget
 - Ensuring the quality of material and condition of equipment and devices used for cooking
 - Properly guiding and motivating pastry assistants and bakers to ensure an efficient work
 - Maintaining an orderly baking and cooking station and adhering to health and safety standards.
- **ElarZ Lechon Corp. - Quezon City** *Feb. 16, 2010 - June 20, 2010*
Stock/Inventory Clerk
 - Responsible for monitoring all inventory levels and submitting a weekly report to management.
 - Count the hogs and products in and out.
 - First in-First out procedure.
 - Assisted orders in developing more accurate and efficient ways to pick products.
 - Worked with warehouse crew to do physical inventory.
 - Supervise the production and stock.
 - **The White Hat Yogurt - Greenhills, San Juan City** *Dec. 11, 2009 - May 10, 2010*
Kitchen Staff/Baker
 - Penthouse Working Area
 - Responsible for working with manager and chef of the kitchen in preparation of the products.
 - Baked and cook the topping of yogurt.
 - The yogurt and toppings were portion.
 - Applied some rules on handling food for its safety.
 - Responsible for performing other duties as assigned.
 - **Burgoo – American Bar and Restaurant - Quezon City.** *Aug. 15, 2009 - Oct. 4, 2009*
Intern as Kitchen Staff
 - Duties in Pantry Areas and Preparation Area.
 - Making pizza, salad and dessert.
 - The salads and desserts were plated.
 - Keep the working area clean and neat. • Also provide support to other staff members.

EDUCATION

- **American Hospitality Academy of the Philippines**
Associate Degree in Culinary Arts
2017-2018
- **Marikina Polytechnic College**
Food and Service Management
2007-2008
- **Guiguinto National Vocational High School**
Secondary
2003-2007
- **Guiguinto Central School**
Elementary
1997-2003

PERSONAL SKILLS

- Experienced in performing kitchen duties in busy restaurants. Good knowledge of kitchen safety and sanitation standards. Sounds knowledge of food operation techniques. Familiarity in operation of various kitchen equipment including choppers, slicers and mixers. Ability to perform several cooking methods such as baking, braising, frying, steaming, poaching, sauteing and roasting.

CERTIFICATE

- Cookery NCII Ship Hotel, Makati City Accredited by: TESDA
- January-May 2022 Sales Target Certificate of Achievement RDF Feed, Livestock & Foods, Inc.

TRAINING

- Food and Beverages Services NCII Silvergreen Assessment and Training Center, Inc. Montalban Rizal Accredited by: TESDA

PERSONAL PROFILE

- Date of Birth : 20/11/1990
- Marital Status : Single
- Nationality : Filipino
- Known Languages : Tagalog, English And Slightly known French and Spanish Culinary terms.

REFERENCE

Karl Russel Manio - "Hot Kitchen SunMall"

Manager
09363446842

Michelle Dejascero - "Roberto's Coffee & Tea"

Roberto's Management Trainee
09561260196

Diosdado Bandong - "Hot Kitchen MPlace"

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