

CRISELDA MORTEL C.

Objective

To effectively utilize my skills, knowledge, and experience in a dynamic work environment to contribute to the success of the organization, while continuously learning and growing both personally and professionally.

Work Experiences

Kitchen Assistant/Assistant Buffet Garde Manger | April 2021 - Present

The Palms Country Club

Kitchen Assistant Duties and Responsibilities

- Preparing ingredients for dishes, such as washing, peeling, cutting, chopping fruit, vegetables, poultry, and meat
- Cooking ingredients according to directions received from chef or cook
- Washing and storing dishes, utensils, pots, pans, and kitchen appliances
- Maintaining cleanliness and hygiene in food preparation areas and storage rooms
- Assisting chefs, cooks, or managers with meal preparation and other duties as requested

Assistant Buffet Garde Manger Duties and Responsibilities

- Prepare cold dishes such as salads, pâtés, terrines, and cold appetizers.
- Assemble charcuterie boards with cured meats, cheeses, and accompaniments.
- Create visually appealing displays for cold buffet stations.
- Maintain an organized and clean work area, including refrigerators and storage spaces.
- Ensure that all ingredients are properly labeled and stored at the correct temperatures.
- Cater a large number of guest and member in of the largest country club in the Philippines .
- Assist Chef de partie to plan the menu for the buffet in every themed buffet.

Cake Decorating | January 2021 - April 2021

Bread and Pastry (The mezza-tiarra)

Duties and Responsibilities

- Cake Preparation: Leveling, layering, and icing for a smooth base.
- Design Concept: Collaboration and design execution.
- Coloring and Flavoring: Application of colored icings and flavor enhancements.
- Fondant Work: Shaping and applying fondant for a flawless exterior.
- Edible Decorations: Adding embellishments like pearls and flowers.
- Airbrushing: Applying gradient or airbrushed effects.
- Lettering and Inscriptions: Precision writing of messages.
- Cake Assembly: Ensuring stability in multi-tiered cakes.

Kitchen Assistant | December 2020 - 2021

The Pigpen Bar and Restaurant

Duties and Responsibilities

- Organization: Keeping the kitchen well-organized and efficient.
- Food Safety: Following food safety guidelines to ensure safe food handling and storage.
- Handling Kitchen Equipment: Basic maintenance and operation of kitchen appliances and equipment.
- Trash Disposal: Properly disposing of kitchen waste and maintaining clean trash bins.
- Teamwork: Collaborating with other kitchen staff members to ensure efficient operations.

I hereby agree for my personal data, included in my job application to be processed in line with the needs of recruitment'.

CONTACT



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Palo Alto Calamba Laguna, Pamhill
Subdivision Blk6 lot 18 Elegant Street

INFORMATION

Age: 23

Birthday: December 09, 1999

Civil Status: Single

Nationality: Filipino

Height: 5'4"

Weight: 70 Kg's

Language: English | Tagalog

EDUCATION

Senior High

Anihan Technical School

Junior High

Palo Alto National High School

Primary

Palo Alto Elementary School

CERTIFICATE & AWARD

- NCII Cookery (Basic Food Safety)
- NCII Bread and Pastry (Basic Food Safety)
- NCII Food and Beverage Services (Basic Food Safety)

REFERENCE

Available upon request

Criselda Mortel C.
Applicant