

JOHN MICHAEL ABUNDO



Personal

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- Date of birth**
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Vigan Ilocos Sur
- Gender**
Male
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Philippines
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Structured and responsible individual interested in starting a culinary career in your company by obtaining a job as a cook or a prep cook at The Monument, allowing me to provide diligent, attentive service to customers by continuously preparing ingredients and providing top-tier support to the culinary team. Dedicated to upholding health and safety standards and contributing to a professional, focused and motivated culture among culinary staff to meet production goals and decrease wait times for restaurant patrons.

Work experience

2nd Cook Pantry May 2019 - Present
Royal Caribbean Cruise Line (Celebrity Cruises), Miami Florida

- Cook / prepare the provided menu items
- Sanitize food preparation and serving areas
- Stir or turn foods to ensure even cooking
- Cook and season food according to recipes
- Test foods before servicing in other to determine if they have been sufficiently cooked. involves smelling, tasting, or piercing them with utensils.
- Prepare, plate, arrange, and serve food to waiters for distribution
- Give estimate of expected food consumption; requisite or purchase supplies
- Consult with supervisory staff as regards menu plans
- Keep records and manage accounts
- Figure out what quantity of food will be needed for a specified period
- Place orders for food supplies when available food is getting low
- Get customers' orders and prepare food according to specification
- Package foods for serving workers to deliver to guest
- Keep work areas clean and monitor oven temperatures
- Assist other cooks in times of emergencies
- Prepare salads and appetizer
- Making mashed potatoes
- Setting up buffet area for breakfast, lunch and dinner service
- making cheese and cold cuts board presentation
- making canape plates as per recipes

commis 1/ Food dispatcher Dec 2015 - Dec 2017
Kababji Grill, Dubai United Arab Emirates

- Maintain the high standard of food preparation and cleanliness
- Coordinate services on the basis of areas
- To ensure the quality of the food
- To ensure that the customer order is delivered
- To ensure that the customers are satisfied
- Ordering stocks for store use
- Preparation of production
- Grill requested food items in accordance to customers specifications and preset receipt
- Putting the cooked food into the plate in accordance to the company's standard

Food And Beverage Supervisor Mar 2018 - Mar 2019
Vigan Plaza Hotel, Vigan Ilocos Sur Philippines

- Develop a relationship with regular Guest
- Follow food and safety regulations
- Order food and beverages supplies
- Ensure that the Guest are satisfied with the Food and service
- Assist in marketing events
- Supervise hotel functions
- Create restaurant policies
- Hire and train new staff

Assistant Restaurant Manager

Jun 2013 - Jun 2015

Jollibee Foods Corporation, Vigan Ilocos Sur Philippines

- Sales Program Implementation
 - Achieve Food Service Cleanliness target level
 - Equipment condition and calibration
 - Preventive maintenance checklist compliance and conformance
 - Ensures safety of all personnel and customers
 - Implements safety and security programs of the store
 - Inventory management
 - Variance monitoring and analysis
 - Accuracy of Daily inventory count
 - Food cost Paper cost management
 - Electricity budget achievement
 - Gas Budget Achievement
 - Water budget achievement
 - Operating supplies budget achievement
 - Conducts crew training and simulations
 - Supports and implements motivational program
 - Ensures that crew are certified within one month
 - Identify and develops Crew trainers
 - In charge of store safety and security
 - Daily inventory count Accuracy
 - Ordering stocks requisition
 - Receiving stocks accuracy
 - Accuracy of mid-month and month end inventory reports
 - Sales and Cash reports
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Education and Qualifications

Bachelor of Science in Entrepreneurship

Jun 2004 - Apr 2008

University of Northern Philippines, Vigan City Ilocos Sur

Skills

culinary

