

MANIE GIRON MORENO

CONTACT



1199 A MEDING ST.SINGALONG
MANILA



09569775940



manieboy16@gmail.com

SKILLS

- Knowledge in food serving service and cooking for a large quantity.
- Ability to work under pressure.
- Can Work with less supervision maintaining high integrity while performing task on duty
- Good following skill; Oral and written

ADDITIONAL INFORMATION

- Almira Pastrana Perez
- Crewing Manager
- +639989677353

- To obtained a job with your company that makes use of knowledge which I have gained from both Education and Excellent past work experience.
- A very good Team player with strong background helping with customer orders, cooking and store cleanliness. Able to stand for long hours and complete demanding work in high-volume settings. Service-oriented, punctual and hardworking with excellent people skills.

EXPERIENCE

April 2017 - September 2023

Assistant Cook *Holland America Line - Cruise ship*

- Prepared range of meals including soups, salads and carvery where required, following chef orders.
- Followed food hygiene, kitchen procedures and preparation regulations when working within kitchen environments and handling food.
- Prepared dish ingredients by chopping vegetables, meats and garnishes.
- Helped chefs prepare and plate meals, completing following chef instructions and set recipes.
- Managed food disposal duties by arranging food waste into correct disposal systems, following rules and regulations.
- Conducted kitchen cleaning tasks, including mopping floors, wiping walls and assisting in washing utensils where required.
- Conducted regular ingredient stock counts, promptly notifying chefs on low-stock supplies for reordering.

March 2016 - January 2017

Kitchen Assistant *Holland America Line - Cruise Ship*

- Helped chefs keep kitchen operations running smoothly and efficiently by acting on chef requests when instructed.
- Worked with team of kitchen staff and delegated appropriate tasks to each member.
- Prepared range of meals including soups, salads and carvery where required, following chef orders.
- Cleaned and inspected food preparation areas against safe and sanitary food-handling criteria.
- Removed waste and inadequate food items regularly to keep work spaces neat and clean.
- Maintained cleanliness and organisation of kitchen stations and storage areas.
- Followed recipes and customer request details to prepare high-quality, delicious meals.
- Monitored temperatures in refrigerators, freezers and warming lamps.
- Used kitchen equipment according to manufacturer's instructions and company safety protocols.
- Helped kitchen team prioritise and complete high-volume orders in busy restaurant environment.

EDUCATION

2002

Vocational

- **ERDA TECHNICAL VOCATIONAL SECONDARY SCHOOL**