

Marvic C. Esquillo

📍 Novaliches, Quezon City, Philippines

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Skills

- Time Management and decision making skills
- Ability to multi task in a fast-paced environment
- Commitment to quality and cleanliness, adaptability
- Commercial and Professional Cooking Skills
- Food Safety Skills
- Kitchen Management

Work Experience

Cook / Kitchen Staff – Pancake House Food Group (September 2022 up to Present)

Waltermitty Food Corporation, Makati City

- Collaborated with team members in setting the production, preparation in a timely and efficient manner.
- Lead the innovation of kitchen preparation and inventory labeling for a proper handling and monitoring of inventory stock.
- Facilitated a timely cleaning, wastages management, sanitizing and inspection of kitchen wares and equipment for preventive and systematic maintenance of the kitchen operations.

Cook and Overall Operations of Small Business Eatery (March 2020 – August 2022)

- Created a daily food preparation plan and tried various dishes for targeted corporate clients.
- Lead the business in food handling, preparation, costing and management for a successful venture.

Food Counter Attendant / Server – Mangan Restaurant (January 2017 to March 2020)

- Spearheaded the team in strategically promoting the Filipino Cuisine offering of the restaurant despite various competitions around the area.
- Established and mastered an approachable and welcoming atmosphere on order-taking and up-selling promotions to hit the target set by the management and promote customer satisfaction
- Facilitated the streamlining procedures to promote systematic process flow of inventory management of stocks and wares for auditing and maintenance procedures.

Bartender / Waiter – Cerveseria Spanish Bistro (August 2014 to December 2016)

- Prepares, mixes and combination of liquors depending on customers preferences.
- Welcoming customers, making menu and beverage recommendations.
- Selecting and mixing ingredients, garnishing glasses, and serving beverages to customers.
- Taking inventory and ordering supplies to ensure bar and tables are well-stocked.
- Maintaining a clean work and dining area by removing trash, cleaning tables, and washing glasses, utensils, and equipment.
- Developing new cocktail recipes.
- Handling cash, credit, and debit card transactions, ensuring charges are accurate and returning correct change to patrons, balancing the cash register.

EDUCATIONAL ATTAINMENT

2010 – 2014

STI College of Novaliches
Bachelor of Science in Hotel and Restaurant Management

2008 – 2009

King's Montessori School
Secondary Education

SEMINARS and TRAINING

- Fire and Kitchen Safety Training 2017
- Bar Exposure Program
 - TGI Friday's (Trinoma)
 - March 15, 2011
- Kitchen Seminar
 - TGI Friday's (Mall of Asia)
 - February 11, 2012
- Housekeeping Services & Procedure
 - Philippine Tourism Geography
 - Crown Regency Hotel (Makati, City)
 - February 11, 2012
- Stay and Learn Program
 - City Garden Suites (1158 A.Mabini St., Ermita, Manila)
 - March 4, 2012
- On the Job Training (200 Hrs)
 - Furusato Japanese Restaurant (1718 Roxas Blvd, Pasay City.)
 - House Keeping with Food and Beverage Services
 - May 8 2012 to June 15, 2012
- Hotel Familiarization Tour and Basic Seminar/Workshop for Front Office Operations, Kitchen Operations, FNB Operations, Housekeeping Operations.
 - Days Hotel Tagaytay City, Philippines
 - October 5 - 6, 2012
- On the Job Training (Hotel Immersion Course-Housekeeping Operations for 220 Hours)
 - City Garden Hotels Training Center (1158 A.Mabini St., Ermita, Manila)
 - Housekeeper (Lotus Garden Hotel)
 - January 23, 2013 to April 3, 2013