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EMPLOYMENT EXPERIENCE

Seafarer Mediterranean Shipping Company Ship-Seascope

Yacht Club Commi II

June 25, 2023 to February 24, 2024
End of Contract

Company name: MSC Crewing Services Philippines, Inc.
First Maritime Place 7458 Bagtikan St. San Antonio Village, Makati City 1203 Philippines.

- Knowledgeable in United States Public Health Standards and Procedures.
- Prepared a wide variety of steak, Chicken and pork dishes to customer specification.
- Maintain safety precautions at all time.
- Maintain regular satisfaction, cleanliness and quality at all times.
- Performed all cooking kitchen duties in a timely and efficient manner.
- Worked drive thru..Multitasked assisted guest.
- Checked freezer and refrigerator prior to each shift to verify correct temperatures.
- Food plating and presentation.
- Fabricate, marinated, label and portion.
- Responsible for cooking all of the food that is prepared on the grill.
- Ensuring menu items are executed with excellence in the restaurant and managing quality in all aspects of the job.
- Helping with the preparation of other foods and fill in other places when needed before, during or after a dining service.
- Following food safety precautions and preventing cross contamination.
- Preparing meat, including cutting, shredding, marinating, salting, tenderizing and applying spices and dry rubs.
- Tracking inventory and ensuring that managers place appropriate orders.

Seafarer Mediterranean Shipping Company Ship-Divina

Yacht Club Commis II

August 2, 2022 to April 03, 2023
End of Contract

Company name: MSC Crewing Services Philippines, Inc.
First Maritime Place 7458 Bagtikan St. San Antonio Village, Makati City 1203 Philippines.

- Knowledgeable in United States Public Health Standards and Procedures.
- Knowledgeable preparing food and cook different menu like Mediterranean food, Asian food Mexican food, and Italian food.
- Develop high quality cuisine align to the restaurant standards and consistency requirements.
- Assisted Executive Chef in Cooking and Plating Gluten free, Lactose free, etc menu options.
- Followed food safety procedures according to company Policies, Health and Sanitation Regulations.
- Prepared quality products while maintaining proper food safety practices
- Work on various stations within the kitchen including grill, fry, saute roast, and using oven
- Responsible for holding and storing all food items to follow food safety guidelines
- Possess considerable knowledge in food preparations, presentations, platings and making sure the food is quality in serving guests.
- Work collaboratively with team to build a positive work environment
- Maintain extensive knowledge of all menu items, ingredients and preparation.
- Prepare meats, poultry and vegetables for broiling and grilling, taking care to avoid cross contaminations.
- Ability to deal professionally, courteously and tactfully with the public and coworkers.
- Accuracy and Speed in executing assigned tasks
- Ensure all orders are cooked quickly and according to order.

Kitchen Helper

December 23, 2021 up to present.

Company Name: Sheraton Manila Hotel
80 Andrews Ave, Pasay, 1309 Metro Manila

- Willingness to try new approaches to situations
- Clean and Sanitize work areas, equipment, utensils, dishes or silverware
- Store food in designated containers and storage areas to prevent spoilage
- Prepare a variety of food, such as meats, vegetables or deserts according to Customers order or supervisors, instructions, following approved procedures
- Wash, peel and cut various foods, such as fruits and vegetables, to prepare for Cooking and serving
- Assist cook and kitchen staff with various task as needed, and provide cooks With needed items
- Carry food supplies, equipment and utensils to and from storage and work areas
- Flexibility to respond to arrange of different work situation
- Knowledgeable of cooking techniques and methods

Office Housekeeping

August 27, 2019 to December 10, 2021

Company Name: Somi Unlimited Solutions, INC.
10t Flr, Tower 2. Double Dragon Plaza, EDSA corner Macapagal Avenue, Pasay City

- Dusting windows, chairs and tables and other facilities related to housekeeping.
- Scrubbing and sweeping the floor
- Set up and operate equipment in housekeeping like vacuum cleaner. Clean and maintain the working area.

Service and Production Crew

April 22, 2014 to June 27, 2019

Company Name: Jollibee Waltermart Dasmaringas City, Cavite

- Control products to be released such as burger, chicken joy etc.
- Receiving and processing incoming stock and materials.
- Managing kitchen is so much more than overseeing the staffs and Placing food orders
- Food safety Handler

Service Crew

October 21, 2013 to March 27, 2014

Company Name: Jollibee SM Marketmall Dasmaringas City, Cavite

- Taking and attending orders of the customers.
- Assisting for food preparation.
- Serve food to the customers.
- Bussing soiled dishes.

Food Attendant/Receptionist

November 11, 2012 to April 18, 2013

Company Name: Jollibee Waltermart Dasmaringas City, Cavite

- Entertain guests/host.
- Attend and answering telephone calls.
- Responding customer complaints and questions.
- Attending customers concerns.
- Processing of accounts payable either cash or debit card.

Stockler

February 20,2021 to September 19, 2012

Company Name: Café Laguna-Iloilo City. Level 1,
SM City Benigno Ave. Mandurriao Iloilo City

- Receiving incoming stocks.
- Releasing purchased stocks and other items.
- Inventory of stocks.

TRAININGS

•The Lake Hotel Tagaytay

A 240 Hours On-the job Training (Housekeeping, Department)

Place attended: Tagaytay City, Cavite

Date Covered: May-June 6, 2016

•Phil Oasis Hotel

A 240 Hours On-the job Training (Food and Beverage Department)

Place attended: Silang, Cavite

Date Covered: June-July 19, 2017

•Food and Beverages Services NCII

Technical Education and Skills Development Authority

Assessment Center: Jeremiah's TESDA-Cavite

Expiration: April 13, 2023

•88 Courtyard Hotel

A 360 Hours On-the job Training (Front Office and Kitchen Department)

Place Attended: Pasay City, Manila

Date Covered: Feb-March 16, 2018

ACHIEVEMENTS

Best Pantry Crew

Date: March 13, 2013

Grill Master

Date: September 10, 2014

Certified Crew Trainer

Date: May 24, 2016

Best Dining Crew

Date: August 4, 2018

EDUCATION HISTORY

Bachelor of Science in Hotel and Restaurant Management

2015-2019

Cavite-State University-Silang Campus

Silang Cavite, Philippines