

YZZAH KHAYLA MAYO QUIÑONEZ

COMMIS II CHEF

CONTACT



+639153177380



qzzah@ymail.com



10 Romblon St., Brgy. Sto. Cristo,
Bago-Bantay, Quezon City, NCR,
Philippines 1105

CORE QUALIFICATIONS

- Teamwork and guest service
- Kitchen Equipment Operations
- Food Plating and Presentation
- Time Management
- Recipe Standard Procedures
- Catering
- Food Production
- Attention to details

PERSONAL INFORMATIONS

- Age: 23 years old
- Birthdate: November 16, 1999
- Marital Status: Single
- Nationality: Filipino
- Religion: Roman Catholic

REFERENCES

Chef Gary Thomas

Traveling Director Fleet Culinary
Operations
Royal Caribbean Cruises Ltd.
+1 (305) 927-5609

Chef Clive Palmer

Executive Sous Chef
Royal Caribbean Cruises Ltd.
+1 (876) 422-5546

PROFESSIONAL SUMMARY

- Determined and driven professional Commis Chef acquired with the best Culinary Education
- Able to work under pressure while maintaining the quality standard of the product
- Passionate and committed in pursuing a career in the culinary industry
- Obtained an entry-level work experiences and trained in renowned company
- Able to practice and focus in the kitchen safety working environment while in compliance with high company standards for each menu and recipe preparation
- Knowledgeable in basic and some advanced cooking techniques and skills
- Effective communication and interpersonal skills towards diversified working environment
- Flexible in dealing with challenging task situations and assignments given
- Engaged with experience in Microsoft Office such as Word, Excel, PowerPoint

EDUCATION

Bachelor's Degree | Lyceum of the Philippines University Manila 2019
BS in International Hospitality Management
with specialization in Culinary Arts and Kitchen Operations
GPA: 1.50 | Magna Cum Laude

High School | Quezon City Academy Foundation Inc. 2015
Freshman to Senior Year

WORK EXPERIENCE

Commis Chef II - Pantry Cook October 14, 2022 - Present
Royal Caribbean Cruises Ltd.
Vessel: Jewel of the Seas | Miami, Florida, USA

- Bulk production of salad and appetizer components
- Plating 2,000 plates of cold appetizers and salads per day
- Controls food production as well as food waste under the supervision of the Chef de Partie
- Assist the Chef de Partie in planning new menu items and recipe procedures
- Train and proper turnover for the new addition in the station team
- Cleaned and organized kitchen station in compliance with USPH Standard

Culinary Intern November 25, 2019 - April 25, 2020
JW Marriott Miami Turnberry Resort and Spa
J1 Cultural Exchange Program | Aventura, Florida, USA

Banquet Kitchen (Hot and Cold)

- Helps in preparing mise-en-place for big functions
- Assigned in different live stations for events such as egg station
Helps in plating foods for functions
- Accomplishing preparation lists given
- Assigned in reception for plating hors d' oeuvres

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On-The-Job Trainee

Seda Vertis North | 600 HRS | Quezon City, NCR, Philippines

March 2019 - May
2019

Banquet Hot Kitchen

- Helps in preparing mise-en-place for big functions
- Assigned in Breakfast Extension (Egg Station)
- Helps in plating foods for functions
- Setting Up the Buffet Area

Pastry Kitchen

- Preparing mini cakes, batters and cookies
- Garnishes mini cakes and whole cakes
- Setting Up Buffet Area (Pastry Section)

On-The-Job Trainee

Solaire Resort and Casino - Red Lantern | 400 HRS | Parañaque City, Philippines

June 2018- July
2018

- Assisting Chefs in preparing dim sums
- Assisting Chefs in plating and serving food items
- Preparing fried and steam food items

TRAININGS AND CERTIFICATIONS

Crowd Management Training (STCW Regulation V/2)

Royal Caribbean Cruises Ltd

2022

Basic Training (STCW Regulation VI/1)

Magsaysay Training Center, Manila Philippines

2022

Security Awareness Training and Seafarers with Designated

Security Duties (STCW Regulation VI/6)

Magsaysay Training Center, Manila Philippines

2022

NCIII Events Management Services (TESDA)

Lyceum of the Philippines University Manila, Manila Philippines

2018

American Hospitality Academy: Professional Development

Certificate in Hospitality Professional

Lyceum of the Philippines University Manila, Manila Philippines

2018

I, hereby, certify that the above mentioned informations is true and correct to the best of my knowledge and beliefs.


Yzzah Khayla Mayo Quiñonez