

Jeric Sano

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SUMMARY

Committed Commis Chef passionately providing outstanding service for over 6 years. Well-versed in kitchen operations, working efficiently in small teams to consistently raise culinary standards. Innovative and creative attitude to menu design.

EXPERIENCE

Holland America Line - Commis Chef

Manila, Philippines

07/2018 - 08/2023

- Assisted head chefs with menu creation, exercising creativity and forward-planning skills.
- Chopped, mixed and prepared ingredients for line cooks ahead of busy periods.
- Performed opening mise-en-place duties, maintaining professionalism of restaurant.
- Washed, peeled and chopped food before cooking preparation.

Baguio Country Club - Cook

Benguet, Philippines

02/2017 - 05/2017

- Checked food and ingredients for freshness and weighed, mixed and prepped materials before cooking meals.
- Worked with kitchen staff during busy periods to maintain service delivery quality and wow guests with amazing meals.
- Garnished and arranged food items with focus on presentation to enhance customer experience.

SKILLS

- Food hygiene procedures
- Outstanding culinary skills
- Health and safety compliance
- Forecasting and planning
- Recipes and menu planning
- Food inventories
- Fine-dining expertise
- Grilling and deep frying skills
- Meal preparation
- Sanitation guidelines
- Kitchen equipment and tools
- Carving Skills

EDUCATION

06/2013 - 05/2017

University of Baguio

Benguet, Philippines

Bachelor of Science: International Hotel and Restaurant Management

06/2010 - 04/2013

Saint Louis University

Benguet, Philippines

Bachelor of Science: Secondary Education