WILFREDO NAMOC CUÑADO JR.

Chef De Partie

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Detail-oriented Chef de Partie with experience working in several international cruise in fine dining restaurants. Known for attention to detail, love of food and extensive knowledge of culinary arts. Trained in all type equipment and international cuisine.

Skills

- Recipes and menu planning — Upper intermediate
- Stocking and replenishing — Upper intermediate
- Menu development — Upper intermediate
- Performance improvement — Upper intermediate
- Food preparation and safety — Advanced
- Commanding leadership style — Upper intermediate

Work History

Apr 2014 - Current

CHEF DE PARTIE

VIKING RIVER RUISES. (VIKING CATERING A.G.)

- Supervises food production during service to ensure correct cooking methods and consistency of food products to meet and exceed guests' expectations
- Ensures all goods delivered are checked for quality and quantity and that goods are correctly stored and handled to meet high standard of Health regulations
- Maintains effective stock control procedures to minimize wastage, pilferage and ensure par levels of stock are maintained

- Assists the Outlet Manager with performance appraisals and conducts appropriate training sessions according to the Kitchen training
- Plan for both the development of staff and to ensure a high level of guest satisfaction
- Assists the Outlet Manager in maintaining a safe work environment, safe work practices by staff in section and that all hygiene and Workplace Health and Safety Regulations are adhered to
- Maintains equipment in effective operating order, promptly reporting any damaged or faulty equipment to Services department
- Takes responsibility for the smooth running of the kitchen operations at all times
- Conducts daily briefings and attends departmental employee meetings to ensure effective channels of communications are maintained, thus minimize errors
- Reports any unusual or suspicious persons/activities happening in the area of security to the manager, therefore looking after the welfare and safety of both staff and guests
- Emergency and volunteer work associated
- Enthusiastic and passionate with a 'can do' attitude, looking for new challenges.

DEMI CHEF DE PARTIE

SEABOURN CRUISE LINE, INC.

Jun 2009 - Dec 2012

DEMI CHEF DE PARTIE

ROYAL CARIBBEAN CRUISE LINE, INC., MIAMI

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Jun 1998 - Jun 2009

Cook

WHITE BEACH RESORT

- Supervising food service assistants and kitchen staff, organizing daily duties and monitoring performance
- Enquiring is any client has allergies and then cooking meals accordingly
- Ensuring that appropriate levels of hygiene and cleanliness are maintained in the kitchen
- Washing, cutting and preparing foods before it is cooked
- Responsible of high standards of food, hygiene and health and safety
- Keeping an eye on the temperature of cookers and roasters
- Deciding what quantities are to be cooked and the amount to be served
- Constantly checking the quality of the food being served to customers
- Controlling stock rotation to ensure the kitchen and larder are always stocked.

Education

Associate in Marine Transportation

University of Cebu - Cebu City, Philippines

Trainings Seminars

- American culinary federation (2012)
- Royal Culinary at Sea(2011)
- Public Safety Basic Recruit Course(1998)

Competency Summary

Extensive knowledge of food safety and health regulations., Providing guidance and directions to subordinates, including setting performance standards and monitoring performance., Experience of cooking in high volume outlets, Detailed knowledge of seasoning and recipes., Fully conversant with various cooking methods., Team player, Eye to details and quality, Ability to follow detailed instructions and procedures, Able to work with minimum supervision;, Enthusiasm with strong and effective communication skills,, Maintaining personal development to meet the changing demands of the job,, Strong ability to learn, adopt, improve new responsibilities, initiative and commitment to achieve., Physically fit with lot of stamina and able to spend long hours standing up, Express excellent Personal Presentation and Grooming Disciplines that will reflect and complement the highest standards of the company.

Doi

02/24/11

Doe

02/23/16

Personal Information

- Place of Birth: New Corella, Davao Del Norte, Philippines
- Height: 5'6½ (168cm)
- Weight: 150 Lbs.
- Visa Status: C1/D US VISA
- Passport Number: EB1975923
- Date of Birth: 12/12/75
- Nationality: Filipino