



NIÑO DOMANILLO

PROFILE

To acquire knowledge and skills thru your company and to partake what I had learned from our institution to be successful in my career as well.

WORK EXPERIENCE

Second Cook (Hot/Cold Kitchen)- Phil Transmarine Carriers (International Sea based) - Italian Cuisine

First Maritime Place, 7458 Bagtikan St., Makati, Metro Manila

October 18, 2022 - November 19, 2022

- Preparing passengers' food and the crew's daily food. Maintain sanitation and inventory. Provide food service to passengers by serving food portions from the food counter.
- Prepare the next food menu items to be served for the next day.

Cook (Hot Kitchen) - Alfred's Restaurant - Filipino Cuisine

Purok 4, Poblacion, Lianga, Surigao Del Sur

February 5, 2022 - September 10, 2022

- Meal planning, inventory, mis en place, and cooking daily menu.
- Restocking ingredients and record keeping.
- Monitor first-in and first-out rules for the stocks.

Chief Cook (Hot/Cold Kitchen)- Diversified International Services Inc. (International Sea based) - Malaysian, Singaporean, and Chinese Cuisines

Salcedo Village, 19F Salcedo Towers, 169H.V. Dela Costa, Makati

August 2021 - January 2022

- Managing the ship's kitchen with monthly inventory and ordering.
- Preparing Captain's food and the crew's daily food
- Supplying dry and wet food for daily consumption.
- Responsible for mise en place, maintaining the cleanliness of kitchen and utensils, Planning menu, and managing stock first in first out rule.
- Garbage disposal, sweeping and mopping, and washing plates and utensils, cleaning walk-in chiller, and frozen chamber.
- Checking chiller temperature, monitoring expiration date, and vegetable spoilage.

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 ninodomanillo@gmail.com

 Tacunan, Davao City

 January 14, 1991

 32 years old

 70 kilos

 5'5

LANGUAGES

- English
- Filipino

EDUCATION

Surigao Del Sur State University
SY: 2009 -2014

Graduate of BS in Hotel and Restaurant Management

Lianga National Comprehensive High School SY: 2002 - 2007

Secondary

Lianga Central Elementary School
SY: 1997 - 2002

Primary

SKILLS

- Basic Computer Literacy
- Organizational Skills
- Strategic Planning
- Time Management
- Verbal and Written Skills
- Driving
- Cooking

TRAININGS

Electrical Installation and Maintenance NC II

June 1, 2023 - September 1, 2023

Shielded Metal Arc Welding NC II

January 4, 2023 - February 28, 2023

Motorcycle Small Engine Servicing NC II

January 23, 2023 - February 24, 2023

CERTIFICATIONS

1. National Certificate II - EIM
2. National Certificate II - MSE
3. National Certificate II SMAW
4. National Certificate III Ships Catering
5. Safety of Life at Sea (SOLAS) Basic Training

CHARACTER REFERENCE

Patrick John L. Zapanta
Instructor PCT - TESDA
09303235440

Brian G. Quevedo
Proprietor - Alfred's Restaurant
09463278330

Hayden Quilor
Chief Cook - Marlow Navigation Inc.
09157728973

Second Cook (Hot/Cold Kitchen) - Marlow Navigation Inc. (International Seabased) - European Cuisine

2120 Leon Guinto St., Malate, Manila 1004 Metro Manila

August 2019 - December 2020

- Managing the ship's kitchen with monthly inventory and ordering.
- Preparing Captain's food and the crew's daily food (European Cuisine)
- Supplying dry and wet food for daily consumption.
- Responsible for mise en place, maintaining the cleanliness of kitchen and utensils, Planning menu, and managing stock first in first out rule.
- Garbage disposal, sweeping and mopping, and washing plates and utensils, cleaning walk-in chiller, and frozen chamber.
- Checking chiller temperature, monitoring expiration date, and vegetable spoilage.

Line Cook (Hot Kitchen) - Shenzu Restaurant - Chinese Cuisine

Juffair, Al Najma Dr. Bahrain

July 2018 - February 2019

- Prepare the basic components of each dish on our menu using our proven recipes.
- Memorize and utilize our serving portion sizes and all basic meal prep procedures used in the kitchen.
- Work with a team of cooks to do a portion of prep work for other shifts when needed.
- Monitor product freshness and rotate out old products based on a schedule created by the restaurant.

Line Cook (Hot Kitchen) - Crave Restaurant - Arabic & American Cuisine

Building 1217, Rd 2820, Seef Bahrain

July 2015 - July 2018

- Setting up and stocking stations with all necessary supplies
- Preparing food for service
- Cooking menu items in cooperation with the rest of the kitchen staff
- Answer, report, and follow the executive or sous chef's instructions.
- Clean up the station and take care of leftover food.
- Stock inventory appropriately
- Ensure that food comes out simultaneously, in high quality, and in a timely fashion.