

# Arnel Torres Sevare

Sifted worker precise in developing and enforcing strict standards for staff focused on safety, performance, and presentation. Expertly motivates staff to maintain productivity in demanding environments with continuous workloads. Strength in multitasking, time management and kitchen organisation.

## Personal details

### Name

Arnel Torres Sevare

### Email address

arneltorressevare@gmail.com

### Phone number

+97336468944

### Address

Manama, Kingdom of Bahrain

## Skills

Restaurant Supervision

Regulatory Compliance

Resource Management

Purchasing decision-making

Customer Service Oriented

Food preparation techniques

Detailed Oriented

Heat control

Flexible

Time Management

Optimistic

## Education

### Bachelor of Science in Hotel and Restaurant

University of Cebu- Cebu, Cebu City, Philippines

### Development Training and Assessment Center Inc.

TESDA, Cebu, Cebu City, Philippines

## Employment

Nov 2020 - Present

### Head Chef

Tao Down Town Sushi & Seafood Restaurant, Hamala, Kingdom of Bahrain

\*Supervise the preparation of all food.

\*Oversee and Supervise all kitchen staff.

\*Manage kitchen stocks.

\*Ensure catering staff are working safely at all times.

\*Assist the Catering Manager as required.

Jan 2016 - Oct 2020

### Chef De Partie

Areesh Restaurant, Amwaj Island, Kingdom of Bahrain

\*Produces and Ensures that the dishes are well to a high standard.

\*Produce the dishes in a timely manner.

\*Receive check and store deliveries.

\*Organizes and timing to suit fluctuations in guest numbers, special events and guests requests.

\*Organize the preparation of the specialty dishes.

\*Prepare culinary dishes in line with technical instructions.

\*To work with the Head Chef and Sous Chef in the development of the Food and Beverage offer in a view to maximizing revenue opportunities and exceeding customer expectations.

Mar 2010 - Apr 2014

### Head Butcher

Cebu Golden Restaurant, Cebu City, Philippines

\*Prepare all meats and fish to the highest quality and within company guidelines.

\*Ensure effective food storage and stock rotation.

\*Report any food spoilage/wastage to the Head Chef.

\*Keep all working areas clean and tidy and ensure no cross contamination.

\*Be environmentally aware.

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Apr 2002 - Sep 2009

### Head Butcher

Montery Meat, Cebu City, Philippines

\*Manage the daily operations of the butchery department.

\*Supervised the work of the other butchers and meat cutters.

\*Order inventory and supplies to maintain adequate stocks levels.

\*Ensure all equipment is maintained and good working conditions.

\*Oversee the preparation and packaging of meats and products for sale.

\*Ensure compliance with food safety and sanitation regulations.

\*Develop and implement strategies to increase sales and profitability.

\*Train new employees and provide on going training for current staffs.

## Achievements

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\*Improvement of company reviews by successfully handling customer complaints and implementing monthly staff training.

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