



Esguerra, Ian John Gutierrez

Personal Data:

Age: 34 years old
Birth of Date: June 26, 1989 Sex: Male
Nationality: Filipino Civil Status:
Married Height: 5'5"

Contact

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Educational Attainment:

TARLAC INSTITUTE OF
SCIENCE & TECHNOLOGY-
PHILIPPINES SEAFARERS
RATING COURSE-
(GRADUATE 2008-2009)

SEMINARS AND TRAININGS:

Customer Service
Food and Hygiene

Character Reference:

(To be provided upon
request)

I hereby certify that the
above information is
correct and true to the
best of my knowledge.

OBJECTIVE:

To work for and be a part of company where I can apply my knowledge and skills gaining seasoned competence as I prepare for greater duties and responsibilities. To be enactive part of a corporation with deep respect for people and opens the door for career growth and professional development.

A graduate of Seafarers Rating Course at Tarlac Institute of Science & Technology, having a young blood that's full of dynamism, highly competitive, self-starter, able to work under pressure in meeting the companies demand

Has leadership ability and team effectiveness. Has an excellent service orientation, equipped with good communication skills (English/Filipino), and literate in various computer soYware.

Emotionally fit with high steam, sociable and interpersonally competent. Willing and able to handle a wide variety of task.

Can easily cope with changing situations. Reliable and eager to work and learn.

Holds a flexible and assertive attitude highly motivated has good communication skills and client/customer service driven.Organized creative and quick learner. Proactive individual with strong time management organizational skills and attention to detail. Ability to communicate effectively with corporate clients, both verbally and writing.

Proficient in various computer applications. Willing to take challenges that lead to top professional growth. Well-developed interpersonal communications skills.

Professional Experience:

BUN-ME BURGERS AND SANDWICH (AMERICAN CUISINE) DOHA QATAR: HEAD CHEF OCTOBER 2019 Until October 2021

DUTIES and RESPONSIBILITIES:

- Controlling and directing the food preparation process.
- Approving and polishing dishes before they reach the customer.
- Managing and working closely with other Chefs of all levels.
- Creating menu items, recipes and developing dishes ensuring variety and quality.
- Determining food inventory needs, stocking and ordering.
- Ultimately responsible for ensuring the kitchen meets all regulations including sanitary and food safety guidelines.
- Being responsible for health and safety.
- Being responsible for food hygiene practices.

EIGHTY-EIGHT BURGERS (AMERICAN CUISINE)-DOHA QATAR) Chef de Partie : JANUARY 2018-SEPTEMBER 2019 DUTIES AND RESPONSIBILITIES

- Takes care of daily food preparation and duties assigned by the superiors to meet the standard and the quality set by the Restaurant.
- Follows the instructions and recommendations from the immediate superiors to complete the daily tasks.
- Coordinates daily tasks with the head Chef.
- Responsible to supervise junior chefs or commies.
- Able to estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met.
- Ensure that the production, preparation and presentation of food are of the highest quality at all times.
- Ensure highest levels of guest satisfaction, quality, operating and food costs on an ongoing basis.
- Knowledge of all standard procedures and policies pertaining to food preparation, receiving, storage and sanitation.
- Follows good preservation standards for the proper handling of all food products at the right temperature all meat in Butcher section.

MAESTRO PIZZA- DAMMAM SAUDI ARABIA Branch MANAGER- OCT 28,2015-OCT 27 2017 DUTIES AND RESPONSIBILITIES:

- Establish and review store specific performance targets in.
- Employee satisfaction, guest service and margin improvement.
- Oversee efficient and cost-effective operations including profitability, human resources, and marketing.
- Select, train, and develop managerial employees.
- Maintain company standards in food safety, product, and facility specifications.
- Introduce and reinforce new products and initiatives.

CHIZEN- ORYX ROTAN HOTEL- DOHA QATAR COMMIS CHEF IN BAND 2 - CHINESE RESTAURANT-JUNE 20,2012-SEPT 29,2014 DUTIES AND RESPONSIBILITIES:

- To be responsible for supervising the assigned station within the Chinese Kitchen. and Butcher Section Meat Seafoods Peking duck Chicken Beef Lamb.
- To ensures that his/her station is managed efficiently and according to the established concept statements.
- To communicate the Commis de cuisine, Demi chef de cuisine and the assigned kitchen Trainees.
- Organize food production in a cost effective and hygienic manner.
- Prepare menu in accordance with quality, availability and seasonality ingredients and ensure market lists are completed on a daily and weekly basis.
- Constantly strive to improve operating procedures.
- To perform opening and closing procedures established for the assigned station.
- Identify opportunities for improving the efficiency of the operation of the assigned work station that will benefit our guests.

**ROBLE SHIPPING INC- CEBU PHILIPPINES Stewarding - MARCH 18,2009-
MAY 29-2009 DUTIES AND RESPONSIBILITIES:**

- Preparation and distribution of daily meals in accordance with the menu cycle. and Butcher section Beef Chicken Fork.
- Understanding the portion of the menu content which includes recipes and food presentation guidelines Jointly responsible for appropriate loading, storage and keeping of goods.
- Ensuring that health and hygiene standards are followed.

**IAN JOHN GUTIERREZ ESGUERRA
APPLICANT.**