



WILHELM IRVIN E. RIVERA

Address: Pusok Cemento 2, Lapu-lapu City

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Date of Birth : May 23, 1980

Marital Status: Married

CAREER OBJECTIVE

Experienced cook actively seeking a position in the culinary field, which will offer me the opportunity to continue to learn and develop my skills and help me realize my ultimate goal of becoming a well-qualified chef.

WORK EXPERIENCE

DFDS SEAWAYS – Copenhagen, Denmark

June 1,2022 – November 15,2022

April 19, 2023 – October 10, 2023

Assistant Cook

- Assigned in different stations in the galley (pizza, cold, breakfast buffet, ala carte sections)
- Prepare all the necessary items needed for the station.
- Pick up items in the dry storeroom, walk-in chiller and freezer.

SEDA AYALA CENTER CEBU - Cardinal Rosales Avenue, Cebu Business Park,

Cebu City 6000, Philippines

July 23,2018 – May 30, 2022

Chef De Partie

- In-charge of all ala carte items production

- Mis en place all items in Misto show kitchen, preparing them for service and making sure everything is up to standards.
- Maintain a prepared and sanitary work area at all times.

VIKING OCEAN CRUISES - Bergen, Norway
 January 25, 2018 - March 28, 2018 (2nd contract)
 April 21, 2017 - November 16, 2017 (1st contract)

Assistant Cook

CEBU WHITE SANDS RESORT AND SPA - Maribago, Mactan Island 6015,
 Cebu, Philippines
 December 29, 2014 March 23, 2017

Line Cook

- Set up stations and collect all necessary supplies to prepare menu for service.
- Prepare a variety of foods; meat, seafood, poultry, vegetable and cold food items.
- Arrange sauces and supplementary garnishes for allocated station.
- Maintain a prepared and sanitary work area at all times.
- Assist with all duties as assigned by Kitchen Manager

NORWEGIAN CRUISE LINE - Nassau, Bahamas
 December 14, 2013 June 23, 2014

Assistant Cook

- Ensures all food is prepared fresh and is of the highest quality
- Strictly adheres to all recipes, methods and instructions from supervisor
- Responsible for mise-en-place, and food service for station
- Consistently checks temperatures in foods and follows proper procedures in regards to chilling, re-heating, and holding food.

SUMMIT CIRCLE HOTEL - Fuente Osmeña St., Cebu City
 December 22, 2012 November 15, 2013

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- Responsible for mise-en-place and cooking ala carte menus in the restaurant outlet and for banquet functions.
- Ensures cleanliness in the work area during and after shifts.

HAROLDS HOTEL - #146 Gorordo Avenue, Cebu City
February 21, 2011 August 16, 2012

Cook

- Season and cook food according to recipes or personal judgment and experience.
- Weigh, measure, and mix ingredients according to recipes or personal judgment, using various kitchen utensils and equipment.
- Portion, arrange, and garnish food.
- Substitute for or assist other cooks during emergencies or rush periods.

MARCO POLO PLAZA - Nivel Hills, Lahug, Cebu City
May 28, 2010 February 15, 2011

Kitchen Helper (on-call)

- Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption.
- Assigned on the grill station in the banquet kitchen.

IMPERIAL PALACE WATERPARK RESORT AND SPA - M.L. Quezon Highway
Bgy.Maribago, Lapu-Lapu City Cebu
March 1, 2010 April 19, 2010

Cook Intern

- Adhere to company sanitation and safety procedures.
- Ensure that the working area were equipped with necessary items such as condiments, and everything in need for Lunch and Dinner time.
- Worked together in a team oriented environment to produce foods in a timely and orderly fashion.
- Maintain a clean and safe work environment.
- Cook menu items on a grill, broiler, and used a deep fryer, oven, stove, and toaster.

EDUCATION

MOST Institute - Basic Culinary Arts

Indiana Aerospace University Lapu-Lapu City

Bachelor of Science in Airline Management
College

University of the Visayas Mandaue City

Secondary

Colegio dela Inmaculada Concepcion - Mandaue City

Elementary

CERTIFICATES

- HACCP
- TESDA Commercial Cooking (NC II & III)
- 5S Seminar Workshop
- Cebu Goes Culinary 2012 Certificate of Participation Chef Wars Category

REFERENCES

Maria Gemma Limot

Executive Sous Chef

Seda ACC

Cardinal Rosales Avenue,

Cebu Business Park,

Cebu City 6000, Phil.

Roland Gamayot

Sous Chef

Seda ACC

Cardinal Rosales Avenue,

Cebu Business Park,

Cebu City 6000,Phil.

Gelito Flores Canete

Chef

Woodgate Beach Hotel

195 Esplanade Woodgate, Queensland 4660
0478 687 718