

## **Rizaldy P. Faller**

Chef/Cook

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### **Professional Summary**

- Pragmatic, detail-oriented Chef with over 10 years of experience.
- Planning menus, developing recipes and preparing gourmet dishes.
- Promoting safety to provide world-class dining experience for all guests.

### **Work Experience:**

#### **Royal Carribean Cruise Lines**

Commis 1 (BUTCHERY) - May 2019 -present

- Prepared food in accordance with menu specification.
- Followed ISO,HACCP and HALAL guidelines in food preparation.
- Ensured that kitchen wares and utensils are properly used, sanitized and stored.
- Maintainthe work station clean and orderly at all times.

#### **Macro Asia Catering Services, Inc. (MACS)**

Chef De Partie - Jan 2015 - June 2017

- Prepare salads,soups,fish,meats,vegetables,desserts and other foods following the ISO.
- Ensured that all stations are set appropriately.
- Process and store food items in accordance with the first in first out policy.
- Make sure that all pre-preparation staff is aware of standards and protocols.
- Managed rotation of food items in chillers.
- Managed the staff's schedule
- Conducted supplier quality audit.

Demi Chef de Partie and Line Trainer - April 2011 - December 2014

- Assisted Chef de Partie in production planning and scheduling.
- In-charged and responsible if Chef de Partie is unavailable.
- Responsible for keeping the ISO certifications and MACS monitoring forms up to date and with complete details.
- Trained and evaluated new apprentices.

Cook 1 - June 2006 - February 2008

- Responsible for checking suppliers and groceries received at work.
- Prepared food in accordance with menu specifications of each airline.
- Maintained the work station clean and orderly at all times.

### **Education:**

Secondary :National Teachers College  
Address :Quiapo, Manila  
Graduated :1992-1996

Primary:Holy Trinity Academy  
Address :Sampaloc, Manila  
Graduated :1986-1992

### **Seminars Attended:**

#### **Basic Disaster Management**

MacroAsia Catering Services - March 20,2012

#### **Employee General Orientation Program**

MacroAsia Catering Services - Aug 15,2011

#### **SuPerMan (SUPERVISORY DEVELOPMENT)**

MacroAsia Catering Services - Aug. 5,12 and 19,2010

#### **NCII Commercial Cooking**

Technical Education and Skills Development Authority - July 12,2010

#### **Seminar on Meat Safety and Quality**

MacroAsia Catering Services - July 17, 2007

#### **MACS-CCA Development Program**

Centre for Culinary Arts, Manila - Oct 6,2007

### **SPECIAL SKILLS:**

Extensive knowledge of HACCP, special meals presentation, proper portioning, substitute items, food logs maintenance, regulating temperature, quality monitoring, supplier quality audit and interpersonal skills.