

# Ariel Fabi

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Las Piñas

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## Work Experience

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### **Chef Specialist ( Freelance )**

Matinloc Resort - El Nido

December 2023 to Present

Setting up the kitchen with cooking utensils and equipment, like knives, pans and food scales

Studying each recipe and gathering all necessary ingredients

Cooking food in a timely manner

### **Head Chef**

H Hotel Group - El Nido

July 2023 to December 2023

Controlling and directing the food preparation process and any other relative activities Constructing

menus with new or existing culinary creations ensuring the variety and quality of the servings

Approving and "polishing" dishes before they reach the customer

### **Corporate Chef (Contract)**

BQ Corporation - Tagbilaran

February 2023 to June 2023

Using modern food preparation techniques to create meals that are appealing to customers' tastes and preferences

Planning menus and recipes to meet customer demand while maintaining brand standards Working with suppliers to obtain high quality ingredients that meet company standards Training kitchen staff on proper food preparation techniques, menu planning.

Developing new menu items based on customer feedback

Reviewing food preparation methods and making adjustments as needed to increase efficiency or quality of output

Managing a team of chefs and other culinary staff members to ensure efficient food production

### **Sous Chef**

Escanova Ventures Inc. Antonio's Group - Tagaytay

April 2022 to July 2022

Help in the preparation and design of all food menus

Produce high quality plates both design and taste wise

Ensure that the kitchen operates in a timely way that meets our quality standards Fill in for the Executive Chef in planning and directing food preparation when necessary Manage and train kitchen

staff, establish working schedule and assess staff's performance

## **Head Chef**

Magsaysay Center for Hospitality & Culinary Arts - Pasay  
February 2020 to May 2020

Approve all foods before they leave the kitchen  
Develop menu offerings  
Recruit kitchen staff  
Ensure efficiency of the kitchen and staff.  
Ensure production of quality and consistent food

## **Private Chef**

DoubleDragon Corporation - Pasay  
November 2017 to January 2019

Create customized menus based on dietary restrictions and client preferences Purchase high-quality ingredients and manage inventory  
Prepare and cook meals in a timely and efficient manner  
Ensure that all food safety guidelines are adhered to Clean and maintain kitchen and cooking equipment

## **Head Chef**

Kanto Freestyle AllDay Breakfast - Makati  
October 2016 to August 2017

Design standardized food presentation guidelines for each dish.  
Monitor inventory levels of commonly used items.  
Look for ways to reduce spoilage of infrequently used items.  
Hire, train, and manage staff about proper kitchen sanitization methods.

## **Head Chef**

Vellago Resort - El Nido  
October 2015 to September 2016

Assist with menu planning and coming up with innovative ideas for new dishes; To ensure deep cleaning of the Kitchen, Dry store and Freezers on a weekly basis; To keep track of all food supplies & do all grocery ordering;  
Ensure that you and those assisting you, maintain the highest levels of hygiene at all times; Ensure that all crockery, cutlery, glassware and utensils are in perfect condition; Make every aspect of the guest's experience interesting and alive

## **Chef de Partie (Pre Opening)**

Beppinkan - Parañaque  
July 2015 to October 2015

Preparing menus in collaboration with colleagues  
Ensuring adequacy of supplies at the cooking stations  
Preparing ingredients that should be frequently available (vegetables, spices etc.)

## **Line Cook**

Voodoo Lounge - Calgary, AB  
September 2012 to September 2014

Setting up and stocking stations with all necessary supplies  
Preparing food for service (e.g. chopping vegetables, butchering meat, or preparing sauces) Cooking

menu items in cooperation with the rest of the kitchen staff

### **Chef De Partie**

MIASCOR - Pasay

January 2011 to March 2011

Preparing menus in collaboration with colleagues

Ensuring adequacy of supplies at the cooking stations

Preparing ingredients that should be frequently available (vegetables, spices etc.)

### **Sous Chef**

Bustan Hotel LCM - Tripoli

July 2009 to February 2010

responsible for planning and managing food preparation in restaurant kitchens. Known as the assistant to the head

chef or the head chef's second in command, these skilled individuals perform a range of duties including planning

menus, training new staff, and recording inventory.

Commis 3

### **Commis 3**

Mandarin Oriental Hotel Group - Makati

December 2004 to March 2009

Responsible to maintain cleanliness, sanitation at the assigned work area.

Responsible for preparing and cooking all food items by the recipe and to specification. Prepare ingredients for cooking, including portioning, chopping, and storing food.

## Education

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Southeastern College

April 2003 to April 2004

## Links

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