

JAY ARONALES TORIANO

PROFILE

To be in the field wherein I have the opportunity to develop and enhance my potential in order to grow productivity and enhance and attain stability in my career. Enthusiastic Chef de Partie/Demi chef Pastry offering background working at high-end cafes and restaurants onboard the ship. Committed to safe food handling practices and consistently high-quality dishes. Takes initiative to increase efficiency of kitchen processes.

BIRTH DATE:
October 20, 1980

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REFERENCES

OLIVIER RILLOF
Executive Chef
Fred Olsen Cruise Lines
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JIDDESH NAIK
Assistant Maitre' d
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MURIEL TRINIDAD
Pastry Chef
Fred Olsen Cruise Lines
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EDUCATION

AMA Computer Learning Center – Bacolod City, Philippines
2002 – 2004
Vocational Graduate of Computer Programmer

La Consolacion College – Bacolod City, Philippines
1998 – 2000
Undergraduate of Bachelor of Science in Architecture

WORK EXPERIENCE

Fred Olsen Cruise Lines (M/S Bolette)

Demi Chef Pastry

December 23, 2022 – September 18, 2023

Adheres to daily production and developed high-quality cakes and desserts for Bookmark Café, Tea time and Buffet stations. Ensure that all food prepared and served is according to the standard set by the company. Support the Pastry Chef in supervising and training team members assigned in the pastry section.

Fred Olsen Cruise Lines (M/S Bolette)

Demi Chef Pastry

April 07, 2022 – October 26, 2022

Adheres to daily production and developed high-quality cakes and desserts for Bookmark Café, Tea time and Buffet stations. Ensure that all food prepared and served is according to the standard set by the company. Support the Pastry Chef in supervising and training team members assigned in the pastry section.

Vroon-Fil Ship Management Incorporated (VOS Prime)

Chief Cook

June 11, 2021 - December 14, 2021

In charged of ordering, receiving and inventories for the monthly supply on the ship. Plans Menu, cooking and prepares meal to ensure the safety and healthy to the highest quality service and experience for the crew. Maintained clean, safe environment by adhering to sanitation and safety requirements.

Fred Olsen Cruise Lines (M/S Balmoral)

Demi Chef Pastry

May 28, 2019 – March 16, 2020

Adheres to daily production and developed high-quality cakes and desserts for Bookmark Café, Tea time and Buffet stations. Ensure that all food prepared and served is according to the standard set by the company. Support the Pastry Chef in supervising and training team members assigned in the pastry section.

Demi Chef Pastry

June 09, 2018 – March 22, 2019

Adheres to daily production and developed high-quality cakes and desserts for Bookmark Café, Tea time and Buffet stations. Ensure that all food prepared and served is according to the standard set by the company. Support the Pastry Chef in supervising and training team members assigned in the pastry section.

SKILLS

- Adapts easily to new environment.
- Ability to work under pressure and with less supervision.
- Ability to adjust to any changes in duties, work environment and approaches to work; receptiveness to new ideas and suggestions.
- Cooking and baking.
- Sanitation Management
- Safe Food Handling
- Efficient Multitasking
- Kitchen Management
- Proficient in MS Office (Excel, MS Word, PowerPoint)

TRAININGS AND CERTIFICATES

NC3

Technical Education and Skills Development Authority
February 18, 2021

Chief Cook

SEAMAC international Training Institute
January 27, 2021

Basic Safety Course

December 18, 2020
Competent Maritime Professionals and Sea Staff

Live-in Caregiver Program

Riverside College – Bacolod City
April 29, 2005

Demi Chef de Partie/Pastry

July 16, 2017 – April 3, 2018

Manage the production of desserts from midnight and preparing for the following day and ensuring all equipment are safely operated and sanitized.

Demi Chef de Partie (Hot Galley, Cold Pantry and Pastry)

July 16, 2016 – April 5, 2017

In charge in pasta station and preparing breakfast, Sandwich station production according to the standard recipe implemented by the company.

Culinary Trainee / Demi Chef de Partie (Hot Galley)

August 21, 2015 – April 3, 2016

Assisting the Demi Chef de Partie and Chef de Partie in cooking and preparing breakfast for the Guests and Crew. Responsible for the cleaning of working areas, and equipment and safety is followed.

Culinary Trainee

October 3, 2014 – June 12, 2015

Assisting the Demi Chef de Partie and Chef de Partie in cooking and preparing breakfast for the Guests and Crew. Responsible for the cleaning of working areas, and equipment and safety is followed.

Utility Galley/Culinary Utility (Utility Store, senior Utility Store)

November 11, 2013 – July 12, 2014

August 11, 2012 – May 27, 2013

August 16, 2011 – June 06, 2012

July 26, 2010 – April 23, 2011

In charge of storing and issuing food and beverages for the galley, Bar and Restaurant outlets. Maintaining all areas are clean and accordingly, ensuring that FIFO is followed. Reports to the Storekeeper and supervisors for any discrepancies of foods and supplies.

Sea Merchant Inc. (M/V Superferry 12)

Storekeeper

August 28, 2009 – March 3, 2010

In charge of ordering and Inventories of stocks needed. Receiving and checking all merchandise from supplier for discrepancies. In charge of sorting and issuing food and beverages for the galley and Restaurant.

Sea Merchant Inc. (M/V Superferry 1)

Storekeeper

July 01, 2009 – August 25, 2009

In charge of ordering and Inventories of stocks needed. Receiving and checking all merchandise from supplier for discrepancies. In charge of sorting and issuing food and beverages for the galley and Restaurant.

Food Attendant

October 8, 2008 – July 01, 2009

Responsible in taking food and beverage orders and ensuring that customer's orders are received to their satisfaction. Replenish foods from the counter and cleaning tables in dining areas.

Grand Boulevard Hotel (Formerly Silahis International Hotel)

Room Attendant

February 6, 2007 – January 16, 2008

Ensuring all rooms are cleaned and inviting in order to provide pleasant and comfortable experience to the guests.



Jay Aronales Toriano