

Kenneth Casundo
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Santo Niño Street, Mati, Philippines, 8902

PROFESSIONAL SUMMARY

Experienced Assistant Cook with a passion for creating delicious meals. Skilled in managing food preparation and staff coordination. Excellent ability to complete tasks quickly and efficiently.

WORK EXPERIENCE

Assistant Cook

Nov 2021 - Mar 2023

Pearl Farm Hotel & Resort • Samal, Philippines

- Prepare and cook complete meals or individual dishes and foods
- Prepare and cook special meals for patients as instructed by dietitian or chef
- Schedule and supervise kitchen helpers
- Oversee kitchen operations
- Maintain inventory and records of food, supplies and equipment
- May set up and oversee buffets
- May clean kitchen and work area
- May plan menus, determine size of food portions, estimate food requirements and costs, and monitor and order supplies

Assistant Cook

Sep 2020 - Sep 2021

Lucky 9 Budget Hotel • Tagum, Philippines

- Ensuring the food preparation areas are clean and hygienic.
- Clean and sanitize kitchen including work surfaces, cupboards, storage areas, appliances and equipment.
- Inspect kitchens and food service equipment.
- Clean kitchen and work areas
- Handle and store cleaning products
- Maintain inventory and records of food, supplies and equipment.
- Prepare and cook complete meals or individual dishes and foods.

- Clean and sanitize kitchen including work surfaces, cupboards, storage areas, appliances and equipment.

KITCHEN CREW

Jan 2019 - Jul 2019

McDonald's • Tagum, Philippines

- Did everything from cooking burgers and fries to cleaning and prep. Skills Used Speed and accuracy was an important part of this job because it was a fast-food restaurant.
- Followed all safety and sanitation policies when handling food and beverage to uphold proper health standards.
- Reported accidents, injuries or unsafe work conditions to manager. Developed and maintained positive working relationships with others to reach business goals.
- Breakfast sandwiches and eggs to hot dogs, burgers, and fries, and salads, and soups.
- Decreased drive-thru times by preparing orders correctly and fast, while also assisting cashiers for faster food delivery to the customers.

EDUCATION

SENIOR HIGH SCHOOL (K-12)

Jun 2021 - Jul 2022

SAN ISIDRO NATIONAL HIGH SCHOOL • MATI, Philippines

SKILLS

- Culinary skills
- Food Preparation
- Knife Skills
- Time Management
- Food Safety
- Cleaning
- Fast Food Environment
- Verbal and Written Communication Skill
- Multitasking

TRAININGS CERTIFICATE

- Food Sanitation with HACCP
- Culinary Of Completion