



VERNIE PEREGRINO NINGASCA

Seeking a challenging position in a dynamic organization where I can build up a career through my hard work, dedication and to utilize my management expertise in achieving the objectives of the organization and to contribute my best of the prosperity for the firm with betterment of my career prospects.

Contact

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✉ | vernieningasca@gmail.com

📍 | Area 3B 151, San Mateo Rizal, Philippines

Education

College

Hotel Restaurant and Management Institute of Creative Computer and Technology
San Mateo Rizal, Philippines
2008 (Undergraduate)

High School

San Mateo National High School
San Mateo Rizal, Philippines
2006 – 2007

Elementary

Maly, Elementary School
San Mateo Rizal, Philippines
2000 – 2001

References

Sonny Guiron

Operation Consultant Mcdonalds KSA
sonny.guiron@mcdonalds.com.sa

Raymond Samaniego

Operation Manager Mcdonalds KSA
raymond.samaniego@mcdonalds.com.sa

Work Experience

● Restaurant Manager

Riyadh International Catering Corporation (RICC)
McDonald's, Saudi Arabia
2017 – August 1, 2022

- Developed and executed strategies to achieve key goals in sales, quality, service, and profitability.
- Analyzed sales trends and projected achievable sales targets for the quarter.
- Implemented action plans for assistant managers to meet sales projections and key goals.
- Ensured 100% compliance with Quality, Service, and Cleanliness (QSC) standards through effective training and supervision of crew members.

● 1st Assistant Manager

Riyadh International Catering Corporation (RICC)
McDonald's, Saudi Arabia
2015 – 2017

- Managed ordering processes and maintained accurate Build-to formula for inventory replenishment.
- Conducted inventory counts and analyzed variances to optimize inventory control.
- Reconciled borrowed products between stores to prevent discrepancies, especially during month-end.

● 2nd Assistant Manager

Riyadh International Catering Corporation (RICC)
McDonald's, Saudi Arabia
2014 – 2015

- Ensured food safety compliance by monitoring and recording food temperatures.
- Conducted regular travel paths to maintain cleanliness of store interior and exterior.
- Engaged in customer relations by initiating small conversations to enhance guest experience.

● Service Crew

Riyadh International Catering Corporation (RICC)

McDonald's, Saudi Arabia

March 25, 2012 – 2014

- Operated as fryman, preparing fried products such as French fries, chicken, and nuggets.
- Served as grill man, cooking and assembling burger patties to maintain quality standards.
- Handled cashier duties, including greeting customers, taking orders, and upselling.
- Organized storage areas and ensured adherence to FIFO (First In, First Out) principles for inventory management.

Skills

- Proficient in Microsoft Word for typing documents, PowerPoint for presentations, and Excel for formula calculations.
- Experienced driver with a clean driving record and strong knowledge of road safety regulations.
- Skilled in problem-solving with a customer service-oriented approach.
- Demonstrated hospitality skills, ensuring positive customer experiences through attentive service.

Trainings

- **Advance Shift Management (ASM)**
Riyadh International Catering Corporation
December 8 – 11, 2014
- **Effective Management Practices (EMP)**
Riyadh Catering Corporation (RICC)
September 13 – 17, 2015
- **Restaurant Leadership Practices (RLP)**
Riyadh International Catering Corporation (RICC)
December 25 – 29, 2016
- **Business Leadership Practices (BLP)**
Riyadh International Catering (BLP)
November 20 – 23, 2017

I hereby certify that above information is true and correct based on my knowledge and belief.

VERNIE PEREGRINO NINGASCA

Applicant