

CHRISTOPHER JOSHUA DURAN

LINE COOK / KITCHEN STAFF

Address: Lot 1 BLK 23 Abegail St. Annex 35 BLS Brgy Don Bosco, Parañaque City, Philippines

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PROFESSIONAL SUMMARY:

Dedicated and detail-oriented culinary professional with a passion for delivering exceptional dining experiences. Seeking a challenging position as a Line Cook or Kitchen Staff, where I can utilize my skills in food preparation, customer service, and kitchen management to contribute to the success of the team.

PROFESSIONAL EXPERIENCE:

C & A Online Tapsilogan

Business Owner | May 2020 - August 2023

- Managed client expectations and ensured customer satisfaction by providing high-quality dishes and exceptional service.
- Conducted rigorous food safety checks before cooking to maintain health and safety standards.
- Maintained food quality and consistency by sourcing fresh ingredients and adhering to recipe standards.
- Handled online orders efficiently, ensuring accuracy and timely delivery.
- Provided excellent customer service, addressing inquiries and resolving issues promptly.

Makati Shangri-La Hotel

Kitchen Staff | September 2017 - March 2018

- Prepared and cooked menu items according to established recipes and quality standards, ensuring customer satisfaction.
- Checked and prepared mise en place to guarantee smooth service and efficient kitchen operations.
- Maintained cleanliness and sanitation in the kitchen area, following food safety regulations and protocols.
- Assisted in inventory management, including stock rotation and ordering supplies as needed.
- Collaborated with team members to ensure a smooth flow of service during busy periods.

Kantori Yakitori

Line Cook / Asst. Kitchen Captain | June 2016 - October 2016

- Managed kitchen staff schedules and delegated tasks effectively to optimize productivity and efficiency.
- Prepared and assembled menu items with precision and attention to detail, maintaining consistency in taste and presentation.
- Organized and maintained kitchen supplies and equipment, ensuring they were in good working condition.
- Enforced strict hygiene and sanitation practices to uphold food safety standards and minimize risks of contamination.
- Provided support to the kitchen team during peak hours, ensuring smooth operations and timely service.

EDUCATIONAL HISTORY:

Magsaysay Institute of Hospitality and Culinary Arts

Professional Culinary Arts | June 2015 - February 2016

Centro Escolar University

Associate of Science in Hotel and Restaurant Management | June 2013 - March 2015

SKILLS SUMMARY:

- Proficient in food preparation, cooking techniques, and kitchen operations.
- Strong attention to detail and commitment to maintaining high standards of quality and cleanliness.
- Excellent communication and interpersonal skills, with a focus on providing exceptional customer service.
- Ability to work efficiently in a fast-paced environment and handle multiple tasks simultaneously.
- Team player with leadership capabilities, capable of motivating and coordinating with colleagues to achieve common goals.

TRAINING ATTENDED:

- 10th Grand Annual Convention - New World Hotel | September 2014
- Palawan Educational Training - Puerto Princesa | January 30 - February 2015
- Astoria Seminar Barista 101 | August 2013
- Resort and Hotel Management and Ilocos Tourism Seminar | January 9-11, 2014

AWARDS RECEIVED:

- TESDA NCII for Cookery
- Best in Advertising of Product

CHARACTER REFERENCES:

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