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Objective:

To obtain a challenging position as a Cook that allows me to utilize my culinary skills to assist in advancing a business that offers a stable employment opportunity. I am also eager to enhance and learn new skills.

Education:

Bachelor of Science in Industrial Engineering

Polytechnic University of the Philippines

Manila, Philippines 2007 - Undergraduate

Lopez National Comprehensive High School

Quezon, Philippines 2001

Training Certificate:

- Ships Cookery NC II valid until: 2025
- European Cuisine 2023
- International Cuisine 2022

Skills:

- Customer Service Oriented
- Knowledge of food allergies and special diets
- Knowledge of food & catering trends, quality, production, food cost controls, and presentation
- Strong attention to detail & pride in presentation.
- Knowledge of handling customer complaints
- Knowledge of meat preparation techniques and cuts.
- Knowledge of food hygiene and safety requirements.
- Ability to use hand tools, stand or walk for extended periods, lift heavy items, and work in cold environments.
- Ability to carry meat and load it into storage
- Strong communication, task management, and customer service skills.
- An understanding of how to maintain high hygiene standards
- Knowledge of following instructions and learn new techniques
- Can work even under minimum supervision

Sea Based Experience:

Vessel Type:	Position:	Duration:
Merchant Vessel	Second Cook	2018 - Present
Cruise Ship	Commis Chef	2017 - 2018

Responsibilities as a Cook:

- Daily preparation of cooked food ordered in restaurants and lounges in a timely manner.
- Works with other culinary team members to assist where needed.
- Sets up workstation, restocks food items throughout the shift and preps food items.
- Follows recipes, portion controls and presentation specs.
- Prep food for events, café and restaurants.
- Cleans and maintains proper food safe and sanitary standards.
- Works with the front of house team to ensure pacing and any special guest requests are met (including allergies and food intolerances).
- Maintain inventory and records of food, supplies and equipment.
- Aware of all fire, safety and emergency procedures.
- Trains and guides kitchen personnel.
- Supervise and train kitchen helpers in preparation of food.

Land Based Experience:

Line Cook - Makati, Philippines

Florabel Group of Companies 2013 - 2016

- Responsible for the presentation of food and buffets.
- Cooking and food preparation in the kitchen to the agreed and established standards and to the satisfaction of the customer
- Prepares and cooks food to the highest standards to ascertain an efficient Food Service.
- Ensures that all food items prepared and served are according to established standards and practices.
- Make sure that all buffets are well presented.