

Marc Kristoffer Sipin Quime

quimemarckristoffer@gmail.com | (63956) 612-7935 | Ilocos Sur, Philippines

PROFESSIONAL SUMMARY

Dedicated and passionate culinary professional with over eight years of experience in diverse kitchen environments. Currently serving as a Junior Sous Chef at Vitalis Villas, I have honed my skills in menu development, food preparation, and kitchen management. My hands-on experience includes overseeing kitchen staff, ensuring food quality, and maintaining high standards of cleanliness and safety. I thrive in fast-paced settings, consistently delivering exceptional dishes while managing multiple tasks. I am eager to bring my culinary expertise and creativity to a Chef or Cook position where I can contribute to a dynamic culinary team.

SKILLS AND ABILITIES

- Menu development and planning
- Food safety and sanitation
- Culinary techniques and methods
- Team leadership and training
- Inventory and supply management
- Time management and multitasking
- Customer service excellence
- Creativity and innovation in cooking
- Attention to detail in presentation

WORK EXPERIENCE

Vitalis Villas | Philippines

2017 -

Present

Position: Junior Sous Chef

- Supervised kitchen operations and ensured high standards of food quality and presentation.
- Assisted in menu planning and recipe development, introducing seasonal dishes.
- Trained and mentored kitchen staff, fostering a collaborative and efficient work environment.
- Managed food inventory and supply orders to minimize waste and control costs.
- Implemented food safety and sanitation protocols to comply with health regulations.

Hotel Rembrandt | Philippines

2015 -

2016

Position: Kitchen Staff

- Prepared ingredients and assisted in cooking various dishes under the guidance of the head chef.
- Maintained cleanliness and organization of the kitchen, ensuring a safe working environment.

- Assisted in plating and presentation of dishes for guest service.
- Collaborated with team members to ensure timely delivery of meals.
- Supported inventory management and restocking of kitchen supplies.

Max's Restaurant | Philippines 2014 - 2015

Position: Kitchen Staff / Bar Man

- Assisted in food preparation and cooking in a high-volume restaurant setting.
- Operated the bar, mixing and serving beverages to guests with a focus on quality and presentation.
- Maintained cleanliness and organization of the kitchen and bar areas.
- Provided excellent customer service by engaging with guests and fulfilling their orders promptly.
- Collaborated with team members to ensure smooth kitchen operations during peak hours.

Chowking Candon | Philippines 2012 - 2014

Position: Service Crew

- Delivered outstanding customer service while taking orders and serving food to guests.
- Assisted in food preparation and kitchen operations to ensure efficient service.
- Maintained cleanliness of dining and kitchen areas in compliance with health regulations.
- Handled cash transactions and processed customer payments accurately.
- Participated in team meetings to discuss service improvements and customer feedback.

TRAININGS AND CERTIFICATIONS

- National Certificate II in Cookery, 2024 - 2029
- National Certificate II in Slaughtering Operation (Swine), 2024 - 2029
- Filipino Brand of Service Excellence 2024
- Ilocos Sur Festival 2024 (Ilocovore), 2024
- Culinary Education Foundation (CEF) - Cooking for Life Program, Center for Culinary Arts Manila, 2015 - 2016
- National Certificate in Cookery at Technical Education and Skills Development Authority, 2015

EDUCATION

Saint Luis College | Philippines 2010 - 2012

Hotel and Restaurant Management