



Michael Pataray Torrenueva

michaeltorrenueva182729@gmail.com
+639916903829

Present Address:
#15 Alley 2 West BF Road Brgy. Holy Spirit, Quezon City 1127,
Metro Manila, Philippines

Basic Information

Age 39	Birth Date May 18, 1985	Gender Male	Civil Status Married
Height (cm) 163	Weight (kg) 85	Nationality Filipino	Religion Christianity - Catholic

Work Experience

I have been working for 12.29 years

Dec 2017 - PRESENT
(4 Years, 5 Months)

Maintenance Aide

Skills & Talent Employment Pool, Inc. (under RFM Corporation - Flour Division)
Manufacturing / Production
Pasig City

Dec 2017 to Mar 2020 (under PED)

- Carpentry works
- Painter
- Assisted the project group based in the mil

Jul 2020 to Present (under OPM - Safety Department)

- Maintains and operates the STP
- Assists in the inspection of safety equipment and devices; as well as the issuance of permits
- Gathers the safety equipment for refilling and replacement
- Submits reports to appropriate government offices
- Made the PCS Bulletin Board and grain silo map

Jul 2016 - Oct 2017
(1 Year, 4 Months)

Waiter

Jack's Loft Aftersix and Dessert Bar
Food & Beverage / Catering / Restaurant
San Juan City

- Circulating across three restaurants (Pho Hoa, My Thai and Jack's Loft)

Oct 2015 - Apr 2016
(6 Months, 4 Weeks)

Waiter

Sakura Japanese Restaurant
Food & Beverage / Catering / Restaurant
Makati City

Before start of being a food server. I always prepare the layout for the venue and as a waiter I follow the instructions of my captain waiter. I always clean the area, check the appetizer, the dessert and the main course. I always sanitize the utensils to be used. And then I prepare myself to serve the guests perfectly. That's how I do my job as a waiter.

Nov 2012 - Nov 2014
(1 Year, 11 Months)

Waiter

Gulf Restaurant Parks & Company, Ltd.
Food & Beverage / Catering / Restaurant
Kingdom of Saudi Arabia

Before start of being a food server. I always prepare the layout for the venue and as a waiter I follow the instructions of my captain waiter. I always clean the area, check the appetizer, the dessert and the main course. I always sanitize the utensils to be used. And then I prepare myself to serve the guests perfectly. That's how I do my job as a waiter.

Jun 2008 - Apr 2012
(3 Years, 10 Months)

Kitchen Crew

Firecracker Foods Company Inc. (Wham Burgers)
Food & Beverage / Catering / Restaurant
201 Katipunan Ave. Ext. Brgy. Milagrosa, Quezon City

From the start, before preparing to make the burger, I always clean my work area first. After that, I check the stocks of the ingredients to be used. I work at any stations in our kitchen like grilling, frying, and dressing as well as preparing ingredients for the burger. Making all condiments for the burger is my job as well.

I do all this as perfectly as I could so that I can serve a good burger to the customer.

After work hours, I clean my working area and prepare it for the next shift.

Government Documents

Passport

ID Number: P1037201C
Place of Issue: DFA MANILA
Date of Expiration: July 22, 2032

Skills

Computer literate, Trustworthy, Fast learner

Languages

Arabic, English, Tagalog, Bicol

Character References

Johanna Ramon Jao

ESG Engineer
Serial System Limited
09178388705
johanna.larisse95@gmail.com

Bbyth Rylyn A. Bordon

Plant Document Controller
RFM Corporation - Flour Division
09273704353
bbythrylynbordon@gmail.com

