

Mark Jovan Carreno Lano



Contact

Address:

Abu Dhabi, United Arab of
Emirates

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Languages

English – Fluent

Summary

Have 17 years UAE of experience in making delicious healthy dishes in Multinational Company (Catering). Expert in making food at reduced cost without compromising on quality and taste. Also specialized in preparing menu for the day, with good combinations to attract customers. Can handle high pressure environments and make dishes of good taste and health for large volumes in stipulated time efficiently.

Skill Highlights

- Have the ability and experience to prepare quality variety dishes in the stipulated time.
- Have expertise in variety of techniques in cooking to prepare healthy tasty dishes
- Have ability to produce cost-effective quality healthy delicious dishes by appropriate planning
- Have got many appreciation and certification, for making excellent new delicious dishes
- Have experience of managing all operations related to dish in Restaurant.

Experience

Commissioner Chef- 2006 to Present
ABELA & Co. LLC. Dubai-UAE

- I take the responsibility of managing and delivering quality delicious food.
- I specialize in presenting delicious sea foods and Oriental foods. I take the responsibility of maintaining all the inventories required for food department.
- I take the responsibility of assigning menus for the day and present different variety menus on different days which attract customers.
- As a cook I took the responsibility of making new delicious healthy dishes for breakfast, lunch, and dinner.
- I was appreciated for establishing clear rules and regulations while making dishes which helped the team mates to follow guidelines and prepare healthy delicious dishes.

Interest, Activities:

- **Updating information about my career.**
- **Reading**
- **Sports**
- **Internet**
- **Swimming**

Hobbies

- Internet Browsing
- Sport (walking, exercise)
- Job-related activities

Personal

Birthday:

September 08,1976

Age:

47 Years Old

Marital Status:

Married

Visa Status:

Owned Visa with Insurance

Experience

Chief Cook – 2003 to 2004

TOPSIZZLER FOOD HOUSE – Mandaluyong Philippines

- As a cook I was assigned the responsibilities of making dishes mainly sea foods and meats.
- Apart from non-vegetarian also expertise in making vegetarian dishes and was assigned the task of making side items using vegetables and fresh fruits juices of various varieties.
- I used my innovative style in making the fresh fruit juices by adding health complements like herbs and spices which adds apart from health taste and flavor.
- Took the responsibility of entire dish making process along with 10 cooks and delivered quality, delicious dishes.

Cook – 2002 to 2003

MAX RESTAURANT, Ayala – Philippines

- Prepare awesome meals for our customers.
- Weigh, measure, mix and prep ingredients according to recipes.
- Steam, grill, boil, bake or fry meats, fish, vegetables, and other ingredients.
- Check food and ingredients for freshness.
- Arrange and garnish dishes.
- Work well under pressure and within the time limit.
- Ensure that kitchen area, equipment and utensils are cleaned.

Education & Training:

- **Essential Food Safety Training Certificate with no.E202304-1376 valid 13/04/2028**
- High School Gradute (Diploma)
- TESDA (Culinary Arts)
December 2000, Cebu City Philippines



Essential Food Safety Training Certificate

Is awarded to



MARK JOVAN LANO

For successfully Completing
the EFST program



GHP Quality Consultants



HCT CERT



- ID(784197602429579)
- Record of attendance reference #:
(T201708-0746)
- Certification reference No:(E202304-
1376)
- Issuing date:(4/27/2023)
- Valid To:4/13/2028