



Personal Details

Date of Birth: June 7, 1980

Marital Status: Single

Nationality: Filipino



The Gardens Furnished Apartments,
Building 6, Room 802



+97152 149 8098



khiznartunod@gmail.com

OBJECTIVES

- To be able to utilize my acquired knowledge in housekeeping, table setting, and cooking different dishes.
- To display my skills in portioning meats and fishes.
- To showcase my experience in repairing small defects on bicycles.
- To be able to help the company in obtaining their goals to the best of my ability.

Khiznar D. Tunod

CERTIFICATIONS

- *Person in Charge (Advanced)* • Emirates International Accreditation Centre
- *Basic Food Safety & Food Service* • Diversey Consulting

EXPERIENCES

December 1, 1999 – October 15, 2008

Junior Sushi Maker • SHOKUDO JAPANESE RESTAURANT

- Cook sushi rice and sushi vinegar
- Cook tamago and shrimp for sushi
- Prepare and cook in the sushi bar
- Clean and prepare all the fish

November 1, 2008 – March 30, 2010

Sushi Maker • THE APO VIEW HOTEL

- In-charge of the sushi, sashimi, waki for buffet
- In-charge on preparing the ingredients needed
- Made sure the food was served properly

December 9, 2010 – May 9, 2011

Cook • THE ROYAL MANDAYA HOTEL

- In-charge in preparing all the cooking utensils
- In-charge in monitoring the stocks in the pantry
- In-charge in cleaning the entire kitchen before and after work

May 14, 2011 – April 30, 2012

Sushi Maker • TSURU JAPANESE RESTAURANT

- Prepare all stocks for the day
- Clean all fish for stocks
- Prepare sushi rice
- Maintain cleanliness and proper hygiene in the sushi bar
- Educate guest on different types of fish to aid decision-making on sushi orders

June 2, 2012 – August 5, 2021

Chef Butcher • D'LEONOR INLAND RESORT AND ADVENTURE PARK

- In-charge in portioning whole tuna, whole meats, and vegetables into different cuts for future use
- In-charge on monitoring the stocks

August 10, 2021 – November 10, 2021

Store Attendant/ Assistant Mechanic • BXB BICYCLE MERCHANDISE

- In-charge in disposing different bicycle accessories needed by customers
- Assisted the chief mechanic on repairing bicycles

REFERENCES

○ **Anna Fe De Jesus**
Food Quality – Sushi Your Way
+971506431219

○ **Nicholas Carillo**
Business Partner
+971557872934

LANGUAGE

- Filipino
- English

December 2021 – August 2022

Owner/Cook • OWN BUSINESS

- Cook the food ordered by our customer
- Deliver their ordered food

October 2022 – January 2023

Sushi Maker • SUSHI BUZ

- Preparing different types of Sushi
- Organizing kitchen inventories
- Responsible for carrying out tasks required by head chef like portioning, frying, grilling, etc.

January 2023 – Present

Food Safety and Person-in-charge • SUSHI YOUR WAY

- Food quality and food safety supervision
- Develop and improve menu
- Organizing kitchen inventories

EDUCATION

Primary Education

1987 – 1993

Buhangin Central Elementary School, Philippines

Secondary Education

1993 – 1997

Bernardo D. Caprio National High School, Philippines

SKILLS

