

Ronnie Boy E. Hernandez

E-Mail - ronnieboyhernandez998@gmail.com

Contact - +971 561750614

Address - AL Attar Karama Building Dubai, UAE.



Objective

Seeking a position as a Chef

- responsible for overseeing the rest of the kitchen staff and ensuring that every order is made perfectly
- Extensive experience leading a team of chefs in multiple restaurant and hotel environments

Working Experience

Currently working as a CHEF JEBEL ALI FREE ZONE DUBAI .UAE AUGUST 2022

- Spearhead menu planning recipe development and day today management for many location as well as catering operation and hotel operations
- Assisted with the development of full tasting and special events menus to meet all establishment need and maintain strong costumer levels.
- Acted as a chef when required to maintain continuity of service and quality
- Recipes and menu planning everyday
- Signature dish creation
- Specially to prepared the food in Arabic food or Italian food
- Planned promotional menu addition based on the seasonal pricing and product availability

JW-Marriot Hotel – WAITER BUISNESS BAY DUBAI –DECEMBER 2021

- Serve food and beverages.
- Check regularly with guests to make sure that they are enjoying their meals.
- After guest done for the eating make sure to clean all the table
- Prepare and serve specialty dishes at tables.
- Assist the guest to the table
- Describe meal constituents and cooking methods to patrons.
- Prepare list of overall meal costs along with sales taxes.

Century Park 5 Star HOTEL- WAITER MALATE MANILA –

September 2009- August 2011

- Responsible in taking guest food beverage orders, communicate in a friendly manner with in-room dinning servers.

- Offer menu suggestions.
- Aserve the food and drinks without fail
- Check regularly with guests to make sure that they are enjoying their meals.
- Prepare and serve specialty dishes at tables.

Bayan Palace – WAITER SALMIYA KUWAIT January 2010 – January 2014

- Offer menu suggestions.
- Aserve the food and drinks without fail
- Check regularly with guests to make sure that they are enjoying their meals.
- Prepare and serve specialty dishes at tables.

Educational Qualifications

- The Philippines Women University
Hotel and Restaurant Administration
CDCDEC- BULACAN April 2009- 2011

Personal Skills

- Skilled in table napkin
- Skilled in providing room service
- Skilled in providing wine services
- Skilled in providing table services

SEMINARS & TRANINGS ATTENDED:

Hotel Reservation

- . PWU-CDCDEC Bulacan April 24, 2008

Bakeshop Production

- . PWU-CDCDEC Bulacan Fernando Bakery- December 16 2008

Hotel & Housekeeping Operation

- PWU-CDCDEC Bulacan Island Cove Kawit Cavite – August 29 2008

Hospitality in the service Industry

- PWU-CDCDEC Bulacan Hotel Veniz Baguio City- February 15 2008

Table Setting

- PWU-CDCDEC Bulacan August 02 2007

NATIONAL CERTIFICATE

- Food and Beverage National Certificate Passer NCII

Personal Data

- Date of Birth : December 07 1989
 - Age : 32 years old
 - Nationality : Filipino
 - Sex : Female
 - Civil Status : Married
 - Height : 5.7"
 - Weight : 50 Kg
 - Religion : Roman Catholic
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I do hereby certify that the above particulars furnished by me are true and correct to the best of my knowledge.

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Date

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Signature