



# SHANE BRIONES

## PROFILE

To be able to work and be part of your growing family where I can contribute my knowledge and skills, prove my competencies and intellect with the possibility of career growth.

## PERSONAL INFORMATION

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ADDRESS: 4B STREET, VILLA 1,  
AL JAFIYA, DUBAI-UAE

VISA STATUS: VISIT VISA

BIRTHDAY: FEBRUARY 02, 2002

MARITAL STATUS: SINGLE

PASSPORT NO: P7834276C

## EDUCATION

### TERTIARY

#### BACHELORS OF SCIENCE

#### IN INFORMATION TECHNOLOGY

AEMILLANUM COLLEGE INC.

2018 - 2019 (UNDERGRADUATE)

### SECONDARY &

#### SENIOR HIGH SCHOOL

SORSOGON NATIONAL HIGH SCHOOL

2014 - 2018

### PRIMARY

OUR LADYS VILLAGE ELEMENTARY  
SCHOOL

2008 - 2014

## SKILLS

- Teamwork
- Time Management
- Leadership
- Effective Communication
- Critical Thinking

## LANGUAGES

- English
- Tagalog

## WORK EXPERIENCE

### SALES CLERK / MERCHANDISER for Wines & Liquor

#### ACCESS SOLUTION MULTIPURPOSE COOPERATIVE

NOVEMBER 2022 - NOVEMBER 2024

- Arrange and replenish wine and liquor shelves, end caps, and promotional displays.
- Ensure all products are neatly organized, clean, and visually appealing.
- Set up promotional signage and point-of-sale (POS) materials according to brand guidelines.
- Monitor inventory levels and restock products as needed.
- Rotate stock to ensure First-In, First-Out (FIFO) inventory handling.
- Identify and report low stock, overstock, or expiring items.
- Travel to multiple store locations within a designated territory.
- Maintain strong relationships with store managers and staff.
- Ensure compliance with display agreements and merchandising standards.
- Support sales initiatives by highlighting promotional items and new product launches.
- Share feedback from stores with the sales or brand team.
- Occasionally assist in conducting wine tastings or product demos (depending on local laws).

### FRY MAN & SERVICE CREW

#### MAX'S RESTAURANT

(SEPTEMBER 2021- OCTOBER 2022)

- Prepare and cook all fried menu items (e.g. Max's Fried Chicken, fries, lumpia, etc.).
- Ensure proper frying techniques are followed (e.g., correct oil temperature, frying time).
- Maintain food consistency, quality, and presentation according to Max's standards.
- Set up the frying station with necessary tools, ingredients, and clean oil.
- Ensure mise en place (preparation of ingredients) is ready for service.
- Follow proper food handling, sanitation, and cleanliness standards.
- Regularly filter or change oil to maintain food quality and safety.
- Wear proper PPE (e.g., gloves, apron, hairnet) during shift.
- Monitor inventory levels of frying ingredients and supplies.
- Report low stock or needed supplies to the kitchen supervisor or chef.
- Follow standard operating procedures (SOPs) for cooking, plating, and portioning.

# **HOUSEKEEPING PERSONNEL & CREW**

## **SM SORSOGON CINEMA DEPARTMENT**

**MARCH 2020 - JULY 2021**

- Before and After Shows: Sweep and mop floors, vacuum carpets, and clean seats.
- Between Screenings: Quickly clean spilled snacks, drinks, and trash left behind by patrons.
- Seat and Aisle Maintenance: Wipe down armrests, cup holders, and clean under seats.
- Clean and sanitize entrances, lobbies, hallways, ticket counters, and concession areas.
- Dust and clean furniture, signage, and display cases.
- Regularly check and clean glass doors, windows, and posters.
- Clean and disinfect toilets, urinals, sinks, and mirrors.
- Refill supplies such as toilet paper, soap, and paper towels.
- Mop floors and empty trash bins frequently.
- Empty trash cans and replace liners throughout the cinema.
- Report maintenance issues to the management.
- Check for lost and found items and hand them over according to company policy.
- Monitor cleaning supplies and notify supervisors when stocks are low.
- Assist with cleaning before and after premieres, private screenings, or promotional events.

## **REFERENCES**

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### **MARY ANN LANDONG**

AREA MANAGER / Access Solutions Multi-purpose Cooperative

**Phone:** +639933537573

### **ARTHUR MILANO**

ASSISTANT CHEF / MAX'S RESTAURANT-PHILIPPINES

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