**ALVIN SANTOS MANALILI**

**Permanent address:** No.471 Block 195 Lot 11, Phase 5-B 18 street

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+639753676315 +639433134622

**Present address:** Al Badaa street Al Satwa Dubai UAE

 +971505687375

**Email address:** alvinsantosmanalili28@gmail.com

**OBJECTIVES :**

To be part of your company that I can further develop my skills from where I can gain the essential experience in the field of commerce. Continue learning in practice is my present concern.

**EMPLOYMENT HISTORY**

Company : Gastronomica Middle East General Trading LLC

Restaurant : Slider Station Restaurant

Address : Galleria Mall, Jumeirah Dubai

Date : June 12, 2018 up to present

Position : Demi Chef de Partie

Nature of business : Fine Dining Restaurant

***DUTIES AND RESPONSIBILITIES AS A DEMI CHEF DE PARTIE***

Coordinates daily tasks with the Sous Chef and Chef de partie. Responsible to supervise junior chefs or commis. Able to estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met.

**Company** : Tomn Trading Company LTD.

**Restaurant** : Lavender Restaurant

**Address**  : Exit 5 Riyadh Kingdom of Saudi Arabia

**Date**  : August 25, 2015 – August 25, 2017

**Position** : Demi Chef de Partie

**Nature of business** : Fine Dining Restaurant

***DUTIES AND RESPONSIBILITIES AS A DEMI CHEF DE PARTIE***

As a Demi Chef de Partie responsible to take care of the daily food preparation and duties assign to meet the standard of the restaurant. Ensuring the team have high standards of food hygiene and follow the rules of health and safe.

**Company** : New Diyafa Group of Company for Catering

**Restaurant** : Nosh Lounge Restaurant

**Address**  : Heraa West Jeddah Kingdom of Saudi Arabia

**Date**  : October 25, 2011 – December 25, 2013

**Position** : Cook

**Nature of business** : Fine Dining Restaurant

***DUTIES AND RESPONSIBILITIES AS A COOK***

As a cook will prepare meals and follow establishment recipes. Preparing ingredients, following food health and safety procedure. Assist other cooks and staff and deliver food in a fast-paced environment

**Company** : Reza Food Services Company LTD.

 : Mc Donald’s Restaurant

**Address**  : Western Region Jeddah Kingdom of Saudi Arabia

**Date**  : October 25, 2006 – April 30, 2011

**Position** : Crew Trainer

**Nature of business** : Quick Service Restaurant

***DUTIES AND RESPONSIBILITIES AS A CREW TRAINOR***

As a Crew Trainer responsible to trained newly hired crew to their respective working station.

Responsible for the daily, weekly and monthly inventory. Organizing stock room, freezer and chiller. Preparing working station and follow the proper standard of service

**SEMINAR AND TRAINING ATTENDED**

Basic Food Hygiene Training August 4, 2019

Crew Trainer Rally (CTR) October 30, 2010

**SPECIAL SKILLS**

Proficient in English, Tagalog and some Arabic word

Knowledge in computer Microsoft word and Excel

**EDUCATIONAL BACKGROUND**

**Vocational** : Bataan National Polytechnic School

Address. : Bayan Orani Bataan

Course : Drafting

Date : June 1998 – June 1999

**High school** : Bataan National Polytechnic School

Address : Bayan Orani Bataan

Date : June 1994 – April 1997

**PERSONAL INFORMATION**

Date of Birth : August 28, 1980

Civil Status : Married

Citizenship : Filipino

Religio. : Roman Catholic

Passport no. : P5182188B

Date of issue : 12 May 2020 valid until 11 May 2030

Place of issue : PCG DUBAI

**CHARACTER REFERENCE**

 Available upon request

***I HEREBY CERTIFY*** that the above information was certified true and correct with the best of my knowledge and belief.

 ALVIN SANTOS MANALILI

 Signed