



JONATHAN A. BALINGAN

+974-33187936

balingan.jonathan@yahoo.com

Objective

To join an organization where I can enhance and utilized my ability and skills in any field of work that would offer a greater career opportunities and jobs satisfaction.

Personal Details

Nationality : Filipino
Date of Birth: 27/10/1982
Gender : Male
Marital Status: married
Visa Status : Working Visa
NOC : Available Upon Offer Letter

Language

- English. (excellent)

Experience Certificate

- Culinary Arts – Baking & pastry al nasar Doha Qatar

Boecker Certificate L2 Award in Food Safety Basic Food Hygiene

Educational Qualification

- | | |
|--|--|
| ✓ Elementary | Year [From] |
| School: 15 th Avenue Elementary School | 1990 – 1996 |
| Address: 15 th Avenue Cubao, Quezon City, Philippines | |
| ✓ Secondary School: Camp General Emilio Aguinaldo High | Address: Cubao, Quezon City, Philippines |
| | 1996 – 2000 |
| ✓ College Course: Electronic Computer Technology Engineering | 2002 - 2004 |
| School: Global School of Technology | Address: Philippines |

Work Experience

QURE RESTAURANT

GATEMALL

Pioneering Team

Company: MO.

Holdings

Position: Demi chef de partie

August 10.2020 to 17/Apr 2023

Duties & Responsibilities

- ✓ Preparation and cooking of food
- ✓ Assisting in all areas of the kitchen for breakfast lunch and dinner
- ✓ Ensuring the kitchen areas are clean and tidy
- ✓ Maintaining health & safety standards
- ✓ Providing customer service to staff and customers
- dawg restaurant – Training
- Company: Mo Holdings
- Gate mall
- Mopo Restaurant Training
- Company: Mo Holdings
- Gate mall

Position: Demi chef de partie

SOULBOWL CAFE GATEMALL

Company: Al Fardan Position:

Demi chef de partie

January 8.2019-August 10.2020

Duties & Responsibilities

- ✓ preparing food
- ✓ Quality control
- ✓ Performing daily and monthly inventory
- ✓ Maintained clean and sanitary work area at all times.

Burger Boutique

Pioneering Team

Company: Gastronomica Doha Qatar

Position: Chef Cook

June 21, 2015to Dec 2018

Duties & Responsibilities

- ✓ Pro-activate in quality control functions by tasting, modifying and/or replacing prepared food and served food promptly and courteously.
- ✓ Ensured rapid refrigeration of unused food to avoid bacteria growth.
- ✓ Maintained clean and sanitary work area at all times.
- ✓ Ensured quality of raw and cook food items on a regular basis.
- ✓ Ensured and mixed according to set recipes Analyzing sales data reporting growth, expansion, and change in markets.

I hereby declare that the above-mentioned details are true to the best of my knowledge and Belief.

JONATHAN A.BALINGAN