

# ANGELITO S. LIBUNAO

**Address:** San Juan I, Noveleta Cavite

**Contact No.:** +63 956 4582 352

**Email Address:** [angellibunao8888@gmail.com](mailto:angellibunao8888@gmail.com)



## OBJECTIVE

To acquire an appropriate position in hospitality service by working hard and honest, to achieve the goal in an establishment with the potential for the career advancement

## PERSONAL DATA

**DATE of BIRTH:** May 17. 1976

**AGE:** 48 years old

**HEIGHT:** 164 cm

**CIVIL STATUS:** Married

**CITIZENSHIP:** Filipino

**PLACE of BIRTH:** San Miguel. Bulacan

**SEX:** Male

**WEIGHT:** 69kg

**RELIGION:** Roman Catholic

## EDUCATION

### COMPUTER LEARNING PROGRAM

MS Word, Excel, Powerpoint, Outlook and  
Software application  
March 2005 - June 2005

### SAN JUAN HIGH SCHOOL

San Miguel, Bulacan  
1989 - 1993

### FEATI UNIVERSITY

Marine Engineering  
1993-1995 (Undergraduate)

### POBLACION, ELEMENTARY SCHOOL

San Miguel, Bulacan  
1983 – 1989

## SKILLS

- Food Safety
- Kitchen Management
- Detail-oriented
- Cleanliness
- Food preparation
- Team player with excellent communication Adaptability
- Creativity

## EXPERIENCE

### ***Janna's Kainan (Eatery)***

#### ***Chef***

***January 09, 2019 – present***

- Prepare the marketing list for purchase on a weekly basis for daily use.
- Prepare the "Mise en Place" prior to cooking.
- To see to it that the proper hygiene in cooking is followed.
- Creating fusion menus based on what I have learned from different restaurants.
- Giving proper instructions to the staff of the eatery. That is; being knowledgeable of the menu, inventory of the stocks in the kitchen, monitoring of sanitation practices and how they follow the kitchen safety standards and others.

### ***BigBear Cafe (Pearl of Qatar)***

#### ***Sous Chef***

***July 15.2014-August 16.2018***

- Perform monthly inventory duties, plate and recipe costing, and menu design.
- Created systems to control spoilage, followed standard operating procedures, safety rules, and regulations for the back of the house, supervised daily kitchen operations, and monitored food freshness.

**Butcher Shop and Grill (Villagio Mall,Qatar) Butcher/Demi Chef De Partie October 8, 2007 - May 30, 2014**

- Butchers prepare meat for consumer use using a wide variety of processes. They may be responsible for handling, deboning, trimming, tying, grinding, or tenderizing cuts of meat, but they are also often in charge of packaging, weighing, labeling, and pricing their goods. They may work with beef, poultry, lamb, or seafood, and they may be responsible for creating specialized meat product. Responsible for a specific role in the kitchen, such as preparing vegetables, frying food, operating the grill, or baking desserts

**Cafe Supreme (Marriott Hotel, Kuwait) Head Cook August 25, 2005 - September 12, 2007**

- Prepare mise en place before cooking each day. Cook various supreme café dishes to order. Perform line checks and manage kitchen inventory.
- Ensure appealing food presentation.
- Maintain a clean and orderly workspace pre and post-cooking.

**Bistro Italiannis (Libis Quezon City) Cook / Trainor November 30, 2004 - July 30, 2005**

- Prepare mise en place at the beginning of each workday.
- Prepare various sauces at the prep station.
- Serve as a store trainer to educate new employees.
- Adhere to standard operating procedures and safety regulations in the kitchen

**Dulcinea Restarurant (Rockwell, Makati City) Cook February 2004 to July 2004**

- Worked in the hot kitchen at the sauté station.
- Prepared and cooked Spanish/Mexican dishes to established standards.
- Followed instructions from the kitchen manager.
- Maintained a clean and orderly cooking area before and after use.

**Interdent INC. (Rockfeller St. Makaty City) Kitchen Supervisor July 2002 to February 2004**

- Manage food inventory and provide instructions to kitchen staff on menu procedures and ingredients before cooking.
- Create menus featuring Oriental and Filipino dishes for company employees.
- Schedule staff shifts.
- Review safety rules and regulations with kitchen staff to prevent mishaps and accidents.

**Johnny Carinos (Italian Restaurant, Kuwait City) Cook / Trainor July 1, 2000 - July 30, 2002**

- Proficient in various back-of-house stations.
- Organize and prepare the reach-in cooler for menu mise en place;
- Document daily notes regarding item shelf life and cooking procedures.
- Ensure cleanliness and orderliness in the working area and dry storage.
- Act as a trainer, responsible for training new colleagues

**Stone grill restaurant food INC. Cook / Trainor July 1999 to June 2000**

- Prepare menu mise en place by portioning items from the walk-in freezer to the required weights.
- Handle marination of steaks, fish fillets, chicken, and other seafood.
- Cook dishes on a hot volcanic stove, ensuring they are ready for guest service.
- Serve as a store trainer, imparting knowledge to new employees during their training.

**Shangri-La hotel ( Makati City Philippines) Commis 1 November 1997 to July 1999**

- Assigned to the commissary department, responsible for preparing mise en place by slicing and cutting fruits and vegetables in various designs.
- Worked in the pizza station, responsible for preparing pizza batter and kneading it using a paddle mixer.
- Prepare various toppings before cooking them in the oven.
- Took responsibility for cooking various pasta dishes and sauces, as well as grilling fish and chicken fillets