

Mar Joni Rearte Ybañez

Address : 70 blk 3 kaingin 1 BRGY. Pansol Quezon City

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Personal information

Date of birth: March 4, 1997

Place of Birth: Quezon City

Gender: Male

Height: 5'8

Weight: 65 Kg

Nationality: Filipino

Religion : Catholic

Civil Status: Single

Objective

To be part of a very competitive company where I can embrace and implement my skills, knowledge and personality as a career person

Education

Trinity University of Asia

BS HOTEL AND RESTAURANT MANAGEMENT

2016 – 2020

Center for Culinary Arts

CULINARY EDUCATION FOUNDATION

Center for Culinary Arts

2014 - 2015

MMCI

TESDA BARTENDING NC II

MAY 2014 – DECEMBER 2014

POLYTECHNIC UNIVERSITY OF THE PHILIPPINES

BS BUSINESS MANAGEMENT Major in MARKETING MANAGEMENT

2013 - 2014

Skills & Abilities

MANAGEMENT

- I can able to handle my patience under pressure, also able to be part of a new team and associate with them accordingly

SALES

- Can do basic computer skills like Microsoft excels and words, can do costing and overheads in food and the store. I also own a mini business (baked products)

COMMUNICATION

- I am a good listener , and that is one main part of a good communication

LEADERSHIP

- I am a leader of myself, leading my own self towards becoming a better version of me.

Experience

ASSISTANT COOK 1 | MARCH 25, 2023 - JULY 8, 2024| CARNIVAL CRUISE LINE

- Assigned as chief cook for pizzeria department. Supervision for overall operation of pizzeria. Ordering of products and also part of everyday operation.

CUSTOMER SERVICE REPRESENTATIVE | VXi GLOBAL SOLUTIONS | APRIL 7, 2022 – MARCH 20, 2023

- Giving resolutions for guest bill errors, providing troubleshooting for customers services from AT&T. Processing a new line of service for customers.

CHEF DE PARTIE | THE BROKEN OVEN SPECIALS | JUNE 14 2020 – APRIL 2022

- Preparation of food, making ideas to create new product that will fit to available ingredients, adjustment to weather conditions. Inventories and production quality assurance

DEMI CHEF DE PARTIE | RACKS RESTAURANT | JULY 8, 2018 TO JAN. 1 2019

- Train to be part of a very standard in terms of procedure of cooking, also to do the inventory of products and ingredients

PERSONAL BUSINESS | AUGUST 2017 TO FEBRUARY 2018

- Home made cookies, I also made the costing Mark ups and the marketing strategies

LINE COOK | GIFT AVENUE CAFE | OCTO 11 TO JAN 11 2018

- I became part of the line cook in the kitchen, also one who markets for the store operation

LINE COOK | CASA VERDE | MAY TO JULY 2016

- Part of the back of the house, became the primary cook for fryers

COMISSARY SPECIALIST | BOUNTY AGRO VENTURES INC. | OCT 14 2015 TO MARCH 4 2016

- Part of the back of the house, in charge of inventory, deliveries, receiving, food development

LINE COOK | LOMBARDIS | JUNE TO JULY 2014

- Making of fresh pasta, pizza dough, and familiarization in different pasta's

Character Reference

MHART JONATHAN ARNAIZ

Mama lou's Area Manager

09953645513

CARLO ESCANDOR

Product Development

Bounty Agro Ventures, Inc.
09178395240

I hereby certify that the statement above is true

Mar Joni Ybanez