



OMEGA REX P. LACHICA

Commis Chef

Contact

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Skills

Workflow
Optimization

Employee training
and development

Managing the
daily/weekly/monthly
agenda and arrange
new meetings and
appointments

A team-player who's eager to learn new things to efficiently contribute to the team and hone skills. As a graduate with years of experience in Food Industry, and experiences in BPO and Office. I am excellent to work in an organization where it will allow me to utilize my skills And expand my knowledge in the culinary field or in any opportunity that would make me grow, to seek and maintain full-time position that offers professional challenges utilizing interpersonal skills, excellent time management and problem-solving skills. Hardworking and enthusiastic cook trained in every facet of successful work. Stays on top of current and expected demands, quickly realigning tasks to handle needs. Dedicated to first-rate communication and team success.

Work History

2024-02 -
2024-06

2nd Cook/Messman

Santoku Shipping, Osaka/Japan

- Enhanced kitchen efficiency by streamlining food preparation and cooking processes.
- Adhered to strict dietary requirements for guests with allergies or restrictions, ensuring enjoyable dining experiences for all patrons.
- Contributed positively towards overall establishment success through dedication, hard work, and a customer-focused approach.
- Performed regular equipment maintenance checks, preventing costly repairs or replacements due to negligence.
- Prepared various cuisine types, demonstrating versatility and adaptability in the kitchen environment.

2023-07 -
2023-10

Commis Chef/Butcher

Disney Cruise Line , Florida,USA

- Regularly conducted deep cleans of kitchen and storage areas to maintain hygiene.
- Assisted head chefs with menu creation, exercising creativity and forward-planning skills.
- Exercised butchery competence to carry out tasks to high standard.
- Assisted other chefs with ingredients preparation in support of recipes designed by head chef.
- Worked with chef de partie to learn storage locations of fresh ingredients for daily use by

Proficiency in MS Office

Familiarity with office organization and optimization techniques

Computer and technical skills

Health and safety compliance

Workflow optimization

Order delivery practices

Food Preparation

Food presentation

Languages

English

Upper intermediate (B2)

Software

Word

Excel

Powerpoint

station staff.

2022-02 -
2022-09

Secretary of the Executive Chef

Costa Cruise Lines/Costa Fortuna, Genoa

- Documented and shared weekly meeting minutes.
- Processed and distributed incoming correspondence to relevant staff, facilitating team communication.
- Maintained organised filing system documenting business operations.
- Coordinated reports across all departments by updating internal database daily.
- Identified depleted items, requested supplies and submitted Purchase Orders (POs) to suppliers to replenish stock.

2021-10 -
2022-02

Customer Service Representative

Teleperformance Company, Pasig City

- Answered constant flow of customer calls with minimal wait times.
- Handled customer inquiries and suggestions courteously and professionally.
- Utilized customer service software to manage interactions and track customer satisfaction.
- Investigated and resolved accounting, service and delivery concerns.

2021-08 -
2021-10

Chef Secretary, Cook

Costa Cruiseline/Costa Diadema, Genoa

- Responded to emails and other correspondence to facilitate communication and enhance business processes.
- Communicated closely with cooks to fully understand their assigned station and schedule.
- Answered multi-line phone system and enthusiastically greeted callers.
- Seasoned and cooked food according to recipes or personal judgment and experience.

2018-07 -
2019-05

Friturier and Griller

Chateaubriand Premium Steakhouse,, Corner Roxas Blvrd, Pasay City

- Grilled meats and seafood to customer specifications.

	<ul style="list-style-type: none"> • Cleaned and maintained kitchen equipment regularly. • Checked each food item for freshness and provided feedback to kitchen supervisor for removal.
2017-11 - 2018-01	Line Cook <i>Golden Cowrie Filipino Kitchen, The Podium Mall, Pasig City Metro Manila</i> <ul style="list-style-type: none"> • Prepared food items such as meats, poultry, and fish for frying purposes. • Grilled meats and seafood to customer specifications.
2015-04 - 2016-02	Housekeeping Room Attendant <i>Azumi Boutique Hotel, Muntinlupa City</i> <ul style="list-style-type: none"> • Slid beds, sofas, and other furniture aside to wipe down baseboards and remove dust and dirt from hard-to-reach areas. • Disposed of trash and recyclables each day to avoid waste buildup. • Hand-dusted and wiped down office furniture, fixtures, and window sills to keep areas clean and comfortable. • Replaced used towels and other bathroom amenities such as shampoo, paper towels, and soap.
2013-11 - 2014-01	Food Server <i>Okiniiri Japanese Restaurant , Parañaque City/BF Homes</i> <ul style="list-style-type: none"> • Cultivated warm relationships with regular customers. • Explained menu items and suggested appropriate options for food allergy concerns. • Supervised set up of banquet food stations and coordinated service to multiple dining areas.

Education

2017-01	Certificate of Higher Education: Culinary Arts <i>Culinary Five Star Standard College - Bacoor Cavite 3/F Conrado Commercial Complex, Aguinaldo</i>
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	Highway
2017-01	BS: Hotel & Restaurant Management <i>University of Perpetual Help System Dalta - Las Piñas City</i>
2013-01	High school <i>Lycee'd Regis Marie - Dr. A. Santos Parañaque City</i>

Accomplishments

September 26, 2014
 Food and Beverage Operations Trip Exposure Seminar at Prince Albert Rotisserie, InterContinental Manila
 TGIF Bar Exposure Seminar
 TGIFriday'sGlorietta, Makati
 Umami Culinary Challenge
 Finalist
 January 30, 2016

Certifications

2016-11	National certificate NC1 (Housekeeping)
2017-03	National Certificate NC2 (Cookery)
2020-02	National Certificate NC3 (Ship's Catering)

Additional Information

Character Reference

- **Ms. Gigi Garcia**

Practicum Coordinator -Hotel
 University Of Perpetual Help System Dalta
 871-0639 Local 119

- **Ms. Mildred Ascano**

Fleet Coordinator
 Magsaysay Corporation
 09184828478