

SONNY BOY Q. ORALIZA
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OBJECTIVE: seeking a challenging and rewarding position in food service to further my culinary experience.

QUALIFICATION SUMMARY: 14 years of professional experienced in customer service knowledge in all areas of restaurant , bar , and hotel operation,knowledge in planning dinners and other events specially outside catering with full set-up. Exceptional ability to lead, train staff , organized and coordinate activities. Outstanding in cooking and preparing a variety of food. Preparation and presentation methods , techniques and quality standard, along with inventory and ordering methods.

BILINGUAL: tagalog and english

WORK EXPERIENCED:

APPLE INC. VIA ADECCO
JANUARY 07,2013 TO JANUARY 17 2014
FINISH CONTRACT
LEAD/PREPARATION COOK

- ⑩ preparation of hot lunch items and variety of proteins , vegetables and starches
- ⑩ cooking to order of standard grill items
- ⑩ preparation of soups and vegetarian foods
- ⑩ served customers in an efficient and friendly manner
- ⑩ plate and serve daily menu items
- ⑩ creating weekly menus, order guides and recipes
- ⑩ maintaining daily temperature and waste logs
- ⑩ conducting weekly food handling/safety presentations for fellow co-workers
- ⑩ performed any additional duties as requested by chef,sous chef,or kitchen manager

CROWN PLAZA CABBANA HOTEL
4290 EL CAMINO REAL
PALO ALTO CA
RESIGN

BREAKFAST COOK

- ⑩ prepare meals in accordance with the portion and quality standard specified in recipes
- ⑩ responsible for controlling food usage to minimize waste
- ⑩ update supervisor on low inventory items and report all unsafe equipment
- ⑩ maintain sanitation and cleanliness standard in the kitchen area to meet the expectation

- ⑩ respond quickly to guest request in a friendly manner

SAN MANUEL INDIAN BINGO AND CASINO
SAN MANUEL BLVD HIGHLAND CA 92346
AUGUST 2007 TO FEBRUARY
LINE COOK

- ⑩ set up stations and collect all necessary supplies to prepare menu for service
- ⑩ prepare a variety of foods , meat , seafood , poultry , vegetables , and cold food items
- ⑩ arrange sauces and supplementary garnishes for allocated station
- ⑩ cover , date and correctly store all bits and pieces and food prep items
- ⑩ notify chef in advance of likely shortages
- ⑩ serve menu items complaint with established standards
- ⑩ use food preparation tools in accordance with manufactures instructions
- ⑩ close the kitchen correctly and follow the closing checklist for kitchen stations
- ⑩ maintain a prepared and sanitary work area at all times
- ⑩ keep the work area fresh all through the shift
- ⑩ make sure all storage areas are tidy and all products are stored appropriate areas
- ⑩ assist with all duties as assigned by kitchen manager

MANILA YATCH CLUB PHILIPPINES
ROXAS BLVD. MANILA PHILIPPINES
WAITER / BARTENDER
AUGUST 1989 TO FEBRUARY 1995

- ⑩ maintain knowledge of various type of alcoholic beverages
- ⑩ monitored inventory of all bar supplies
- ⑩ assisted to order all liquor and beverages as required
- ⑩ ensured compliance to all cocktail recipes for ingredients
- ⑩ managed all special event and assisted to set up bar
- ⑩ performed work as per department sanitation procedure
- ⑩ coordinated with guest to ensure optimal level of satisfaction
- ⑩ assisted to resolve any community issues if required

VINCENTS SAN MIG BAR AND RESTAURANT
MAKATI PHILIPPINES
WAITER
JANUARY 1989 TO JUNE 1994

- ⑩ assisting clients in menu decisions
- ⑩ provided consistent prompt , friendly service
- ⑩ served food and drinks according to serving method
- ⑩ maintain sanitation and cleanliness to the waiter station and dining area

EDUCATION:

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GUMACA EAST CENTRAL SCHOOL PHILIPPINES
ELEMENTARY
1975 -- 1981

QUEZON PROVINCIAL HIGH SCHOOL PHILIPPINES
HIGH SCHOOL
1981 -- 1985

LUZONIAN UNIVERSITY PHILIPPINES
COLLEGE OF AGRICULTURE
1985 - 1987

TRAINING AND CERTIFICATE:

LOCAL MANPOWER AND YOUTH COUNCIL
QUEZON CITY MANILA PHILIPPINES
HOTEL AND RESTAURANT SERVICES
JULY 1991 TO OCTOBER 1991

DOMSAT TRADE TEST AND TRAINING CENTER
TRADE TEST RATING B+1 AS A PROFESSIONAL WAITER
MARCH 1995

ASIAN PACIFIC TOURISM TRAINING INSTITUTE
QUEZON CITY MANILA PHILIPPINES
BARTENDING COURSE
APRIL 1999

SAN MANUEL BAND OF MISSION INDIANS
SAFETY TRAINING
BLOODBORNE PATHOGENS
SEPTEMBER 2008