



# Ismael Jr Araquel Arsenio

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*Present Address:*  
43 e millares street lower bicutan, taguig 1632, Metro Manila,  
Philippines

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## Basic Information

<b>Age</b> 37	<b>Birth Date</b> Feb 05, 1985	<b>Gender</b> Male	<b>Civil Status</b> Married
<b>Height (cm)</b> 176.83	<b>Weight (kg)</b> 72	<b>Nationality</b> Filipino	<b>Religion</b> Christianity - Catholic

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## Work Experience

*I have been working for 15.2 years*

Apr 2021 - PRESENT  
*(1 Year, 7 Months)*

### **Commis Chef**

Atyaf Limited  
Food & Beverage / Catering / Restaurant  
Khobar Ajdan Walk

- Receiving delivery and maintaining quality items needed
- Inventory and ordering for delivery
- Preparation (mise en place) for ingredients needed for operation
- Preparing dishes for cooking, frying, and dressing for menu orders.
- Cleaning and sanitation tools, equipment, and working area

Jun 2019 - Apr 2021  
*(1 Year, 10 Months)*

### **Demi chef de partie**

Alraid food company  
Food & Beverage / Catering / Restaurant  
Al khobar eastern region KSA

Mise en place ingredient need for cooking, making stocks, sauces, soups, fries, salads, pasta, sandwiches, pizza, etc. Receiving delivery inventory, fifo, maintaining cleanliness, organize,

May 2017 - Mar 2019  
(1 Year, 9 Months)

**waiter**  
le meridien hotel  
Hotel / Hospitality  
alkhobar

making a variety of hot and cold drinks. and also serving

Mar 2015 - Mar 2017  
(2 Years, 12 Hours)

**service crew**  
manoosha alreef  
Food & Beverage / Catering / Restaurant  
jubail branch

all aroun work as service crew. i work in any station for the preparation of sanwich. from making a kubos to dressing, cook in oven and souce and toppings.. and also servings

Oct 2006 - Aug 2014  
(7 Years, 9 Months)

**sales coordinator**  
desserts plus inc  
Food & Beverage / Catering / Restaurant  
sm makati city and sm cebu city

i started as a production worker, i do toppings and decoration for brownies and cakes.. after that i was train and become service crew for selling the brownies. and train again and become crew leader to sales coordinator.. my work is to monitor sales,stocks, and managing the crew also the store..

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## Educational Attainment

Feb 2021 - Feb 2021

**UFS and ICCA (Unilever Food Solution/International Centre for Culinary Arts)**  
Vocational Diploma / Short Course Certificate  
Culinary

Oct 2020 - Oct 2020

**TESDA**  
Vocational Diploma / Short Course Certificate  
Fundamentals of Professional Cookery

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## Licenses / Certifications

Feb 25, 2021

**UFS (Unilever Food Solution) and ICCA (International Centre for Culinary Arts)**  
123456

Oct 13, 2020

**Fundamentals of Professional Cookery**  
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Apr 18, 2019	<b>Le meridien hotel</b> F&B-2019-BA56
Feb 16, 2015	<b>Desserts plus inc</b> Feb 16,2015
Jun 10, 2010	<b>Accident Prevention</b> 123456

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## Government Documents

<b>Passport</b>	<b>ID Number:</b> p9647304a <b>Place of Issue:</b> riyad ksa phillipine embassy <b>Date of Expiration:</b> Nov 21, 2028
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## Trainings / Seminars

Feb 15, 2021 - Feb 25, 2021	<b>Basic cooking Introduction</b> UFS/ICCA Academy online
Feb 15, 2021 - Feb 25, 2021	<b>Practical Theory and Methods</b> UFS/ICCA Academy online
Feb 15, 2021 - Feb 25, 2021	<b>Preparation Techniques</b> UFS/ICCA Academy online
Feb 15, 2021 - Feb 25, 2021	<b>Classic Dishes</b> UFS/ICCA Academy online

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<b>Skills</b>	cakes and pastries decorator   sales and service
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<b>Languages</b>	tagalog   english   visaya
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