Luisito T. Cunanan

**Chef cook - Burger station Doha,pizza chef,salad chef, sushi maker**

Philippines 2010

cunananluisito1@gmail.com

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Willing to relocate: Anywhere

# Work Experience

## Head chef

Burger station - Doha

January 2018 to January 2022

Responsible for all kinds of cooking preparation for unique burgers for their sauces and patties, flavor fries, salads, nuggets, buffalo shrimp, Dynamite shrimp, volcanic shrimp, BBQ shrimps, sushi maker and international foods

fruits, pizza, pasta, and some Continental foods in hot for hotel, restaurant and catering company, food and beverage department, maintain the quality and consistency's food production

to meet costumers satisfaction, food hygiene and sanitation practices is a must while on duty maintain the store stock in balance, and proper storage of food in correct temperature other duties was assigned our executive chef department

COLD CHEF CUM PRODUCTION SUPERVISOR

Crops m.e wll Qatar - Doha - Chef production head Crops middle east wll qatar - Doha -

July 2016 to July 2017

Preparing all kind of vefetable and fruits cutting to make all kind of salad and for cooking preparation using in the kitchen and sealing to the sealing machine and supply to all hotels catering restaurant.as a production

supervisor monitoring all production to ensure the quality and consistency items to meet customer satisfaction,

hygiene and sanitation practices before and after duty other duties will be reportedly to my duty manager.

## CHEF COOK CUM SALAD CHEF

Mellitha Offshore Oil and Gas catering - Tripoli, LY April 2013 to April 2014

Libya

Job Description:

* Preparing salad in counter line buffet and ready to serve.
* Make special dressings and sauces as condiments for sandwiches.
* Cut, slice or grind meat, poultry and seafood to prepare for cooking.
* Assign also in the kitchen to assist cooks and kitchen staff with various task as needed.
* Store food in designated containers and storage areas to prevent spoilage.
* Clean and sanitize work areas, equipments such as oven griller, electric stove, including plates, trays and utensils.
* Other duties and responsibilities as assign and delegates by my Chef Department.

## COOK CUM PIZZA CHEF/SALAD CHEF

Lulu Hypermarket - Dubai, AE April 2005 to May 2011

Dubai, United Arab Emirates Job Description:

* Prepare all raw materials required for cooking such as preparing dough and cutting all vegetables.responsible for all kind of food preparation in hot and cold delicatessen department.
* Prepare and ensure exact measurements of all ingredients for all food items.
* Prepare all package food items and ensure warmth and freshness of foods.
* Analyze and attend customers order and needs.
* Maintain sanitation and safety standard in work area at all times.
* Maintain and operate all cooking equipments such as grills and deep fryers, oven.
* Assist and coordinate with customers to take all food and drinks and order and ensure appropriate payments of customers.

## COOK/PIZZA MAKER

Electra Games Cafeteria - Abu Dhabi, AE August 1997 to August 1999

United Arab Emirates Job Description:

* Prepare materials for cooking such as preparing dough and cutting all vegetable.
* Prepare and ensure exact measurement of all ingredients for all food items.
* Prepare a variety of foods such as meals, vegetables, dessert according to customers order.
* 0rganize all kind of food preparation in hot food section, and pantry.
* Assist, coordinate with customers to take all food and drinks order and ensure appropriate payments of customers.
* Inform Supervisors when equipment are malfunctioning or needed to be fix, inform if food supply is getting low and order needed items.
* Does other job as assign by Chef Dept. or Supervisor.

## COMMIS COOK

Holiday Inn

1992 to April 1997

P.O Box 452- Yanbu 51888 Kingdom of Saudi Arabia

Job Description: do all kind of cooking purposes such as international foods.saute', grill, pantry, fryer, pasta, pizza, salad's, sandwiches, assign as steward maintain all cleanliness and sanitize all cooking materials including kitchen equipments such as griller, pantry, oven, gas and electric range, boiller etc.other duties was assign by the department chef.

## FAST FOOD COOK

KIMJOB Corporation

June 1990 to June 1991

Clark, Air Base

Angeles City, Pampanga, Phililppines

Job Description:

* Responsible for all kinds of cooking preparation such as sauté, fry, grill, pantry, pasta and pizza.
* Assign in the kitchen to arrange food production.
* Greet customers, take order in a prompt and in professional manner and serve food quickly at customers table.
* Clean equipments, utensils, storerooms and remove trash and clean kitchen garbage containers.
* Other duties and responsibilities as assigned by my Supervisor.

# Education

## AC in Refrigeration Technology in R.a.c

Holy Angel University - Pampanga June 1985 to April 1987

Mabalacat Institute 1981 to 1985

Mabalacat Elementary School 1975 to 1981

# Certifications and Licenses

## NCII (TESDA)

February 2015 to Present

Commencing actual cooking for commercial catering ships cook

# Additional Information

SKILLS

Basic Air-conditioning, electrician and computer hardware technician (1 year)

**LUISITO T. CUNANAN**

*APPLICANT*