AMANDO CLAUDIO G. NUQUE

2-23 Don Vicente Street, Villa Dolores, Angeles City nuqueace@gmail.com +639086173340

EDUCATION			
UNIVERSITY	Year		
APG International Aviation Academy	2019		
LeRoux Culinary Academy	2017		
FEATI University	2011		
Don Bosco Academy	2007		
PROFESSIONAL EXPERIENCE			
COMPANY NAME	Year		
Mama Gi's Catering Services (Murakeni)	2021, 2012		
Angeles City, Pampanga			
	0001		
Intl Marketing and Business Solution Process Inc.	2021		
Angeles City, Pampanga			
Catalina Restaurant	2017		
Rose Bay, Sydney Australia	-		
OMNI Aviation	2011		
Clark, Pampanga, Philippines			
	2000		
AEROTECH Industries Philippines Inc.	2009		
Clark, Pampanga, Philippines			
JOB DESCRIPTIONS			

Mama Gi's Catering Services (Murakeni)Dec 2021- PresentAngeles City, PampangaJan 2018- March 2021Jan 2012- June 2017

- Kitchen Manager/ Supervisor/ Chef
 - Ensuring all food items for daily production are complete, this includes organizing crew for Marketing, ensuring all cooks are present for daily production.
 - Organizing kitchen to ensure all food items are sent out at the correct time
 - Locating quality suppliers and negotiating partnerships to lower food and material costs
 - Developing marketing strategies to increase profits, such as offering free food items for repeat orders
 - Evaluates line cooks and instructs all staff in proper use of kitchen equipment, utensils and materials, sanitation and safety procedures
 - Cooking deliciously and efficiently to ensure timely food service and deliveries to maintain customer satisfaction and ensure repeat orders
 - Brainstorming new menu ideas and with twists to traditional Filipino Cuisine to give new offerings to customers
 - Delivering food items to customers
 - Organizing and setting up venues for catering functions

Intl Marketing and Business Solution Process Inc.

Angeles City, Pampanga

- Chat Support Agent/ Trainer
 - Ensure prompt and correct replies to customer queries and concerns.
 - Overseeing daily operations for our company website
 - Brainstorm new ideas for customer Retention and improve customer satisfaction.
 - Processing payments for our system suppliers and partners
 - Conducting training for new hires, briefing them on company policy and procedures, OHAS processes, and making sure that they are ready before releasing them on the production floor

Catalina Restaurant

Rose Bay, Sydney Australia

- Commis Chef
 - Completing food prep, cutting vegetables, preparing sauces and marinades, prepping fish and lobsters, shucking oysters, vacuum sealing lobsters and other assorted seafood for food service
 - Preparing sautéed, grilled, or fried dish components for guests
 - Organized and stocked colds section and walk in freezer to ensure adequate supplies for service
 - Properly cooked menu items in coordination with Executive Chef's instructions to ensure all food items are prepared properly and in a timely manner

OMNI Aviation

- OJT Mechanic
 - Conduct daily Preflight and Postflight inspection of Aircraft.
 - Assisting the Head mechanics in Preventive maintenance of the fleet Cessna 152's and 172's.
 - Assisting Pilots in Taxiing, refueling and tying down aircraft.
 - Ensuring that all work is done safely and all procedures followed. And maintaining cleanliness in Hangar during downtime.

SKILLS AND CERTIFICATIONS

Skills:	Computer Literate Fluent English Speaker Valid Driver's License Works well with other people	Culinary Course Graduate
Certifications:	FEATI University -BS Degree in Air Leroux Culinary Academy - Diplom Tesda NC II Cookery License APG International Aviation Academ English Language Proficiency Certif Philippines) Civil Service Professional Level Pase	na in Professional Culinary Arts ny - Private Pilot License Holder ficate Level 5 (Civil Aviation Authority of the
References	Chef Nathalia O'Neil Associate Restaurant Chef Italliani's Concept Mobile number: 0927 790 8360	

June 2017- Dec 2017

2010