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|---|-----------------|---------------------------------|
|  | <b>NAME</b>     | <b>Aguila, Jayson Fernandez</b> |
|   | Date of Birth   | 12 Dec 1992                     |
|   | Age             | 33                              |
|   | Civil Status    | Single                          |
|   | Religion        | Christianity – Catholic         |
|   | Height          | 5' 11"                          |
|   | Weight          | 168 lbs                         |
|   | Passport Number | P4332444B                       |
|   | Issue Date      | 09 JAN 2020                     |
|   | Expiration Date | 08 JAN 2030                     |

**PROFILE SUMMARY**

- **TOTAL EXPERIENCE IN CULINARY:** 10 yrs 9 mos
- **OVERSEAS EXPERIENCE (ONLY IN THE KITCHEN):** 8 yrs 2 mos
- **LOCAL EXPERIENCE (ONLY IN THE KITCHEN):** 2 yrs 7 mos
- **CUISINES:** Western cuisine, international menus (European, Mediterranean, Caribbean, Asian)
- **MANAGERIAL EXPERIENCE:** 2 mos

**EDUCATION**

**COLLEGE**

**Manuel S. Everga University Foundation - Candelaria, Inc.**  
 Jun 2009 – Apr 2014  
**Bachelor of Science in Hotel and Restaurant Management**

**VOCATIONAL**

**Manuel S. Everga University Foundation - Candelaria, Inc.**  
 Jun 2009 – Apr 2011  
**Two-Year Hotel and Restaurant Management NC Level II**

**WORK EXPERIENCE**

**Royal Caribbean Group, Royal Caribbean Cruises, Ltd.**  
**1050 Caribbean Way, Miami, FL 33132-2096 USA** · 8 yrs 2 mos

**M/S Freedom of the Seas**  
**Pantry Cook Assistant, Commis 1**  
 19 May 2025 – 01 Sep 2025

- **Assisted in preparing and presenting pantry items including salads, dressings, sandwiches, fruit platters, and canapés.**
- Handled a wide range of cuisines including **Western, European, Mediterranean, Caribbean, Asian, and international dishes.**
- Worked in the **Main Dining Room**, a **casual dining setting** aboard a **cruise ship** serving high-volume guests daily.
- Rotated across **breakfast, lunch, and dinner shifts**, including **special events, banquets, and functions.**
- Supported **VIP events and special dietary requirements**, including **vegan, gluten-free, kosher, halal, and allergen-sensitive meals (food allergies and intolerances).**
- Ensured compliance with **USPH and HACCP standards**, maintaining high levels of **food safety and hygiene.**
- Supported **pantry operations** through **mise en place, stock rotation, and buffet setups**, contributing to smooth galley service.
- Collaborated with senior chefs and team members to deliver **consistent quality and visually appealing cold food presentations.**

### **M/S Utopia of the Seas**

#### **Pantry Cook Assistant, Commis 1 / Chef De Partie 3**

27 May 2024 – 20 Jan 2025

- **Supervised galley operations, overseeing commis and assistants in the pantry station.**
- Prepared and presented cold dishes including **salads, canapés, hors d'oeuvres, and dressings** in line with company standards.
- Handled a wide range of cuisines including **Western, European, Mediterranean, Asian, and international dishes.**
- **Worked in the Main Dining Room aboard a cruise ship**, a high-volume casual dining venue, covering both **lunch and dinner shifts** while contributing to the preparation and service of daily operations, banquets, and special events.
- **Assisted in menu preparation for VIP functions**, and ensuring options for **vegan, gluten-free, kosher, halal, and food allergy requirements.**
- Ensured strict compliance with **USPH, HACCP**, and **food safety regulations**, maintaining **high sanitation levels.**
- Managed **mise en place, stock rotation, and inventory control, supporting smooth dining service.**

### **M/S Liberty of the Seas**

#### **Pantry Cook Assistant, Commis 1**

22 Jul 2023 – 18 Mar 2024

- **Assisted in preparing and presenting hot and cold galley items including salads, dressings, sandwiches, fruit platters, and canapés.**
- Handled a wide range of cuisines including **Western, European, Mediterranean, Caribbean, Asian, and international dishes.**
- Worked in the **Main Dining Room (casual dining setting)** aboard a cruise ship, serving high-volume international guests daily.
- Assigned in the **Windjammer Marketplace (buffet-style casual restaurant)**, preparing and presenting a wide variety of **international dishes for large-scale service.**
- Rotated across **breakfast and lunch shifts**, including **special events, banquets, and functions.**
- **Handled diverse dietary requests**, maintaining compliance with food safety standards for **allergen-sensitive, vegan, gluten-free, halal, and kosher meals.**
- Maintained strict compliance with **U.S. Public Health (USPH), HACCP, food safety, and sanitation standards.**
- Supported **galley operations** through **mise en place, stock rotation, and buffet setups**, contributing to smooth galley service.

### **M/S Rhapsody of the Seas**

#### **Pantry Cook Assistant, Commis 1 / Chef De Partie 3**

04 Jun 2022 – 29 Jan 2023

- **Supervised galley operations, overseeing commis and assistants in the pantry and buffet station.**
- **Prepared and presented a variety of hot and cold dishes** including **sauces, grilled items, salads, canapés, hors d'oeuvres, and dressings**, ensuring **quality, consistency, and adherence to company standards.**
- Handled a wide range of cuisines including **Western, European, Mediterranean, Asian, and international dishes.**
- **Assigned to the Main Dining Room**, supporting large-scale food preparation and service in a **casual dining setting for thousands of guests each day.**
- **Handled both lunch and dinner shifts**, supporting service for **special events, banquets, and functions.**
- **Prepared and accommodated special dietary requirements**, including **vegan, gluten-free, halal, kosher, and allergen-sensitive meals.**
- Ensured strict compliance with **USPH, HACCP**, and **food safety regulations**, maintaining **high sanitation levels.**
- Managed **mise en place, stock rotation, and inventory control, supporting smooth buffet and dining service.**

### **M/S Allure of the Seas**

#### **Pantry Cook Assistant, Commis 1**

07 Jun 2021 – 19 Mar 2022

- **Assisted in the preparation and presentation of both hot and cold galley items, including sauces, grilled and sautéed dishes, as well as salads, dressings, sandwiches, fruit platters, and canapés, ensuring consistency in quality, flavour, and presentation.**
- Handled a diverse range of cuisines such as **Western, European, Mediterranean, Asian, and other international dishes.**
- **Assigned to both lunch and dinner shifts in the Main Dining Room**, a high-volume dining venue aboard the cruise ship, contributing to the preparation, plating, and service of dishes while supporting smooth execution of banquets, functions, and special events.
- **Prepared dishes in line with dietary restrictions**, including **allergen-free, vegan, gluten-free, halal, and kosher requirements.**
- Ensured strict compliance with **USPH and HACCP standards**, upholding the highest levels of food safety and hygiene.
- Supported galley operations through **mise en place, stock rotation, and buffet setups**, ensuring smooth and efficient service.

### **M/S Independence of the Seas**

#### **Pantry Cook Trainee, Commis 2**

03 Feb 2020 – 28 Sep 2020

- **Assisted in the preparation and presentation of cold kitchen items such as salads, dressings, sandwiches, fruit platters, and canapés, with occasional support in hot galley production.**
- Gained hands-on experience with a variety of **international cuisines** including **Western, European, Mediterranean, and Asian dishes.**
- Assigned to the **Main Dining Room (casual dining venue)** aboard a cruise ship, supporting service for **high-volume international guests daily.**
- **Covered both lunch and dinner shifts**, and assisting in the preparation and service for banquets, themed events, and functions.
- Adhered strictly to **USPH and HACCP standards**, ensuring compliance with food safety and sanitation requirements.
- Supported pantry and galley operations through **mise en place, stock rotation, and buffet setups**, contributing to smooth daily service.

### **M/S Independence of the Seas**

#### **Pantry Cook Trainee, Commis 2**

06 Apr 2019 – 30 Nov 2019

- **Prepared and presented cold kitchen items (salads, dressings, canapés, etc.) while also working as a line cook in hot galley operations to support main course production.**
- **Developed skills in international cuisines**, working with Western, European, Mediterranean, and Asian dishes for diverse passengers.
- **Assigned to the Main Dining Room**, a high-volume casual dining venue aboard a cruise ship, serving multicultural guests daily.
- **Worked across lunch and dinner shifts**, supporting the execution of banquets, themed events, and special functions.
- **Ensured strict compliance with USPH and HACCP standards**, maintaining the highest levels of food safety, hygiene, and sanitation.
- **Managed pantry and galley operations** by handling mise en place, stock rotation, and buffet setups, while also being **responsible for monitoring stores and provisions** at the station to ensure smooth and efficient daily service.

### **M/S Independence of the Seas**

#### **Pantry Cook Trainee, Commis 2**

16 Jun 2018 – 09 Feb 2019

- **Assisted in the preparation and presentation of cold kitchen items such as salads, dressings, canapés, sandwiches, and fruit platters, while also supporting hot galley line operations for soups, sauces, and main courses.**
- **Gained hands-on experience with international cuisines**, including Western, European, Mediterranean, and Asian dishes, catering to a multicultural passengers.

- **Assigned to the Main Dining Room**, a high-volume casual dining venue aboard a cruise ship, serving large numbers of international guests daily.
- **Worked on both lunch and dinner shifts, supporting the execution of banquets, themed events, and special functions.**
- **Adhered to USPH and HACCP standards**, ensuring strict compliance with food safety, hygiene, and sanitation requirements.
- **Supported pantry operations through mise en place, stock rotation, and setups**, while assisting in **monitoring stores and provisions** at the station to maintain smooth daily service.

#### **M/S Independence of the Seas**

##### **Pantry Cook Trainee, Commis 2**

29 Jul 2017 – 24 Mar 2018

- **Assisted in preparing and presenting cold kitchen items such as salads, dressings, canapés, sandwiches, and fruit platters, while also supporting hot galley line operations with soups, sauces, and main course preparations.**
- **Gained practical experience in international cuisines**, including **Western, European, Mediterranean, and Asian dishes**, catering to a multicultural guest base.
- Assigned to the **Main Dining Room**, a high-volume casual dining venue aboard the cruise ship, serving **diverse international passengers** daily.
- Worked across both **lunch and dinner shifts**, contributing to the smooth execution of **daily service, banquets, themed events, and special functions.**
- Ensured compliance with **USPH and HACCP standards**, maintaining strict **food safety, hygiene, and sanitation practices** at all times.
- Supported **pantry and galley operations** through **mise en place, stock rotation, and setups**, while assisting in the **management of station stores and provisions** to ensure efficient service flow.

Reason for leaving: To pursue better work-life balance and a career with greater growth and fulfillment.

#### **Marriott Manila, Marriott International**

**No. 10 Newport Boulevard, Newport City Complex, Pasay City, Philippines 1309**

##### **Chef de Garde Manger / Commis 3**

27 Feb 2015 – 02 Jun 2017 · 2 yrs 4 mos

- **Assisted in the preparation and presentation of cold kitchen items (salads, canapés, hors d'oeuvres, fruit platters, dressings) while also supporting hot kitchen production of soups, sauces, and main courses for large-scale banquets, weddings, and conferences.**
- Gained hands-on experience in **Western, European, Mediterranean, and Asian cuisines**, ensuring authentic flavors and consistent quality for diverse guests.
- Worked across both **Cold Kitchen (Pantry / Garde Manger)** and **Hot Kitchen (Line Cook support)**, ensuring balance between preparation, plating, and service.
- Assigned to **banquet operations** at **Marriott Hotel Manila / Marriott Grand Ballroom (5-star)**, catering to **fine dining standards and large-scale, high-volume events including VIP functions.**
- Rotated across **breakfast, lunch, and dinner shifts**, supporting banquet service, buffet setups, and special event functions.
- Maintained strict adherence to **HACCP and food safety protocols**, handling **mise en place, storage, and stock rotation** to guarantee freshness and hygiene.

Reason for leaving: To develop professionally by gaining exposure to new culinary operations and diverse work environments.

#### **Marriott Manila, Marriott International**

**No. 10 Newport Boulevard, Newport City Complex, Pasay City, Philippines 1309**

##### **Kitchen Staff (internship)**

06 Feb 2014 – 31 Mar 2014 · 2 mos

- **Assisted in both hot and cold kitchen operations, preparing and plating dishes such as salads, soups, sandwiches, pasta, appetizers, fruit platters, and grilled items. Supported mise en place, stock and sauce preparation, buffet setups, and timely plating for à la carte and room service orders.**
- Rotated across **Hot Kitchen (sauces, soups, pasta, grill)** and **Cold Kitchen (salads, garde manger, appetizers)**, gaining hands-on experience in multiple stations.

- Learned and prepared a variety of **Western, European, Asian, and Continental cuisines**, ensuring authentic taste and Marriott presentation standards.
- Trained at **Marriott Hotel Manila (5-star)** in **Marriott Café (casual all-day dining)** and **In-Room Dining (hotel service)**, supporting both buffet and à la carte service for hotel guests.
- Worked across **breakfast, lunch, and dinner shifts**, adapting to different service requirements and volume demands throughout the day.
- Maintained strict **HACCP compliance**, applying proper food handling, storage, and sanitation practices across all assigned stations.

### **The Cravings Group**

**AMG House Incorporated, The Cravings Group**

**Cravings Center, 287 Katipunan Ave., Loyola Heights, Quezon City, Philippines 1108**

**Kitchen Staff (internship)**

06 Dec 2010 – 30 Dec 2010 · 1 mo

- **Assisted in both hot and cold kitchen operations, preparing and plating dishes such as salads, soups, pasta, sandwiches, appetizers, fruit platters, and grilled items. Supported mise en place, stock and sauce preparation, buffet setups, and timely plating for café and catering services.**
- Rotated across **Hot Kitchen (sauces, soups, pasta, grill)** and **Cold Kitchen (salads, garde manger, appetizers, sandwiches)**, gaining exposure to multiple areas of kitchen operations.
- Learned and prepared a range of **Western, Asian, and Filipino cuisines**, applying proper cooking methods and presentation techniques.
- Trained under **The Cravings Group**, a well-known hospitality and food service group, in both **casual dining and catering operations**, handling service for regular guests and large events.
- Worked across **lunch and dinner shifts**, adapting to different service styles and customer demands throughout the day.
- Maintained strict **HACCP and sanitation compliance**, practicing proper food handling, storage, and stock rotation across hot and cold kitchen stations.

### **SKILLS AND COMPETENCES**

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- Highly skilled and knowledgeable in **hot and cold kitchen operations** (garde manger, pantry, soups, sauces, and main courses).
- Skilled in **mise en place, stock rotation, and inventory management** for efficient service flow.
- Knowledgeable in **sanitation and global food safety standards** (USPH, HACCP), ensuring strict compliance in all kitchen operations.
- Experienced in **high-volume food production** for banquets, buffets, and daily dining service.
- Strong adaptability across **casual dining, buffet and hotel kitchen environments**, handling breakfast, lunch, and dinner services.
- Skilled in **menu planning support, food costing, and portion control**, with focus on minimizing waste and maximizing efficiency.
- Strong background in **international cuisines** (Western, European, Mediterranean, Caribbean, Asian), adapting menus to diverse clientele.
- Familiar with **buffet presentation and plating techniques** in both casual and buffet dining settings.
- Able to **handle dietary requirements and food allergies**, including vegan, gluten-free, halal, and kosher preparations.
- Proven ability to lead and mentor junior staff, ensuring **team coordination and smooth service flow** in high-volume operations.
- Strong teamwork skills, supporting **collaboration with chefs and service staff** during peak service hours.

## TRAININGS AND SEMINARS

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| <b>Royal Caribbean Group, Royal Caribbean Cruises, Ltd.</b>   | Aug 2023 |
| • Crowd Management Training (STCW A-V/2), RH-14189  |          |
| <b>Southern Institute of Maritime Studies-Manila, Inc.</b>  | Apr 2022 |
| • Basic Training (STCW A-VI/1), MBT-055-22-52845  |          |
| <b>Johns Hopkins University, Department of Epidemiology<br/>Johns Hopkins Bloomberg School of Public Health</b> | Aug 2020 |
| • COVID-19 Contact Tracing, P4W9EEWSTKFL  |          |
| <b>The Royal Caribbean Culinary Academy at Sea</b>  | Jan 2020 |
| • Culinary Training and Development Program at Sea  |          |
| <b>Philippine Center for Advanced Maritime Simulation and Training, Inc.</b>                                    | Apr 2017 |
| • Ship Security Awareness Training and Seafarers with Designated Security Duties, MAK-SSATSDSD2017-477AM        |          |
| <b>ECOLAB Philippines</b>   |          |
| • SafeSteps™ The 360° Food Safety Protection Program  | Jun 2015 |
| • Hand Washing Training Certification   | Sep 2015 |
| <b>The Department of Science and Technology, Regional Office No. XII</b>  | May 2015 |
| • Seminar on Halal Assurance System (HAS)   |          |
| <b>Technical Education and Skills Development Authority (TESDA)</b>   |          |
| • Housekeeping NC II<br>S.O. (D) (R-IV) No. 0404TRSHSK0175 s. 2011  | May 2011 |
| • Food and Beverage Services NC II<br>S.O. (D) (R-IV) No. 0404TRSFBS0155 s. 2011                                | Apr 2011 |
| • Front Office Services NC II<br>S.O. (D) (R-IV) No. 0404TRSFOS0160 s. 2011                                     | Apr 2011 |

## ACHIEVEMENTS

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| <b>Royal Caribbean Group, Royal Caribbean Cruises, Ltd.</b>   | Jan 2022 |
| <b>M/S Allure of the Seas</b>   |          |
| • Employee of the Month (Culinary Operations), Back of the House Nominee<br>In recognition of exemplary commitment to the Royal Way – Friendly, Passionate, Committed |          |
| <b>Manuel S. Enverga University Foundation - Candelaria, Inc.</b>   |          |
| • Special Academic Achiever, 22 <sup>nd</sup> Baccalaureate Services and Commencement Exercises   | Apr 2014 |
| • Outstanding Achievement in Hotel and Restaurant Management  |          |
| • Excellence in HRM Practicum   |          |
| • Campus Journalism Award   |          |
| • Meritorious Service Award   |          |
| • HRM Exemplary Award, “Most Outstanding Student of the Year”<br>HRM Day Celebration 2014, “ <i>Preparing Hospitality Professionals</i> ”                             | Mar 2014 |

## HOBBIES

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- TRAVEL AND LEISURE
- ARTS AND LITERATURE
- ARCHITECTURE AND INTERIOR DESIGN
- COOKING AND HOME ECONOMICS
- FASHION AND PHOTOGRAPHY
- HISTORY AND ARCHAEOLOGY
- LANDSCAPING AND GARDENING
- MUSIC AND DANCING
- SPORTS AND GAMING
- NEWS AND CURRENT AFFAIRS
- SCIENCE AND TECHNOLOGY

## CHARACTER REFERENCES

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