

# NINA JOYCE A. ALILIO

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1717 Dominga Street,  
Pasay City, Philippines

## Education

**Diploma in Professional Culinary Arts**  
Global Culinary and Hospitality Academy  
2014 - 2015

**Bachelor of Science in Hotel and Restaurant Management**  
De La Salle Lipa University  
2009 - 2013

## Skills

- Recipe and menu planning
- Fine-dining/Buffer /In-room Dining Expertise
- Detail-oriented
- HACCP Food safety and sanitation
- Time Management
- Team leadership
- Food Cost management
- Adaptability to fast-paced environment

## References

### Regine Lauren Lee

Hilton Manila  
Executive Sous Chef

Phone: +63-917-8148-751

### Ronnel Diaz

Admiral Hotel Manila - MGallery  
Junior Sous Chef

Phone: +63-995-0083-332

## Profile

Accomplished chef with more than 7 years of extensive experience in the food industry. Developed a strong background in food handling and preparation. Maintained the high standards for taste and quality of food. Ready to bring my culinary expertise and enthusiasm to a new challenge.

## Work Experience

### Cook 3, Sofitel Philippine Plaza Manila

- 2022 - 2024
- Prepared menu items for breakfast, lunch and dinner in accordance with the hotel's In-room Dining standards
  - Managed food inventory by restocking, labeling and organizing supplies
  - Assisted in developing new menu items
  - Monitored quality of meals by checking dishes before they went out
  - Consistently prepared a high volume of dishes daily
  - Trained new staff and interns in preparation for the service

### Cook Helper, Sofitel Philippine Plaza Manila

- 2017 - 2022
- Worked as a kitchen staff in a fine dining restaurant
  - Re-stocked kitchen stations with supplies and ingredients prior to the start of shift
  - Ensured timely preparation of high quality cuisines
  - Performed different cooking techniques from sautéing to grilling and braising
  - Assisted in the executive lounge from time to time
  - Adhered to all safety and sanitation policies by storing food properly and cleaning workstations

### Commis 3, Dusit Thani Manila

- 2015 - 2016
- Worked in the commissary team and prepared mass production of sauces and soups for the buffet
  - Transferred in the all day buffet area and assigned in the Vegetable and Soup Station along side with the Carving station
  - Assisted occasionally in ala carte kitchen
  - Maintained cleanliness around my area