



## **JUANITO BAGSIC**

### **Highlights:**

- Well versed in assigning responsibilities to culinary staff and training
- Strong with preparing and organizing banquet and buffet restaurant meals
- Comprehensive knowledge of setting deadlines ensuring the timely completion of work
- Enthusiastic and innovative with creative abilities
- Ensure kitchen sanitation and hygiene, food safety

### **Work Experience:**

#### **Sous Chef -American Cruise Lines Inc.-August 2015 to December 2015 (contractual)**

- Working on board American Star Cruise Ship
- Assisting Executive Chef cooking for 100 people passengers
- Assign cooking daily meal for the ship captain and all crew member breakfast, lunch and dinner
- Main duty making salads, appetizer and desserts for capacity of 100 people passengers

#### **Private Chef: Mr. & Mrs. Debbie Martin, Weston Florida      March 2001-January 2005**

- Cooking dinner for family of four people
- Grocery shopping
- Pick up two children from school
- Maintain cleanliness and sanitize kitchen after cooking
- Polished all silverware

#### **Executive Sous Chef-Miccosukee Resort & Gaming, Miami Florida**

##### **March 2001-July 2015 (14 years)**

- Assist the Executive Chef in daily routine and additional tasks
- Assist cooks when needed, cooking and presentation of different food in all outlet
- Train and oversee kitchen work force in recipe procedures, presentation and duties
- Manage daily kitchen operations and create standard recipes for buffet and restaurant
- Helping the Executive Chef, menu design plate and cost
- Ensure that all foods served arranged properly and met the standards
- Ensured all kitchen work is completed within the timelines

#### **Private Chef: ERJ Johnson & Johnson Family, New York, NY      Jan.1998-Oct. 2000**

- Menu planning, cooking healthy foods, organic vegetable and meats for family of five
- Cooking for house staff as per required
- Grocery and food shopping
- Work closely with house manager to plan and coordinate for upcoming parties for family guest
- Keeping off like and dislike, "hit or missed the mark" menus
- Maintain kitchen cleanliness and sanitation, help other house staff for all heavy cleaning

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### **Sous Chef/Garde Manger: Hotel Nikko Atlanta, Atlanta Georgia**

**May 1992-November 1997**

- In charge in all cold foods production, homemade sauces and salad dressing
- Making varied vegetable, fish, poultry, meat terrine and pate's
- Make all kind vegetable and fruit carvings for decoration and garnishes, also do make ice carvings
- Develop new menu items
- Ensuring safe food handling procedures, sanitation and hygiene

### **Education:**

High School Graduate- Cabanatuan City, Philippines

University of Eastern Manila, Philippines

Bachelor Degree in English

### **Affiliations:**

Member-American Culinary Federation 1994-2004 Certified Food Safety Manager

Certification, First Aid CPR AED Certified

### **Languages:**

English, Spanish, Philippine Dialects