

MARIA CHRISTINA VILLAR



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[LinkedIn](#)

[LCI Portfolio](#)

EDUCATION

DIPLOMA IN CULINARY ARTS AND RESTAURANT OWNERSHIP

LaSalle College Vancouver

Vancouver B.C, Canada

Oct 2019 - Current

YOUTH IN TRADES (APPRENTICESHIP PROGRAM)

Vancouver Community College

Vancouver B.C, Canada

July 2017 – Aug 2017

HIGHSCHOOL

Killarney Secondary School

Vancouver B.C, Canada

Sept 2015 – June 2017

CERTIFICATES

- FoodSafe Level 1
- Serving It Right
- Certificate of Completion (ISSofBC)
- Certificate of Recognition (EIYP) 2015-2016
- Certificate of Recognition (EIYP) 2016-2017
- Certificate of Leadership (EIYP) 2016
- Certificate of Completion (PeerNetBC)

OBJECTIVE

Seeking for a cook position to gain new experiences to enhance my skills and knowledge in the culinary industry and be able to contribute in preparing outstanding dishes to provide the best dining experience for the customers.

WORK EXPERIENCE

WOK COOK

Apr 2021 - Current

Noodlebox Kits, Vancouver B.C, Canada

- Cooking menu items to specifications
- Keeping food par levels at all times
- Following health and safety procedures in a professional setting

STOREROOM ASSISTANT

Jan 2020 - Current

LaSalle College, Vancouver B.C Canada

- Managing inventories, receiving and storing products
- Preparing food requisition for each class
- Following health and safety procedures in a professional setting

KITCHEN HELPER

Global Lounge Network, Richmond B.C, Canada

May 2019 – Sept 2019

- Assisting kitchen staff with food preparation
- Ensuring food items are checked for quality on a consistent basis
- Maintaining cleanliness in the dining area

THIRD COOK

UBC Food Services, Vancouver B.C, Canada

Sept 2017 - Current

- Assisting 2nd cook in the station that was assigned
- Following recipes set by the residence dining
- Ensuring food quality is maintained and food service to students

LINE COOK

The Boathouse Restaurant, Vancouver B.C, Canada

Apr 2017 – Aug 2018

- Following recipes and presentation specifications
- Keeping food par levels at all times
- Following health and safety procedures in a professional setting

TEAM MEMBER

Tim Hortons, Vancouver B.C, Canada

Feb 2016 – May 2016

- Operating cash register
- Preparation of food and drinks
- Ensuring optimum availability of products by restocking

SKILL

- Fluent in Cebuano, Tagalog and English
- Proficient in Microsoft programs (Word, Excel, PowerPoint)
- Fast Learner
- Ability to Work Under Pressure
- Ability to Multitask
- Teamwork

REFERENCE

Available upon request

VOLUNTEER EXPERIENCE

Vintners Brunch – Vancouver International Wine Festival
Vancouver B.C, Canada / March 2020

Youth Volunteer – Teen to Tween Cultural Circle Program
Vancouver B.C, Canada / Sept. 2015 – June 2016

Immigrant Services Society of British Columbia
New Westminster B.C, Canada / Oct 2015 – Dec 2015

Expo Cashier Front Desk – Vancouver Halloween Expo
Vancouver B.C, Canada / Oct 2015

Rock ‘n’ Roll Oasis Vancouver Half Marathon
Vancouver B.C, Canada / Oct 2015