VICELLE ORA

INFO

ADDRESS

5622 Argyle St., Vancouver, V5P 3J6, Canada

PHONE

2368689495

FΜΔΙΙ

vjaora9495@gmail.com

LINKS

Culinary Portfolio

LinkedIn

SKILLS

Knowledge of MS Office

Food Safety

Meat & Fish Fabrication

Baking & Pastry

Knowledge in Asian, French and North American Region Cuisines

PROFILE

- Food enthusiast with 3 years of experience in the food manufacturing industry as product developer and currently building a career in the culinary industry as a chef/cook.
- · Recipient of Food Safe Level 1 and Serving It Right Certifications.

Objective: To seek for a chef/cook position

EMPLOYMENT HISTORY

Prepared Foods Service Team Member, Whole Foods Vancouver, Canada Market - Kitsilano

Mar 2020 — Present

- In-charge of the preparation, cooking and storage of menu items which includes soups, salads, pastas, burritos, sandwiches, wraps, chicken and fish dishes.
- · Customer service

Product Development Specialist, Sarimonde FoodsLaguna, Philippines Corporation

Apr 2019 — Nov 2019

- In-charge of the over-all packaging development and improvement of new and existing bakery products.
- In-charge of the shelf-life validation of products and shelf-life extension of raw materials.
- · Conducts supplier's audit.

Research and Development Specialist, CDO Foodsphere, Inc.

Batangas, Philippines

Feb 2017 — Jan 2019

- In-charge of the over-all development and improvement of new and existing canned meat products.
- · In-charge of the evaluation of new raw materials.

EDUCATION

Diploma in Culinary Arts, LaSalle College Vancouver

Vancouver, Canada

Jan 2020 — Dec 2020

Bachelor of Science in Food Technology, University of the Philippines Los Banos

Laguna, Philippines

Jun 2012 — Jan 2017

CERTIFICATIONS

Food Safe Level 1

Feb 2020 — Feb 2025

Serving It Right

Jun 2020 — Jun 2025

REFERENCES

References available upon request