



SHIRLEY INTERINO

(403) 4972318

Leyark_15@yahoo.com

110 Beaver Street Unit 204, Banff AB T1L 1H1

Profile

To secure a challenging position that utilizes my years of experience, while allowing me the opportunity to grow professionally.

Experience

LINE COOK / PREP / SERVER, CARLITOS PIZZARIA – MAY 2023 - MAY 2025

Cooks use various cooking methods (baking, grilling, frying, boiling) to prepare dishes according to recipes and standards, This includes tasks like washing, chopping, peeling, and slicing vegetables, cutting meat, and preparing sauces.

COOK, MRS. WINGS PLUS – JULY 2019 - MARCH 2023

Resolve around preparing and cooking , ensuring quality and presentation, maintaining a clean and organized kitchen, and following recipes and sanitation guidelines.

EVENT COORDINATOR (PART TIME) , NOSTALGIAS – NOVEMBER 2002 - DECEMBER 2005

Evaluating raw footage, shot list, and story boards to understand the project's vision and identify areas for improvement.

ENCODER, TAI HAING GROCERY CORPORATION – JUNE 2005 - DECEMBER 2009

Inputting information from various source (e.g receipts, invoices, payroll into a computer system) , Ensuring that all entered data is accurate and free from errors.

CHECKER, CONSOLIDATED PAPER PRODUCTS - OCTOBER 2004 -FEBRUARY 2005

Identify and address any issues or irregularities in cheque processing, such as image quality, data discrepancies, or machine malfunctions.

CUSTOMER SERVICE ASSISTANT (CSA) , MAX'S RESTAURANT – MARCH 2003 - MAY 2003

Greeting & Welcoming be the first point of contact, creating a warm and inviting atmosphere for customers, Accurately and efficiently take customer orders, understand the menu, and make recommendations.

SHOP ATTENDANT, AML COMPUTER CENTER – SEPTEMBER 2002 - FEBRUARY 2003

Provided excellent customer service by assisting customers with technical issues, troubleshooting problems, and answering questions.

VIDEO EDITOR, FIVE DIGITAL STUDIO – APRIL 2001 - AUGUST 2002

Evaluating raw footage, shot list, and story boards to understand the project's vision and identify areas for improvement.

Education

Canossa Academy, Calamba Laguna, Philippines, Year 1999

Skills

- Serves meals by reviewing recipes; assembling, combining, and cooking ingredients; and maintaining a sanitary kitchen
- Completes cleaning according to daily and weekly schedules and dishwashing / pot washing as needed
- Safe food and knife handling
- Food preparation
- High attention to detail

Awards

Best CSA of the Month at MAX's Restaurant , Most Punctual Coordinator at Nostalgia