

# **JIMEX LAGERA**

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## **PROFESSIONAL SUMMARY**

Forward-thinking professional offering more than 5 years of experience working in a fast-paced kitchen skills at staying focused and productive in high-stressed situations and maintaining calmness in busy times. Excellent and proven culinary skills.

## **Work Experience**

### **Hiromitsu Restaurant | Associate Chef 2018 – October 10, 2023**

- Part of Culinary Team that develops menu items for all the branches restaurant
- Responsible for the formulation and development of new products
- Responsible for managing the proper production process to achieve the desired product quality of our customer
- Trained staff of 80 employees for correct facility procedure, safety codes, proper recipes and plating techniques
- Supervised and coordinated activities of cooks and workers engaged in food preparation

### **Norwegian Cruise Line | Cook Shift Leader 2015 – 2018**

- Inspecting kitchen to observe food preparation, quality and service, food appearance and cleanliness of production and service areas
- Maintain high food quality standards by checking the delivery contents to verify product quality and quantity
- Inspecting freezer and refrigerator daily to check and maintain proper temperatures
- Preventing cross- contamination from utensils, surfaces, pans when cooking and plating meals for food allergies sufferers
- Collaborating with staff members to create meals for large banquets
- Maintaining and organizing mise en place to keep work consistent
- Cross training in Housekeeping Department

## **Italianis Restaurant (Bistro Group of Companies) | Cook 2013 - 2014**

- Maintaining clean and organized work area at all times to bring safety and quality to food preparation process
- Preparing multiple orders simultaneously during peak periods with high accuracy rate, maximizing customer satisfaction and repeat business
- Preparing food items in compliance with recipes and portioning and controlled guidelines
- Checking for quality, kept track of old and new items and rotated stock to confirm freshness of food and ingredients

## **Education**

Culinary Arts – Commercial Cooking, Culinary  
Caloocan City Manpower Training Center

## **Language**

English

## **Skills & abilities**

- Management
- Problem solving
- Communication
- Leadership
- Quality Assurance
- Food storage
- Kitchen management
- Resource Allocation
- Cooking techniques
- International Cuisine

## **References**

- **Rommel Ara**

Prairie Asian Bistro Restaurant Owner  
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