
BEA ARIANE P. CEDRO

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PROFESSIONAL SUMMARY

Proficient in verbal and written communication skills with a good record of effective leadership and can work well with other individuals. A hard-working, proactive, goal-oriented individual that has the eagerness to listen and learn new things from other people, and is dedicated to performing the job in the most efficient way.

SKILLS

- ✓ Multi-tasking strength
- ✓ Punctuality
- ✓ Computer literacy
- ✓ Adaptive
- ✓ Strong communication
- ✓ Problem solving

PROFESSIONAL EXPERIENCE

Prep Cook

MAR 2023 - Present

5000 Dufferin St | Toronto, ON , Canada

- Ensuring all food and other items are stored properly.
- Ensuring great presentation by dressing dishes before they are served.
- Preparing ingredients to use in cooking (chopping and peeling vegetables, cutting meat)

Sales Associate

SEP 2022 - APR 2023

ZARA Eaton Centre | Toronto, ON , Canada

- Preparing merchandise for the sales floor by pricing or tagging.
- Helping customers locate products and checking store systems for merchandise at other sites.
- Maintaining a calm demeanor and professionally managing issues in busy, high-stress situations.

Pastry Chef

MAR 2020 - MAR 2022

Bake My Crave | Manila, Philippines

- Selling profiteroles and assorted cookies
- Cycled menus to keep offerings fresh and interesting for customers
- Mixed icing and other toppings by reading recipes, scaling and measuring ingredients

Second Cook

JUL 2017 - JUL 2018

Greenbrier Hotel and Casino | West Virginia, USA

- Prepared food items in compliance with recipes and portioning control guidelines.
- Assisted chef with planning easy but elegant appetizers to spark customer interest.
- Produced high-volume covers per day and maintained customer satisfaction scores.

Line Cook

MAR 2017 - JUN 2017

Calaboose Bar and Hashery | Manila, Philippines

- Prepared food items such as meats, poultry, and fish for frying purposes.
- Maintained well-stocked stations with supplies and spices for maximum productivity.
- Set up and prepared cooking supplies and workstations to maximize productivity.

PROFESSIONAL EXPERIENCE

Second Cook

Greenbrier Hotel and Casino | West Virginia, USA

APR 2016 - NOV 2016

- Prepared food items in compliance with recipes and portioning control guidelines.
- Seasoned and cooked food according to recipes or personal judgment and experience.
- Changed and sanitized cutting boards, benches, and surfaces between tasks to avoid cross-contamination.

Pastry Cook

Andrew Cafe | Manila, Philippines

JAN 2016 - MAR 2016

- Maintained well-organized mise en place to keep work consistent.
- Baked consistent quality items by accurately mixing, dividing, shaping, and proofing.
- Determined quantity of product to prepare for the next-day operation by maintaining a detailed production schedule.

EDUCATION

2022 - 2024 | Fanshawe College, Toronto, ON, Canada

Post - Graduate Degree in Hospitality and Tourism Operations Management

2014 - 2017 | De La Salle College of Saint Benilde

Bachelor of Science in Hotel, Restaurant and Institution Management - Culinary Arts

CERTIFICATES

OTEC Certificate

MAR 2024

AHLA Certificate

FEB 14, 2024

Smart Serve Ontario

MAR 24, 2023- MAR 23, 2028

Food Safety Ontario

NOV 12, 2022- NOV 12, 2027

E-Food Handler West Virginia

MAY 23, 2018 - MAY 23, 2020