



Paul Anthony Francisco

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OBJECTIVE

Seeking a challenging and rewarding position where I can leverage my skills and experience to contribute to the success of the team and company while continuing to grow and develop professionally

EXPERIENCE

July
2019 -
October
2022

- **Talent Manager/Agency Owner**
Chums Live - Intertext & Chat Comms Inc
 - Recruitment and Talent Sourcing
 - Training and Development
 - Point of Contact and Contract Management
 - Financial Management and Compensation
 - Strategic Promotion and Revenue Generation
 - Creative Content Production
 - Engagement and Community Building

My role as a Talent Manager encompasses a wide range of responsibilities, from talent acquisition and development to financial management, promotion, and community engagement. I am dedicated to supporting our talents in achieving their full potential while contributing to the growth and success of our agency and the company.

June
2015 -
August
2017

- **Head Chef**
WOWA KITCHEN x CAFÉ - Cañares Food Services
 - Menu Development and Culinary Innovation
 - Kitchen Design and Layout
 - Staff Training and Development
 - Supplier Sourcing and Equipment Procurement
 - Daily Operations Oversight
 - Quality Control and Kitchen Monitoring

As the Head Chef, my responsibilities extended far beyond the kitchen stove. I was not only the culinary visionary behind our menu but also the architect of our kitchen's design, the mentor to our culinary team, and the meticulous overseer of daily kitchen operations. My commitment to excellence in every aspect of the culinary experience was paramount to the restaurant's success.

April
2015 -
June
2015

- **Sous Chef**
Unit 27 Apartment Bar + Café
 - Menu Development and Kitchen Layout Planning
 - Manpower Scouting and Staff Training
 - Supplier Sourcing and Equipment Procurement
 - Food Costing and Financial Oversight
 - Daily Operations and Planning
 - Quality Assurance

My role encompasses a diverse range of responsibilities, from culinary excellence and kitchen management to playing a vital part in the establishment's early development. I am dedicated to maintaining the highest quality standards and contributing to the ongoing success of our establishment.

Pioneer Team Contributions: In addition to my culinary responsibilities, I played a key role in the early development of our establishment. This included securing permits, engaging with building administrators, collaborating with the architect to design our restaurant, and overseeing the procurement of essential tools and equipment. These efforts laid the foundation for our successful venture.

October
2011 -
March
2014

- **Senior Commis**
Chelsea Market Café - Raintree Restaurants
 - Head of Kitchen Oversight
 - Inventory and Market List Management
 - Quality Assurance
 - Final Plating
 - Time Card Management
 - Kitchen Staff Scheduling
 - Financial Oversight
 - Team Training and Development

My role as a Senior Commis involves multifaceted responsibilities that encompass kitchen management, quality control, financial oversight, and staff development. My commitment to excellence and attention to detail contributes significantly to the success and efficiency of our kitchen operations.

January
2010 -
October
2011

- **Junior Commis**
Chelsea Market Café - Raintree Restaurants
 - Grill and Fryer Section
 - Sautee Section
 - Cold Kitchen
 - Mise en place
 - Item Requisition Authority

My journey as a Commis marked the beginning of a rewarding culinary career. It was a phase of intense learning, mentorship, and skill development, setting the stage for my subsequent role as a Senior Commis and beyond. The experiences and insights gained during this period continue to shape my culinary prowess and dedication to excellence in the kitchen.

September
2009 -
January
2010

- **Junior Commis**
Museum Café - Raintree Restaurants
Cold Kitchen and Hot Kitchen Commis
 - Mise en place and preparation of cold appetizers, salads, petite fours, and cold desserts and cakes.
 - Mise en place, preparation, and cooking of all grilled items in the hot kitchen.
 - Extensive experience in outdoor catering and event functions, ensuring culinary excellence off-site.
 - Managed in-house catering for special events and functions.

March
2008 -
May
2011

- **Sous Chef and Social Media Manager**
Twisted Gourmet Inc
 - Played an integral role in establishing the company from scratch.
 - Significantly contributed to menu development, including recipe creation, cost analysis, and ingredient sourcing.
 - Managed food requisitions, ensuring quality in preparation, cooking, and marketing.
 - Produced weekly food cost reports for effective financial management.
 - Oversaw website and email management, maintaining a strong online presence.
 - Designed the company's logo, website, and essential documents, creating a cohesive brand identity.

Overall, my multifaceted role as a pioneer team member was instrumental in successfully launching and growing the company.

July
2007 -
September
2007

- **Student Assistant**
Chef de Cuisine Catering Services
 - Food Preparation
 - Kitchen Organization
 - Catering Assistance
 - Food Service
 - Inventory Management
 - Special Diets
 - Kitchen Safety
 - Customer Service
 - Assistant to the Chef
 - Cleaning and Maintenance

EDUCATION

2007 to
2008

- **Diploma in International Culinary Arts and Professional Kitchen Management**
Academy for International Culinary Arts

2007

- **Certificate in Thai Cooking**
Bai Pai Thai Cooking School

2000 -
2002

- **BS Electronics and Communication Engineering**
AMA Computer College
Undergraduate

1996
to 1999

- **BS Electronics and Communication Engineering**
Central Colleges of the Philippines
Undergraduate

1986 to
1996

- **Primary and Secondary Education**
Pasig Catholic College

SKILLS

Soft Skills (Collaboration, Communication, Active Listener, Problem Solving, Written Communication and Teamwork)

80%



Computer Skills (MS Office, Google Drive, Spreadsheets, Email, Social Media, Graphics and Writing Skills)

80%



Culinary Skills (Menu Development, Culinary Expertise, Ingredient Knowledge, Recipe Creation Food Pairing, Plating and Presentation)

80%



Kitchen Leadership and Management Skills (Team Management, Training and Development, Scheduling, Inventory Control and Vendor Relations)

80%



Food Safety and Hygiene (Food Safety Standards - HACCP)

80%

