

BRIAN JR. MASCARIÑA FOGATA

Street 20A- Al Satwa, Dubai, UAE

+971 55 181 7024

blerian19fogatajr@gmail.com



OBJECTIVES

To land a job in a well-respected company that will allow me to further utilize and develop my skills in dealing with people and acquire new abilities that will enhance my personality and skills.

AREAS OF EXPERTISE

- Cake Decorating and Layering
- Covering Fondant
- Baking
- Food Service
- Food Safety
- Proper Handling Techniques
- Merchandising
- Product and Supplies Inventory

EMPLOYMENT EXPERIENCE

Cocos

Mazaya Center, Al Washal, Dubai, UAE
Junior Cake Decorator / Junior Pizza Maker
August 2024 to November 10, 2025

Summary of Duties:

- Baking cakes (sometimes), assembling cake layers, and preparing fillings and frostings.
- Applying icing or frosting smoothly and evenly to the cake to achieve a desired finish.
- Developing unique cake designs, often collaborating with clients to understand their vision and preferences.
- Interacting with clients to take orders, discuss design options and manage expectations.
- Keeping the workspace clean, organized, and stocked with necessary supplies.

SOTEA CAFÉ

Mirdif City Center, Dubai UAE
Pastry Chef II
November 2022 – July 2024

Summary of Duties: prepare a wide variety of goods such as cakes, cookies, pies, bread etc.

- Prepare a wide variety of goods such as cakes and cookies.
- Create new and exciting dessert to renew our menus and engage the interest of the costumers.
- Decorate pastries using different icings, toppings to ensure presentation will be beautiful and exciting
- Check quality of material and condition of equipment and devices used for cooking.
- Maintain a lean and orderly cooking station and adhere to health and safety standards.

SUNSHINE SWEETOOTH

Al Qusais Industrial 3, Dubai UAE

Baker / Cake Decorator

November 14, 2020 – November 22, 2022

Summary of Duties:

- Consulting with costumers to discuss desired cake designs and cake decorating ideas.
- Producing different kinds of icing, frosting and cake fillings based on cake type and customer preferences.
- Organized, stocked and rotated of daily walk-in products.
- Maintained, organized, and cleaned the kitchen.
- Decorated and finished made-to-order cakes before deadline.
- Clean work areas and equipment.

ISABEL BAKERY AND PASTRY

Alaminos City, Philippines

Cake Layering

April 2018 – May 2020

Summary of Duties:

- Adjust oven temperatures to ensure proper baking.
- Mix various ingredients to create fillings for cakes and pies (e.g. chocolate, ganache, caramel sauce and fruits).
- Decorate cakes with glazes, icing, butter cream and edible topping, like flowers.
- Maintain good knowledge of complex industrial mixing machine and how to operate them.
- Maintain a clean and hygienic work areas in accordance with health and safety regulations
- Decorate baked products by applying icings, toppings and glaze to achieve a finished appearance

ST. JOSEPH DRUGSTORE

Pangasinan, Philippines

Pharmacy Assistant

October 2017 - February 2018

Summary of Duties:

- Communicate with all customers and staff in a pleasant manner.
- Perform various administrative duties as needed (filing, copying forms, till counting, etc.)
- Advise customers on the selection of medication brands, medical equipment, or healthcare products.
- Tracked medication supply and inventory.
- Checking the expiration dates of the products.
- Placed orders and received stocks of delivered medication as needed by the institution.
- Stock shelves and price medication as directed.
- Manage cash register and complete transactions.
- Assist with billing needs.
- Perform administrative duties and cashier duties.

ANDOKS COMPANY

Pangasinan, Philippines

Food Handler

January 2016 - February 2017

Summary of Duties:

- Preparing various food items for customers following the instructions provided.
- Appropriately packaging all food items for delivery.
- Cleaning and disinfecting all food preparation tools, instruments, and equipment before and after each use.
- Ensuring that all food surfaces, as well as refrigerators, ovens, freezers, and microwaves, are clean.
- Promptly notifying the supervisor of any incidents or suspicions of food contamination.
- Cleaning up all spills and leaks as and when they occur to avoid accidents.
- Following proper food storage procedures to prevent spoilage.
- Monitoring food supplies and informing the supervisor of low stock to ensure that the food preparation process isn't disrupted or delayed due to insufficient ingredients.
- Preparing food rotation labels and labeling all food items accordingly.
- Perform administrative duties and cashier duties.

SKILLS

- Excellent typing skills, good oral and written communication
- Communication Skills
- Positive customer service and food safety knowledge.
- Proficient at hardware configuration and system assembly
- Electrical and Maintenance Installation

EDUCATION

Bachelor of Industrial Technology

Major in Electrical Technology

PSU Lingayen , Pangasinan, Philippines

2013-2014

Year Graduated

Bachelor of Hotel and Restaurant Management
Micro Asia College of Science and Technology

2013-2014

SEMINAR ATTENDED

- **Employability Enhancement Seminar**
Pangasinan State University, Lingayen Campus, Philippines
- **Techno Skills Seminar**
Pangasinan State University, Lingayen Campus, Philippines

CHARACTER REFERENCES

MARVIN M. MARTINEZ

Municipal Mayor
+639752017836

DR. LORNA G. URBIZTONDO

Campus Executive Director, Lingayen

I solemnly declare that all the above information is correct to the best of my knowledge and belief.

BRIAN JR. MASCARIÑA FOGATA

Applicant