



JOHN VINCENT S. BASAEN

TEACHER | CHEF | BAKER | BARISTA

A dedicated and experienced educator with a passion for nurturing young minds and fostering a love of learning. Seeking a teaching position at your institution to continue inspiring and motivating students towards academic excellence and personal growth.

EXPERTISE

Teaching; Cooking; Coffee-Making
Communication & Teamwork
Critical Thinking & Management
Adaptability & Goal-Oriented
Basic MS Office Applications

LANGUAGES

English; Filipino

CERTIFICATES

**120-Hour Advanced
TEFL/TESOL Course**

TEFL Universal, 2023

Barista (National Certificate II)
Technical Education and Skills
Development Authority (TESDA)
2021

Bread and Pastry Production
(National Certificate II)
TESDA, 2017

Cookery (National Certificate II)
TESDA, 2017

CONTACT

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Pangasinan 2436 Philippines

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EDUCATION

- 2014 - 2015 **Urdaneta City University**
Unit Earner (Secondary Education)
- 2008 - 2012 **Panpacific University North Philippines**
Bachelor of Science in Hotel and
Restaurant Management

WORK EXPERIENCE

- 2021-Present **Head Barista; Baker ; Chef** (and co-owner)
Cafe Fortissimo
Prepared the recipes of exclusive signature blends and flavorings of our regular and premium cold-brew and hot-brewed coffees, snacks, and desserts; achieved 5-star rating and more than 1,500 followers of the coffee shop's Facebook page through social media marketing.
- 2017 - 2022 **Senior High School Teacher**
Juan G. Macaraeg National High School
Conducted yearly Pre-Assessment of the Senior High School Cookery learners before undergoing National Assessment; successfully made 105 Cookery NC II Assessment passers; worked on daily operation of SHS Canteen which includes cooking meals, accounting sales, & managing a team.
- 2015 - 2017 **College Instructor**
St. Camillus College of Manaoag Foundation, Inc.
Taught Hospitality subjects and successfully trained 4 skilled graduates of the first-ever students of Bachelor of Science in Tourism, Academic Year 2016-2017.

LICENSES

Non-Professional

Driver's License

Land Transportation Office
(LTO) 2020

Professional Teacher

Professional Regulation
Commission (PRC) 2015

TRAININGS

120-Hour Advanced Teaching English as a Foreign Language Course

TEFL Universal
Aug. 17-31, 2023

Latte Art 101

Golden Treasure Skills Training Center
Aug. 31, 2022

Basic Barista Skills Program - Course Level 1

Coffee Academy Manila
Aug. 10, 2022

Practicing COVID-19 Preventive Measures in the Workplace

Maxima Technical and Skills
Training Institute, Sept. 03, 2021

Performing Solid Waste Management in the Workplace

Maxima Technical and Skills
Training Institute
Sept. 02, 2021

600-hrs. On-the-Job Training

Kahuna Beach Resort and Spa
San Juan, La Union, Philippines
Nov 2011 - Feb 2012

7-days Shipboard Training onboard M/S San Paolo

Negros Navigation Oceanlink Institute
Manila, Philippines
Sep 2010 - Oct 2010

300-hrs. On-the-Job Training

Max's Restaurant Urdaneta City Branch
Mar 2010 - Apr 2010

WORK EXPERIENCE *(continued)*

Sept. - Oct. 2014

Head Chef *(working student)*

Urdaneta City University

Prepared and cooked breakfast, lunch and snacks for the students and faculty of the University; brought back a large number of diners and higher return of revenues of the university cafeteria due to better taste and quality of food prepared and served during my tenure.

Mar. - Aug. 2014

Kitchen Supervisor

Chego Bibimbab Korean Fastfood

Prepared and cooked Korean food according to restaurant standards; supervises the flow of operations inside the kitchen, ensuring high quality production, cleanliness and sanitation of workplace; prepared kitchen reports with at least 98% accuracy.

June - Dec. 2013

Barista

CODi Hub Café (Kape @ Libro)

Prepared gourmet hot coffees using espresso machine, cold coffee- and non-coffee-based drinks, as well as food and snacks according to coffee shop standards; introduced new coffee flavors and snacks to their existing menu, such as the Banoffee Frappe, homemade pizza, pasta carbonara, and others; has served several monthly functions up to more or less 150 pax on my own as their solo staff.

Dec. '12 - May '13

Sculleryman

Shakeys Pizza Parlor

Prepared and cooked at least 250kg of pasta with its accompanying sauces, soups, and deep-fried foods according to restaurant standards; has served around 800 boxes of combo meals in a single day due to simultaneous delivery bookings; utilized stocks in a systematic order and follows FIFO (first-in, first-out) method.

June - Nov. 2012

Baker ; Cook

Cindy's Bakery & Restaurant

Prepared not lower than 300pcs of different kinds of breads (*pan de sal*; *pan de coco*; Spanish bread; muffins; puff pastries, pizza, and others) on a daily basis; prepared and cooked fastfood offered in the menu according to restaurant standards; assisted inside the kitchen and act as a cook, and going out to the public market to sell baked products when needed.

I hereby give consent for my data included in the curriculum vitae to be processed by Study Travel Academy for recruiting purposes. I hereby consent to the processing of the data I provided in this CV.



Applicant's Signature