Daniel D. Sumabat

Barangay Atuyan, Saint Bernard, Southern Leyte, 6616

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Education

Master of Management major in Business Management

University of the Philippines Visayas Tacloban Campus, Tacloban City September 2021 up to present

Bachelor of Science in Hotel, Restaurant, and Tourism Management

Visayas State University (Main Campus), Baybay City, Leyte June 2008 to April 2012 (Cum Laude)

Food and Beverage Course

Magsaysay Center for Hospitality and Culinary Arts, Cebu City June 2019 up February 2020

Work Experience

Sales and Marketing Consultant

Kissbone Cove Clubhouse and Beach Resort Magbagacay, Saint Bernard, Southern Leyte October 2020 up to present

- Develop new promotions and manage social media presence

Part Time Instructor

Visayas State University Main Campus Visca, Baybay City Leyte August 2021 to January 2022

> Teaching Applied Business Tools, Organization Management, Macro Perspective of Tourism, Quick Food Service Operations

Substitute Instructor

Visayas State University Main Campus Visca, Baybay City Leyte March 2021 to July 2021

> Teaching Culinary Fundamental, Kitchen Essential and basic Food Preparation, and World Tourism,

Part Time Instructor

Visayas State University Main Campus Visca, Baybay City Leyte October 2020 to February 2021

- Teaching Quick Food Service Operation, Rooms Division and Cost Control, Fundamentals in Food Service Operations

Resort Manager

Kissbone Cove Clubhouse and Beach Resort Magbagacay, Saint Bernard, Southern Leyte March 2020 to September 2020

 Managing all aspect of resort operations from Rooms Division, Banquet and Catering and Restaurant Operations

Resort Manager

Kissbone Cove Clubhouse and Beach Resort Magbagacay, Saint Bernard, Southern Leyte September 2017 to June 2019

- Managing all aspect of resort operations from accommodation, catering, events management, resort activities and restaurant operation
- Join and process bidding documents for catering and live in seminar related contracts within Eastern Visavas
- Manages social media presence of the resort as well as online marketing

Restaurant Manager

Mang Inasal (Green Way Food Corner) 999 Mall, Soler St. Binondo, Manila

May 2015 to August 2017

- Ensure all members of the team are following Mang Inasal standard operating procedures in terms of food safety, HACCP, delivery handling, storage, portioning, cooking and serving of products
- Lead the team in achieving company sales target and store goals
- Pass the Mang Inasal standard FSC yearly audit
- Hire and train new team members
- In-charge of manpower management, approved leave and absences

Part Time Instructor

Ormoc City Institute of Technology Sogod Branch Sogod, Southern Leyte June 2014 to October 2014

- Teaching Tourism Planning and Development

Restaurant Manager,

Mang Inasal (Debs Great Food Express) Gaisano Capital, Sogod, Southern Leyte May 2013 to May 2015

- Ensure all members of the team are following Mang Inasal standard operating procedures in terms of food safety, HACCP, delivery handling, storage, portioning, cooking and serving of products
- Lead the team in achieving company sales target and store goals
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- Hire and train new team members
- In-charge of manpower management, approved leave and absences

Waiter

Sumo Sam (American – Japanese Restaurant) Ayala Center Cebu, Cebu City

September 2102 to April 2013

- Act as salesperson of the restaurant at the same time the front liner, greet guests and lead them to their table
- Introduce guests to the menu before taking their orders and punch orders in the POS
- Deliver orders of the guests to their tables, attend to their needs while dining
- Clear tables and set up tables
- Execute properly opening and closing procedure tasks

Camp Teacher Sunny Oak Meadow Academy, Inc.

Cebu City July 2012 to August 2012 - Teaching English grammar to South Korean high school students

Training and Seminars Attended

MIHCA External OJT

Badian Island Wellness Resort, Zaragosa Island, Badian, Cebu November 2019 to February 2020

Resort

MIHCA Internal OJT

Illumine Fine Dining Restaurant, Magsaysay Center for Hospitality and Culinary Arts August 2019 to October 2019

Management Development Training Program

Mang Inasal Philippines Incorporated, Pasay, Philippines July 2013 to September 2013

Food Safety and Sanitation, HACCP System

Mang Inasal Philippines Incorporated, Pasay, Philippines July 2013

Certifications

Food and Beverage NCII

Valid Until November 2024

Honor Graduate Eligibility (PD 907)

Civil Service Commission

Achievements

Cum Laude

Visayas State University, BSHRTM Batch 2012

Top 2 Management Trainee

Mang Inasal Philippines Incorporated

Mang Inasal FSC Gold Store

Mang Inasal 999 February 2016

Personal Details

Date of Birth : July 26, 1991

Gender : Male
Height : 5ft 7in
Weight : 92kg
Marital Status : Single

Languages spoken : English, Filipino, Cebuano