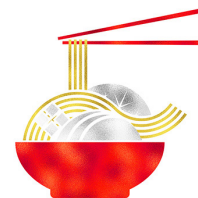


Clinton GREGORIO

P H I L I P P I N E S



INTERNATIONAL
CAO LÂU
CHALLENGE

A Classic Dish Reimagined

APRIL 11-14 2019

Academic and Professional Qualifications

- ASEAN Master Trainer for Food Production Division under William Angliss (September 2014)
- International Culinary Arts
- Technical Educational Skills and Development Authority (TESDA) Philippines accredited trainer

Professional Experience

- Chef Instructor, Institute of International Culinary and Hospitality Entrepreneurship (ICHEF)
Davao City, Philippines (2008-present)
- Pastry Chef, The Tower Club, Inc.
Paseo De Roxas, Makati City, Philippines (2003-2008)
- Chef de Partie, The Peninsula Manila Hotel
Makati City, Philippines (1989-2002)

Seminars and Trainings

- ShipBoard Culinary Course
Chef Maritime Management Services Training & Assessment Center Corporation.
Ermita Manila
December 5, 2018
- Basic Training
Mats College of Technology
November 15 - 23, 2018
- TAE40116 Certificate IV in Training and Assessment
Conducted by Ms. Christine Williamson
Workskills Australia. May 29th – June 1st 2018
- LLN - Language, Literacy and Numeracy
Participation and training and assessment strategies for all students Workskills Australia. May 29th – June 1st 2018
- TAE-Workshop for Workskills Australia
Conducted by Ms. Christine Williamson
May 29th – June 1st 2018
- Asean Tourism Conference 2016
Assessor
Participant at Luzon Ballroom, Hotel Sofitel Philippine Plaza
January 21, 2016

- TESDA National Certificate II
Bread and Pastry Production
January 15, 2016
- Trainers Methodology Certificate I
Philippine TVET Trainers Qualification System
August 19, 2015
- TESDA National Certificate III
Commercial Cooking III
September 15, 2015
- Training and Education (TAE) Certificate IV
National Code 88185, JCE Positive Outcome
2014
- Certificate III in Commercial Cookery (SIT30812)
JCE Positive Outcomes
June 2, 2014
- ASEAN Master Tourism Trainer
For Food Production Division under William Angliss Institute of Australia
Bangkok University [Sept. 15, 2014 - Oct 4, 2014]
- Philippine Culinary Cup
Chef Trainer
SMX MOA Manila
August 2013
- Chefs on Parade
Chef Trainer
SMX MOA Manila
February 2013
- Philippine Culinary Cup
Chef Trainer
SMX MOA Manila
August 2012
- TESDA National Certificate
Commercial Cookery II
(December 16, 2009)
- Certify Chef trainer of TAFE AUSTRALIA
Culinary and Pastry, Bakery Module
- Singapore Expo (Food and Hotel Asia)
Chef Trainer
July 23, 2011
- Season 1 ABS-CBN (Luag ni lan)
Live Cooking Demo
- Season 2 ABS-CBN(Luag ni lan)
Live Cooking Demo
- Irks International bread, Rolls and Danish Seminar
The Peninsula Manila
2000

- Schokinag Chocolate Pralines Seminar
Manila Hotel
1998
- Hygiene and Sanitation, Kitchen section
Dusit Hotel Nikko
1997
- Bread Making Seminar, Puratos International
Westin Philippine Plaza
1995
- Wedding Cakes and Pastries Seminar
The Peninsula Hotel Manila
1994 by Pastry Chef Joaquin Kaula

CONTACT

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