

# Angel A. Cajucom

## Public Relation Specialist

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Cabanatuan City, Province Of Nueva Ecija, Philippines, 3100

### PROFESSIONAL SUMMARY

Results-driven Public Relations and Marketing Professional with strong experience in public relations, influencer coordination, social media communications, campaign execution. Skilled in building strong relationships with media outlets, influencers, and cross-functional teams to enhance brand visibility and audience engagement. Experienced in managing PR campaigns, media communications, visual content production, and social media initiatives in remote and fast-paced environments. Adaptable, detail-oriented, and capable of handling multiple projects while maintaining excellent communication and organizational skills

## SKILLS

- Public Relations & Media Communications
- Influencer & Brand Partnership Management
- Social Media Marketing & Content Strategy
- Campaign Coordination & Execution
- Video & Photo Editing
- Crisis Communication Management
- Team Leadership & Collaboration
- Strong Written & Verbal Communication
- Problem-Solving & Critical Thinking
- Attention to Detail & Time Management
- Microsoft Office & Excel
- Google Suit, Airtable & Insense

## EDUCATIONAL

### International School For Culinary Arts And Hotel Management

Quezon City, Philippines - 02/2010

- Got bronze medal
- 93% average score

### The Pleasant Mount School

Mayamot Antipolo City, 06/2008

## WORK HISTORY

### Public Relations Specialist

Sterry Ltd.

Remote | March 2021 - Current

- Developed and executed PR campaigns to strengthen brand visibility and audience engagement.
- Built and maintained relationships with media outlets, influencers, and bloggers to increase brand reach and exposure.
- Collaborated with cross-functional teams to maintain consistent messaging across all platforms.
- Delivered campaign performance reports with actionable insights and recommendations.
- Assisted in photo and video production, including visual and sound editing tasks.
- Supported marketing initiatives to increase customer engagement and public awareness.
- Mentored junior team members on PR and media relations best practices.

### Key Accomplishments

- Supervised and coordinated a team of 20 staff members.
- Successfully resolved product-related issues through consumer testing and feedback analysis.
- Created inventory tracking spreadsheets using Microsoft Excel to improve organization and workflow.
- Secured consistent media placements through strategic pitching efforts.
- Use Airtable and Insense for coordinating with the influencers.
- Use ChatGPT and Claude AI

### Video/Photo Editor (Part-time)

Tesla

Remote | August 2020 - December 2020

- Implemented color correction techniques to enhance image quality and branding alignment.
- Developed streamlined workflows for image processing, reducing turnaround times significantly.
- Created detailed guidelines for image specifications, ensuring compliance across departments.
- Enhanced visual content quality by meticulously editing and retouching images for print and digital publications.
- Contributed to brand recognition through consistent application of design guidelines in all edited images.

# Languages

## English:

High level.

## Filipino:

Native.

## Video/Photo Editor

Storm Ltd.

Remote | July 2019 - December 2019

- Enhanced image quality through advanced editing techniques and color correction tools.
- Conducted quality checks on final images to ensure consistency and adherence to brand guidelines.

## Commis Chef

Sheraton Hotel & Resorts

Dubai, United Arab Emirates | December 2016 - December 2017

- Prepared high-quality dishes following standardized recipes and presentation standards.
- Assisted senior chefs in meal preparation and kitchen organization to enhance workflow efficiency.
- Maintained cleanliness and organization of workstations adhering to food safety regulations.
- Collaborated with team members to expedite service during peak hours, ensuring timely food delivery.
- Demonstrated proficiency in using kitchen equipment and tools to optimize cooking processes.
- Trained new staff on food preparation techniques and safety protocols, fostering a collaborative environment.
- Implemented inventory control measures, reducing waste while maintaining stock levels for operations.
- Developed seasonal menu items reflecting local ingredients, enhancing customer dining experiences.
- Enhanced culinary skills by assisting in the preparation of various dishes under the guidance of experienced chefs.
- Contributed to a well-organized and efficient kitchen by maintaining clean workstations and following sanitation guidelines.

## Commis Chef

Atana Hotel

Dubai, United Arab Emirates | March 2015 - December 2016

- Prepared high-quality dishes following standardized recipes and presentation standards.
- Assisted senior chefs in meal preparation and kitchen organization to enhance workflow efficiency.
- Maintained cleanliness and organization of workstations adhering to food safety regulations.
- Collaborated with team members to expedite service during peak hours, ensuring timely food delivery.
- Demonstrated proficiency in using kitchen equipment and tools to optimize cooking processes.
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## Commis Chef

Saboten Restaurant

Philippines | March 2012 - March 2014

- Assisted other chefs with ingredients preparation in support of recipes designed by head chef.
- Maintained well-organized mise en place to keep work consistent.
- Streamlined food preparation processes with proper mise en place, reducing waste and optimizing kitchen efficiency.
- Supported timely service by preparing ingredients for multiple dishes simultaneously, ensuring all components were ready for plating.
- Developed strong multitasking abilities by managing multiple cooking stations during peak hours, ensuring consistent quality output.
- Prepped daily menu items to quickly deliver upon request.
- Rotated through all prep stations to learn different techniques.
- Maintained a safe working environment by adhering to established safety protocols and promptly addressing potential hazards as they arose.
- Mastered a variety of cooking equipment, including ovens, grills, and fryers, to produce diverse menu items with consistent quality.
- Worked with chef de partie to learn storage locations of fresh ingredients for daily use by station staff.
- Placed orders to restock items before supplies ran out.
- Observed different kitchen chefs' preparation of sauces, breads, and other items to gain knowledge in diverse cooking and baking techniques.
- Increased productivity by effectively prioritizing tasks according to urgency or complexity during high-pressure situations.