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| 6/187, Sahakar Nagar 3, Shell Colony, Chembur, Mumbai 400071. |
| Phone +91- 7678004901 • E-mail jyt.joseph@gmail.comSkype ID: josephgeorge86D.O.B-01/11/1986 |

T. Joseph George

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| **Objective** Passionate and proactive individual with more than 10 years of experience in managing a team, making variety of dishes of different countries with keen eyes for details, exquisite customer service skill, ability to maintain proper health standard by following USPH.* SKILLS
* Hand and knife skills.
* Focus and attention to details.
* Being able to work in any pressure and shift.
* Knowledge in food preparations, food hygiene and food safety.
* Knowledge in cooking method and food storing method.
* Knowledge in stock and sauces.
* Worked as individual and team.
* Knowledge in HACCP and USPH.
* Taking responsibilities and initiative of my work and the section.
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| **Work experience** May' 17--till date. Seabourn Cruises. Chef de partie* Colonade Buffet.
* Thomas Keller Cold Galley.
* Thomas Keller Vegetarian.
* Thomas Keller Protein.
* Main Galley Nights.
* Vegetables prep incharge.

 Nov' 15--July' 16. Pullmantur cruises 1st Cook* Incharge of Cold Buffet Station

  Oct' 14 -- June' 15. Pullmantur Cruises 1st Cook * Incharge of Roast Station.
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|  |  Jul’ 13 –Feb’ 14 P&O Cruises, Southampton Jnr. CDP1. Worked as Buffet production incharge
2. Worked as Fish Prep room incharge

 Jun’ 12 –Mar’ 13 P&O Cruises, Southampton 1ST Commis (GC1C) 1. Worked in crew Galley
2. Worked in Sauce Section
3. Worked as Indian cook

 Jul’ 11 –Feb’ 12 P&O Cruises, Southampton 1ST Commis (GC1C) 1. Worked in Cold Larder Section.
2. Worked in Asian Oriental Fine Dine Restaurant

 Nov’ 10 –Apr’ 11 P&O Cruises, Southampton 1ST Commis (GC1C)1. Worked in Sauce Section
2. Worked in Diets

 Jan’ 10 –Oct’ 10 P&O Cruises, Southampton 1ST Commis (GC1C) 1. Worked in Roast Section
2. Worked in Sauce Section
3. Worked as Indian cook
4. Worked as Sandwich man
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|  |  Dec’ 08 – Aug’ 09 P&O Cruises, Southampton 2ND Commis (GC2C) 1. Worked in Cold Larder
2. Worked in Soup Section
3. Worked in Buffet Galley

 Apr’ 05 – Mar’ 08 Ramada Plaza Palm Grove, Mumbai Apprentice Cook1. Worked in Continental Kitchen for over one and a half years
2. Worked in Indian/Tandoor for one year
3. Worked in Chinese for six months
4. Handled Live Counters for Pastas/ Chats/ Indian Breads (tandoor)
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| **Professional Qualification** |
|  | Aug’ 08 – Oct’ 08 Culinary Academy of India, Hyderabad Trainee Assistant Cook1. Passed with First Division

 Apr’ 05 – Mar’ 08 Directorate of Vocational Training and EDUCATION, MUMBAI   Apprentice Food Production (General) |
| **Education** |
|  | Feb’ 07 Maharashtra State Board, MumbaiHigher Secondary Certificate Examination/ Commerce Oct’ 03 National Insitute of Open Schooling,  New DelhiSecondary School Examination |
| **Passport Details** |
|  | Passport No :P9397649Place of Issue : MumbaiDate of Issue :22nd April 2017Date of Expiry :21st April 2027 |
| **Permits** |
|  | C1/D Visa for United States of America control number: 20200023260004 valid till 01 Jan 2025 Australian Visa (Maritime Crew subclass 988) Visa number: 2009558569214 valid till 12 Feb 2023Brazil Visa valid till 14 Jan 2023 Holder of Seamen’s Discharge book from Government of India CDC no :MUM387199 valid till 03Jul2029 STCW COURSE Indos number: 10SL2630Completed “General Company Induction” for P&O/Carnival Australia/Ocean Village/ Princess Cruises |
| **Achievements** |
|  | Level 2 Award in Food Safety in Catering from Chartered Institute of Environmental Health |
| **Interests and activities** |
|  | * Experimenting with new dishes
* Cooking
* Travelling
* Listening to Music
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