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| 6/187, Sahakar Nagar 3, Shell Colony, Chembur, Mumbai 400071. |
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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. | |
|  | Jul’ 13 –Feb’ 14 P&O Cruises, Southampton Jnr. CDP   1. 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 | |
|  | 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 Cook   1. 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) | |
| **Professional Qualification** | |
|  | Aug’ 08 – Oct’ 08 Culinary Academy of India, Hyderabad  Trainee Assistant Cook   1. 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, Mumbai  Higher Secondary Certificate Examination/ Commerce  Oct’ 03 National Insitute of Open Schooling,  New Delhi  Secondary School Examination | |
| **Passport Details** | |
|  | Passport No :P9397649 Place of Issue : Mumbai Date of Issue :22nd April 2017 Date 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 2023 Brazil 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: 10SL2630 Completed “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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