
Cruise Ship Chef Resume

Job Objective

Looking for a Cruise Ship Chef position within your organization.

Highlights of Qualifications:

- Strong experience in upscale hotel, cruise ship and resort
 - Immense knowledge of cruise ship catering services and functions
 - Sound knowledge of regulations and standards of public health, safety and sanitation
 - Familiarity with food safety standards
 - Skilled at resolving conflicts and efficient in building team at work
 - Ability to read, analyze and comprehend cooking manual and recipes
 - Ability to speak English clearly with guests
 - Ability to maintain high degree of patience even in toughest situation
 - Strong management, teambuilding and conflict resolution skills
-

Professional Experience:

Cruise Ship Chef
Royal Caribbean Cruises Ltd, Pacifica, CA
August 2007 – Present

- Provided assistance to transport of varied food products to gallery from main stores.
- Ensured portion control and desired food quality was offered in alliance with specification laid down by organization.
- Checked food requisition list for different cooking areas.
- Tasted food items on random basis to assure quality meets specified standards.
- Ensured food prepared in adherence with USPH guidelines and recipe book.
- Developed, conducted and implemented training progress for staff working in gallery.
- Ensured apposite food storage procedures were maintained.

Cruise Ship Chef
NCL Corporation, Pacifica, CA
May 2004 – July 2007

- Developed and arranged schedules of lecturers, special guest performers and other speakers for staff for routine onboard programs.
 - Prepared and presented reports and factual details for ship headquarters.
 - Maintained log records for every special event conducted in cruise.
 - Headed passenger services including public announcements, onboard welcome, activity programs and disembarking information.
 - Maintained food preparation and presentation activities on ship.
 - Managed gallery team and administered their tasks and performance.
 - Supervised effective costing of entire food production on menu.
-

Education:

Bachelor's Degree in Culinary Arts
Bemidji State University, Bemidji, MN

[Build your Resume Now](#)