
Offshore Cook Resume

Job Objective

Seeking a challenging position as an Offshore Cook where my skills and knowledge will add value to organization.

Highlights of Qualifications:

- Highly experienced in providing food preparation and catering services to passengers and crew of vessel
 - Profound knowledge of ingredient preparation, cooking methods and various galley work
 - Outstanding knowledge of workplace safety and customer service practices
 - Familiarity with company regulations related to personal hygiene
 - Ability to work with kitchen staff in a collaborative and productive manner
 - Ability to prepare and provide high quality tasty food items
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Professional Experience:

Offshore Cook
Thomas Marine Associates, Birmingham, MI
August 2012 – Present

Responsibilities:

- Developed and provided menu consisting of healthy and balanced food.
- Prepared and served all menu-based items safely and efficiently.
- Cooked and served appropriate quantities of food items based on menu and number of people present.
- Ordered and stocked all food materials and related supplies and maintained their stock levels.
- Adhered to health and hygiene standards and maintained cleanliness of work area.
- Detected and reported malfunctioning equipments to the chief steward.

Offshore Cook
Paul May and Associates, Birmingham, MI
May 2009 – July 2012

Responsibilities:

- Planned and developed menu based on food season and local food availability.
 - Prepared and utilized various food ingredients and raw materials in appropriate quantities.
 - Prepared, cooked and served different types of meals in a timely manner.
 - Ordered, procured and documented inventory supplies and controlled their stock levels.
 - Stored and maintained all condiments and beverages, in a safe and proper manner.
 - Cleaned and organized galley area and mess hall and maintained hygienic environment.
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Education:

Bachelor's Degree in Food and Beverage Management
Covenant College, Lookout Mountain, GA

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