

GERARDO CUSTODIO JR.

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Sitio Narra, Sacedo St, Brarangay Cabanbanan, Pagsanjan, Laguna, Philippines

Chief cook with solid 10+ years of experiences in shipping lines, feeding the whole tanker crew, and solely managing and working the galley and mess room. Has great passion for foods, and acquainted with different arrays of cuisine inspiration due to sailing around the world. Result oriented and capable of managing time well to accomplish a lot of tasks for the day. Can work with different kinds of condition –may it be a swaying ship under a thunderstorm- and can handle different kinds of people. Possesses Schengen and US Visa!

WORK EXPERIENCES

CHIEF COOK

Company: TORM Shipping Lines, Inc.

Trading Area: Worldwide

Date of Employment: March 2016 to present

Duties and Responsibilities:

- Responsible for the whole galley operation serving 22 oil/chemical tanker crews. Solely plans the menu, prepares the ingredients, cooks the dishes, cleans the pots and utensils, and sanitizes the whole place
- Prepares healthy, quality cuisines for different nationalities from Europe and Asia. Prepares varying arrays of Western, Eastern European, Mediterranean, Indian and Asian cuisines.
- Wakes up at four in the morning to bake breads for breakfast, and practices good time management the whole day to provide the crew lunch and dinner, as well as a snack at 10 am
- Accomplishes monthly Victualing report for the consumption of a month's provision, forwards the Victualing report to the Garrets, undertakes all the loading and storing

CHIEF COOK

COMPANY: MAERSK-FILIPINAS CREWING INC.

Trading Area: Worldwide

Date of Employment: February 2011- September 2013, January 28, 2014 - July 1, 2014

Duties and Responsibilities:

- Managed and manned solely the whole galley and mess room that were providing meals for the whole tanker sailing Europe and South America
- Planned meals in accordance with the budget laid by the company, practiced cost-cutting without sacrificing quality
- Ensured food safety, sanitation, and hygiene
- Enforced workplace health and safety practices
- Implemented Waste Management and Disposal System

COOK

COMPANY: Associated Ship Management (Hartmann Crewing Philippines)

Trading Area: Worldwide

Date of Employment: Jan 2007-Oct 2010 and November 2014- August 2015

- Demonstrated practical cookery in different international cuisines, prepared innovative recipes that would delight the different nationalities on board a container/ bulk carrier
- Practiced reasonable food-costing and avoided food wastage
- Ensured that the work areas were spotlessly clean all the time and the cooking utensils and equipment were properly sanitized
- Also in-charge of the food preparation at the buffet table
- Practiced small surveys from time to time to gauge the quality of foods being prepared and see the areas that needed improvement

EDUCATION AND TRAININGS

COLLEGE EDUCATION:

COURSE TITLE: Seafarer's Course

SCHOOL: Laguna Maritime Academy

ADDRESS: San Marcos St., Ballan, Pangil, Laguna

TRAININGS:

a. Ship's Catering NCIII

Given by: Technical Education and Skills Development Authority (Philippines)

Issued on: July 8, 2021

b. Training and Assessment Course Cooks (In-house Training)

Given by: OSM Group (Manila, Philippines)

Conducted on: February 15-19, 2016

c. Culinary Training Course

Given by: Marlow Navigational Training Center Inc.

Conducted on: January-March 2003

d. Ship's Cook Upgrade Training

Given by: United Marine Training Center

Conducted on: July 22-August 6, 2019

e. Chief Cook Management Training Program

Given by: MIHCA (Philippines)

Conducted on: April 19-26, 2012

f. Culinary Training Program

Given by: MIHCA (Philippines)

Conducted on: April 19-26, 2012

g. European Cuisine

Given by: Gemeinnutzige Gesellschaft Trainingszentrum MS Emsstrum mbH

(Leer Ostrfriesland, Germany)

Conducted on: April 3, 2003-May 30, 2003

h. In-house Chief Cook Management Course

Given by: Maersk

Conducted on: January 15-17, 2014

i. Food and Hygiene Course

Given by: ISNTC

Conducted on: September 22- October 3, 2014

j. Baking Course (Basic)

Given by: Maya Kitchen (Philippines)

Conducted on: January 2003

k. Chief Cook's Trainor's Training

Given by: TORM Shipping Phils., Inc.

Conducted on: December 2, 2016

l. HAZMAT (Hazardous Materials)

Given by: Internship Navigation Training Center

Conducted on: September 15, 2014

SKILLS

- solid food knowledge
- food safety and sanitation
- menu planning
- grilling
- baking
- specializes in stocks, sauces and soups

- carpentry
- construction painting
- with first aid training
- Knows how to drive
- gardening