



# ERICSON C. CARCUEVA

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## Objective

To obtain the challenging position of Chef where superior culinary knowledge and management skills will add value in preparing diverse range of foods, and contributing extensively to the hotel's or restaurant's kitchen service.

## Experience

**2016 Nov – 2022 Apr**

CHEF DE PARTIE • Cunard / Singa Ship Management

**2014 Sep – 2015 Oct**

CHEF DE PARTIE • Seabourn / Singa Ship Management

**2014 Feb – 2015 Jul**

DEMI CHEF DE PARTIE • Seabourn / Singa Ship Management

**2010 Jan – 2012 Dec**

DEMI CHEF DE PARTIE • Costa Cruise Line / Magsaysay Maritime

**2008 Nov – 2009 Jun**

COMMIS • Costa Cruise Line / Magsaysay Maritime

**2003 Sept – 2007 Sept**

COOK • Uno Restaurant

## Education and Qualification

**Highfield Awarding Body for Compliance, United Kingdom**

- Supervising Food Safety Level 3 (2017)

**Chef Maritime/TESDA, Philippines**

- National Certificate 3 (2016)

**Magsaysay Center for Hospitality and Culinary Arts, Manila**

- Ready for Excellence Culinary Course (2008)

**Adamson University, Manila**

- A.B. Economics (1997-2000)



#1312 Taurus St.  
Tandang Sora  
Quezon City, 1116



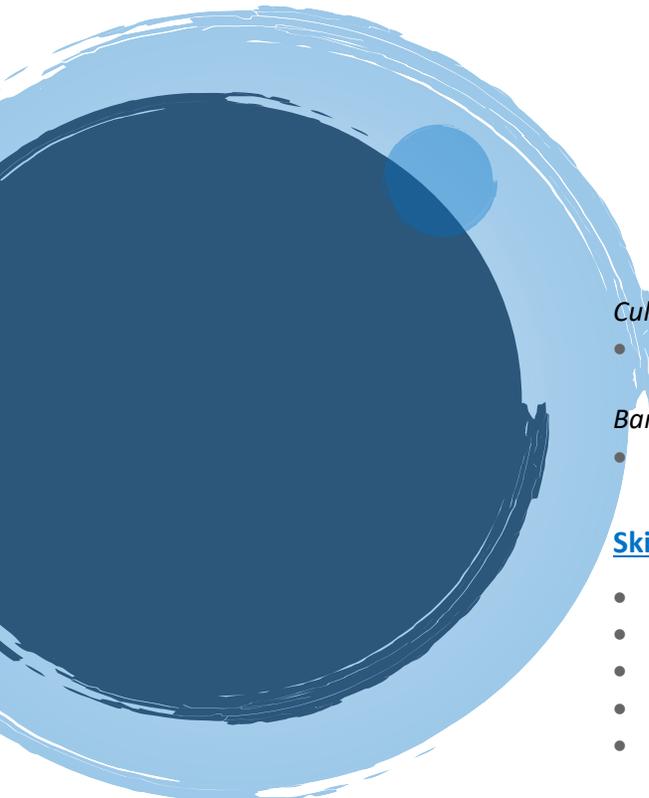
+639956596554



[carcuevaericson26@gmail.com](mailto:carcuevaericson26@gmail.com)



<https://www.facebook.com/ilovechelle29>



*Culiat High School, Quezon City*

- Secondary (1993-1997)

*Banlat Elementary School, Quezon City*

- Elementary (1986-1993)

**Skills**

- Supporting the Executive Chef with the preparation.
- Knowledge and ability to run a section.
- Ensuring a consistently high level of food service.
- Positive and approachable manner.
- Team management skills.

**References**

[Available upon request.]

