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MARC ALADDIN T. DORIA

SUMMARY Professional and certified seaman with over 13 years of international experience working onboard as Chief Cook in diverse types of vessels (Cruise ship, Dredging Vessel, Cable Laying Vessel, Crane Vessel, Offshore Supply Vessel). Skilled on menu, food preparation and handling, sanitation and food quality control with high level of proficiency on Western, European and Asian Cuisines.

CERTIFICATION CERTIFICATIONS

S AND TRAININGS

- Certificate in NC III Ships Catering Services – TESDA Philippines
- Certificate in Baking & Pastry – MOST Institute Philippines
- Certificate of Competency for Chief Cook – TESDA Philippines
- National Certificate II in Baking and Pastry – TESDA Philippines
- High Speed Training Level 2 Food Safety for Catering Online Training Course UK/EU Standards for Food Hygiene & Safety

TRAININGS

- Basic Training – PNTC Maritime Training Center (August 14. 16. 2019)
- Ship Security Awareness Training and Seafarers with Designated Security Duties – AJ Center for Excellence Inc, Philippines (January 7, 2014 8 hours)
- Integrated Hotel, Restaurant & Passenger Ship Operations – GLS Management Consultancy & Training, Philippines (August 30, 2001)
- Basic Safety Course: Personal Survival Technique, Fire Prevention & Fire Fighting, Elementary First Aid, Personal Safety & Social Responsibility – PNTC Colleges Training Center, Philippines (August 14. 16.2019,

SKILLS

- Computer Literate; Knowledgeable on MS Office Applications.
- Knowledge on operation, troubleshooting and maintenance of kitchen & cleaning equipment.
- Knowledge on stock and inventory process.
- Background in HACCP: Hazard Analysis Critical Control Point
- Skilled on preparation of the following cuisines: Dutch, Western, Italian, Mexican, Asian.
- Skilled on preparation of the following meal types: Appetizer, Main Course, Desserts.
- Background knowledge on breads and pastries.
- Soft skills: Good communication skills, ability to multi-task, organized & detailed, team player, flexible and able to adapt on different types of environment and can work under minimum supervision.

WORK HISTORY Chief Cook (Oct 16, 2019 - February 12, 2020) Vessel : Volvox Olympia

Chief Cook (July 9, 2019 – August 6, 2019) / Vessel: Volvox Olympia (Suction Hopper Dedger)

Chief Cook (May 2, 2019 – July 9, 2019) / Vessel: Ham 602 (Cable Laying)

Chief Cook (October 6, 2018 – February 26, 2019) / Vessel: Ham 316 (Suction Hopper Dedger)

Chief Cook (March 22, 2017 – June 14, 2017) / Vessel: Ham 602 (8139388)

Chief Cook (December 3, 2016 – February 6, 2017) / Vessel: Acta Orion (9750268)

2nd Cook (October 20, 2016 – December 2, 2016) / Vessel: Acta Orion (9750268)

Chief Cook (April 17, 2016 – August 13, 2016) / Vessel: Ham 602 (8139388)

Chief Cook (December 6, 2015 – February 26, 2016) / Vessel: Svanen (9007453)

2nd Cook (August 18, 2016 – September 3, 2015) / Vessel: Athena (9548603)

Cook/Baker

- May 17, 2015 – July 7, 2015
- January 09, 2015 – March 11, 2015
- May 03, 2014 – October 11, 2014

Location Assignments:

- Africa under Jebsen Maritime Inc. – Stingray Pipe Laying Barge (Philippines)
- Brazil under Jebsen Maritime Inc./ Sodexo Remote Sites Catering Netherlands Offshore (Philippines) - Stingray Pipe Laying Barge- Van Oord. – GRT 2027100 Ship (2015 & 2014 assignments)

Duties: In charge of food preparation for 200 PAX handling breakfasts, tea break and midnight meals; in-charge in baking of pastries/desserts; Responsible for sanitation of work area and food Quality Control; Performs Inventory of stocks & ordering.

2nd Cook / Baker (April 27, 2013 – October 07, 2013)

Location Assignment: South Korea and Taiwan under Jebsen Maritime Inc./ Sodexo Remote Sites Catering Netherlands Offshore (Philippines) - Stingray Pipe Laying Barge- Van Oord – GRT 202700 Ship

Duties: In charge of food preparation for 190 PAX handling breakfasts, tea break and midnight meals; in-charge in baking of Bread, Cakes; Monitoring and logging of fridge temperature to ensure quality of food; Responsible in sanitation of work area and Food Quality Control; Inventory of stocks & ordering.

Preparation Cook (February 2012, August 16, 2012)

Location Assignment: Singapore under Botak Jones Pte Ltd. (Singapore)

Duties: Working as a Management Trainee/Cook in charge of daily food HALAL preparation focused on thawing, cutting, trimming, tenderizing and marinating of meat (Chicken/Lamb); Oversees cleanliness & sanitation of work area; Assists in food catering, monitoring and stock inventory take and order deliver dispatch.

Night Cook/Baker (May 02, 2010 – October 03, 2011)

Location Assignment: Houma, Louisiana U.S.A. under Sontheimer Offshore Catering Company

Duties: In charge of daily menu preparation, cooking and food presentation of breakfast, main course, appetizers, desserts, pastries & salads; overseeing of staff and sanitation of work area; handles reporting of kitchen equipment, inventory and stock take/ordering.

Cook/Baker (November 2009 – February 2010)

Location Assignment: Overseas under Global Offshore & Marine Manpower Solutions, Inc. Offshore (Philippines) NOBLE DANNY ADKINS – Drilling Ships – GRT 39831 Ship

Duties: In charge of food preparation for Dinner & breakfast menu which includes breads, pastries & desserts; Responsible in monitoring/inventory of stocks; oversees cleanliness and sanitation of work area as per US Public Health Standards; handles reporting of issues and works with planning with the Executive Chefs.

Assistant Cook (August 2008 – February 2009)

Location Assignment: Overseas under Global Offshore & Marine Manpower Solutions, Inc. (GOMMS) Offshore (Philippines) MV SAFE CONCORDIA– Accommodation Platform Vessel GRT 16700 Ship

Duties: Assist and monitoring of stewards on shift; oversees sanitation of work area; checking & monitoring of food and equipment temperature; in-charge of food setup and maintenance of mess hall; in-charge of shifts handover.

2nd Pastry Cook (June 2007 – August 2008)

Location Assignment: Overseas under Quality Cruise Services Magsaysay Maritime Corp. (Philippines) MV ASTORIA – Cruise ship - GRT – 20606 Cruise Ship (Worldwide Passenger)

Duties: Handles preparation of daily menu in tea time which includes garnishing of cakes and dispatch of dishes, ensuring that all are in good quality, temperature, and taste; In-charge of inspection, assessment, evaluation and approval/rejection of the quality of newly delivered raw materials; handles monthly/daily inventory of stocks; Reporting of issues to the Pastry Chef & Executive Chef.

Assistant Cook (February 2004 – June 2007)

Location Assignment: Overseas under Quality Cruise Services Magsaysay Maritime Corp. (Philippines) MV ASTORIA – Cruise ship - GRT – 20606 Cruise Ship (Worldwide Passenger)

Duties: Assist Cooks on main course preparation, baking, desserts and beverage service; Receive & manage storage of kitchen supplies and inventory stock take; Maintain cleanliness and tidiness of kitchen equipment and area;

Dishwasher/Pot washer (Main Galley) (December 2002 – November 2003)

Location Assignment: Overseas under Quality Cruise Services Magsaysay Maritime Corp. (Philippines) MV MONA LISA – Cruise Ship - GRT- 28895 Cruise Ship (Worldwide Passenger)

Duties: Responsible in operating and cleaning of kitchen utensils, food processors and dishwashing machine; Oversees cleanliness & sanitation of kitchen and work area; Acts as Sous Chef in daily food preparation; reports issues to the Chief Kitchen Steward & Executive Chef.

Kitchen Steward (Main Galley) (December 2001 – July 2002)

Location Assignment: Peninsula Hotel Makati Manila, Philippines Jech Manpower Services

Duties: Assist Cooks in food preparation; Responsible in operating and cleaning of kitchen equipment; Oversees cleanliness & sanitation of kitchen and work area.

EDUCATION BACHELOR OF SCIENCE MAJOR IN COMPUTER SCIENCE (Undergraduate)

AMA Computer College, Philippines (October 1994 – April 1999)
