



CHRISTIAN D. ARGEL

CHEF

PROFILE SUMMARY

- Total years of experience > 20 yrs
- Overseas experience > 17 yrs.
- Highlights of work experience – worked and experience 6 star luxury cruise.
- We catered simultaneously for 3 consecutive days for a maximum of 10000 pax, 8000 pax on a christmas events.
- Cuisines expertise with – >Italian, Greek, Asian
- Other cuisines - >Russian and other East European cuisine (Croatian, Ukranian, Polish)
- Educational Attainment > Diploma in Culinary Arts - American Hospitality Academy -Makati, Philippines

PERSONAL DETAILS

- Onboard in tanker Vessel
- My family is simple and living a happy life. I have a son he is 5 yrs old now. My mother and my brother is living in a rural area where my mom grow up. Im living with my son in Bacolod city together with her mom. Most of the time i'm onboard the vessel, I usually spend a month or 2 during for my vacation.
- There living in Bacolod City Philippines
- As early as you need me and if the job opportunity is secured.

Date : June 2019 – Present
Position : Chief Cook / Chief Steward
Stations :
Company Name : Thenamaris Philippines
Location : 3/F, Marbella Manila II, 2071 Roxas Blvd, Malate, Manila, 1004 Metro Manila
Reason for leaving :
Company Website : <https://www.thenamarisphilippines.com/>
Company Description : Crewing agency for Filipino seafarers and collaborates closely with Thenamaris (Ships) Management.

Duties and Responsibilities (at least 10):

- Supervised and coordinated the activities of the staff engaged in food preparation.
- Managed the production schedules and staff requirements necessary for timely delivery.
- Managed the estimated cost of the supplies in the kitchen and requisition of those supplies needed to ensure efficient operation, including the budgeting and costing of the whole voyage itinerary and selecting seasonal products and local produced.
- Supervised the inspection of supplies, equipment, and area of the work to ensure conformance to establish standards.
- Prepared healthy menu for Greek and Filipino crew, including fresh bread and desert.
- Supervised the proper sanitation of all equipment and ensures that the cleanliness of the area is maintained.

Date : January 2019 - May 2019
Position : MANAGER
Stations : FOOD AND BEVERAGE
Company Name : Batangas Country Club
Location : Q2JX+8PQ, Bolbok Rd, Batangas, 4200 Batangas
Reason for leaving :
Company Website : <https://www.batangascountryclub.com>
Company Description : Batangas Country Club shall be the premiere resort / hotel destination and residence of choice by business and leisure travelers to the province of Batangas

Duties and Responsibilities (at least 10):

- Managed the day-to-day operation of the restaurant, such as ordering supplies for the kitchen, budgeting, and costing, ensures that food is cooked and served follows the standards of the food and safety regulations, ensures that customers are satisfied with food and service, prepared reports, etc
- Developed and design attractive menus
- Created policies, and managed the hiring and training of new staff
- Assisted with the marketing events.

Date : October - November 2013
Position : EXECUTIVE CHEF
Company Name : PGHI Hotel
Location : J2FJ+HRP, East Rodriguez Sr. Avenue, New Manila, Quezon City, Metro Manila Philippines
Company Description : Warmly decorated rooms come with flat-screen TVs, free Wi-Fi and kitchens. Suites add separate sitting areas.
Complimentary breakfast is served in an informal restaurant. Multiple event spaces are offered.

Duties and Responsibilities

- Plan and direct food preparation and culinary activities
- Modify menus or create new ones that meet quality standards.
- Estimate food requirements and food/labor costs
- Supervise kitchen staff's activities
- Arrange for equipment purchases and repairs

- Recruit and manage kitchen staff
- Rectify arising problems or complaints
- Give prepared plates the “final touch”
- Perform administrative duties
- Comply with nutrition and sanitation regulations and safety standards

Date : December 2012 - May 2018
 Position : CHIEF COOK
 Stations : Crew Management
 Company Name : Vega Manila Crew Management
 Location : Unit 501-505, AIC Burgundy Empire Tower, ADB Avenue, corner Garnet Road, Pasig City, 1605 Metro Manila
 Company Website : <https://www.vega-manila.com.ph>
 Company Description : Vega Manila Crewmanagement, Inc. is a manning agency founded in October 2005. Registered with the Securities and Exchange Commission (SEC) on January 3, 2006 and licensed to operate in March 2006, Vega Manila has since been servicing the need for maritime professionals of its exclusive principal, the German-owned shipping company Vega Reederei

Duties and Responsibilities

- Ensuring that all food is of excellent quality and served in a timely manner.
- Planning the menu, keeping in mind budget, and availability of seasonal ingredients.
- Overseeing all kitchen operations.
- Coordinating kitchen staff, and assisting them as required.
- Training staff to prepare and cook all the menu items.
- Taking stock of ingredients and equipment, and placing orders to replenish stock.
- Enforcing safety and sanitation standards in the kitchen.
- Creating new recipes to keep the menu fresh.
- Keeping up to date with industry trends.
- Receiving feedback and making improvements where necessary.

Date : April 2011- January 2012
 Position : ASSISTANT COOK
 Company Name : Holland American Lines - Cruise Ship
 Location : Seattle, Washington, United States
 Company Website : https://www.hollandamerica.com/en_US.html
 Company Description : Holland America Line’s fleet of 11 ships offers more than 500 cruises to more than 470 ports in 98 countries, territories or dependencies around the world. From shorter getaways to 128-day itineraries, the company’s cruises visit all seven continents, with highlights including Antarctica explorations, South America circumnavigations and exotic Australia & New Zealand and Asia voyages; three annual Grand Voyages; and popular sailings to the Caribbean, Alaska, Mexico, Canada & New England, Europe and the Panama Canal. The line welcomed Nieuw Statendam in December 2018. A third Pinnacle-class ship, Rotterdam, will be delivered in 2021.

Duties and Responsibilities

- Prepare ingredients for cooking
- Assist with the day-to-day running of the kitchen
- Ensure food safety and hygiene regulations are adhered to
- Assist in the preparation of dishes
- Wash and clean kitchen utensils and equipment Receiving feedback and making improvements where necessary.

Date : March 2010 – June 2010
Position : CHIEF COOK
Company Name : Epsilon Maritime Services
Location : Salcedo Village, 128 L.P. Leviste Street, Makati, 1227 Metro Manila
Company Website : <https://epsilonhellas.com/contact/the-philippines/>

Duties and Responsibilities

- Prepare innovative recipes to delight and whet the appetite of customers, visitors and guests.
- Prepare culinary dishes and meals as per orders requested by servers.
- Develop new menu items while improvising the existing ones.
- Follow recipe and menu specifications.
- Maintain the cooking premises clean, neat and tidy.
- Monitor and support other cooking staff in preparing culinary dishes and meals.
- Adhere to quality in preparing recipes and meals.
- Develop and initiate cost-cutting ideas without sacrificing the quality and tastes of the dishes.
- Teach and train the other cooking staff.
- Maintain and manage kitchen expenses, food cost, inventory and staffing within the budgetary limits.

Date : September 2005 - July 2007
Position : CHIEF COOK
Company Name : Veritas Maritime Corporation
Location : Marc 2000 Tower, 1973 San Andres St, Malate, 1004 Metro Manila
Company Website : <https://www.veritas.com.ph/vmc/home>

Duties and Responsibilities

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TRAINING AND SHORT COURSES

Course : Buffet desserts and pastry
Training Center : Royal Patisserie
Location : #78 Mabini St. Brgy. Doña Aurora E. Rodriguez Cor. Banawe Quezon City
Philippines (Across Golden Panda Dormtel, besides 7/eleven).
Date : March 2020

Course : Culinary Skills Development Program
Training Center : Holland America Culinary
Location : Seattle, Washington, United States.
Date : January 2011

Course : Chef OJT
Training Center : Chef's Laudico Bistro Filipino
Location : Ground Floor Net 2 Building, Fort Bonifacio, Taguig City
Date : December 2009

Course : Daily Nutrition
Training Center : K-Line Training Center
Location : Coral Way, Pasay, Metro Manila
Date : 2006

Course : Greek Cuisine
Training Center : Blue Horizon Training Center
Location : No. 357 Blue Horizon Bldg., W. Burke cor. Martinez Sts, Binondo, Manila
Date : 2008

Course : Internation Cooking
Training Center : Blue Horizon Training Center
Location : No. 357 Blue Horizon Bldg., W. Burke cor. Martinez Sts, Binondo, Manila
Date : 2005 & 2006

Course : Internation Cooking
Training Center : Philcamsat Training Center
Location : Feron Building, 9590 Bagtika St Cor Kamagong St, San Antonio Village,
Makati, 1203 Metro Manila
Date : 2003

Course : Advance Baking
Training Center : Blue Horizon Training Center
Location : No. 357 Blue Horizon Bldg., W. Burke cor. Martinez Sts, Binondo, Manila
Date : 2006

Course : National Competency in Commercial Cooking III-II
Training Center : TESDA Accreditation
Location : Taguig City, Main TESDA
Date : July 08, 2020

EDUCATIONAL BACKGROUND

Inclusive Date : July 2009 -July 2010
Course : Diploma in Culinary Arts
College School : American Hospitality Academy
Location : Salcedo Village, Makati City

Inclusive Date : 1997 – 2002
High School : Negros Occidental High School
Location : Paglaum Rd, Bacolod, 6100 Negros Occidental

PERSONAL DATA

Full Name (First, Middle Last) : CHRISTIAN D. ARGEL
Nick Name/s :
Date of Birth : February 19, 1985
Place of Birth : Bacolod City, Negros Occidental
Citizenship : Filipino
Height : 5'7"
Weight : 85 kgs
Marital Status : Single
Religion : Christian
Languages Spoken : English ,Tagalog

Children (Name, Sex, Age) : Ashton Grei Argel, male, 5 yrs. old

Cell Number : 09953943325
Tel. no. : (034) 4468235
Email : mechrisargel@gmail.com
Facebook Link (URL) : <https://www.facebook.com/shan.argel?mibextid=9R9pXO>

Passport Number : PO603865B
Expiry Date : February 08, 2029

TIN (Tax Identification No.) : 228-283-380-000
PEOS Certificate No. : 23-0997

Home (Philippines) : 47 Rodriguez Avenue, Bacolod City
Provincial : Negros Occidental

In case of Emergency
Contact Name : Florentina D. Argel
Relationship : Mother
Contact No. : +63 9332335312

CHARACTER REFERENCE

Name : Ma. Jessica Magbujos
Position : Fleet LNG Processor
Company : Thenamaris Philippines Inc.
Contact : 0917 625 7512
Relationship : Processor in Charge

Name : Pauline Uychojde
Position : Manager
Company : People's Pharma
Contact : 09476573440
Relationship : Girl friend