



Jacques N. Zapanta

Chief Cook

☎ (046)414-6593 | +63-950-6020-839

✉ jacqueszapanta16@gmail.com

📍 Brgy. Bucana Malaki, Naic, Cavite

PROFILE

I would like to utilize my years of experience and skills such as systematic approach in making any dish, managerial skills in the field of culinary and I aim to involve in making quality and variety of dishes by utilizing different techniques and methods, cost effective and quality food.

TRAINING / CERTIFICATES

- BASIC SAFETY CERTIFICATE – STCW 2010 A-VI/1
- SHIP'S CATERING SERVICES FOR COOKS NC3
- ANTI-PIRACY AWARENESS
- LNG FAMILIARIZATION
- PROFICIENCY IN DESIGNATED SECURITY DUTIES (STCW A-VI/6-2)
- SHIP MANAGEMENT SYSTEM (SMS K-LINE)
- P.D.O.S CERTIFICATE
- CERTIFICATE OF COMPLETION CATERING BASICS
- BASIC FOOD SAFETY AND HYGIENE
- REFRESHER ON BASIC TRAINING
- SEAMAN'S BOOK (09.09.21-09.09.31)
- OSM INHOUSE TRAINING CERTIFICATES
- HEALTH AND GALLEY MANAGEMENT COURSE

CHARACTER REFERENCE

Ms. Charlene Balinasay
+63 917 308 3844

Mr. Erwin James Buendia
+63 927 772 8029

Ms. Olga Ariguin
+63 917 574 6228

EXPERIENCES

K-Line Shipping | August 2020 - Present

Vessel Type: LNG (Liquified Natural Gas)

CHIEF COOK

- Prepare a variety of foods, including European, American and Asian cuisines.
- Prepare innovative recipes to delight and whet the appetite of the crew.
- Develop new menu items while improvising the existing ones.
- Maintain the cooking premises clean, neat and tidy.
- Develop and initiate cost-cutting ideas without sacrificing the quality and tastes of the dishes.

K-Line Shipping | July 2017 - 2020

Vessel Type: LNG (Liquified Natural Gas)

SECOND COOK

- Assist the First Cook in all requested matters.
- Forwards to the First Cook suggestions for improvements in raw materials, menus, cost savings and equipment.

K-Line Shipping | April 2014 - January 2017

STEWARD

- Ensures a clean and workable kitchen area at all times by scraping food from dirty dishes, pots, pans, plates, glasses, flatware, service ware and miscellaneous items and washing them by hand and/or the dishwashing machine.

K-Line Shipping | March 2013 - April 2014

MESSBOY

- Cleaning and maintaining all steward areas; assisting with meal service; washing and stowing of dishes; mess room stocking and receiving stores.

EDUCATION

BS Hotel and Restaurant Management | 2006 - 2010

Cavite State University - Naic Campus

Cavite State University - Naic Campus | 2002 - 2006

Secondary

Bucana Malaki Elementary School | 1996 - 2002

Primary