

DALE BERNARD A. MARTINEZ

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PROFESSIONAL SUMMARY

Proven culinary leader with a successful track record as a Chief Cook, bringing extensive expertise in menu development, kitchen management, and team leadership. Adept at creating and executing diverse, high-quality dishes while adhering to strict safety and hygiene standards. Skilled in optimizing kitchen operations, reducing costs, and ensuring a seamless workflow. Experienced in training and supervising kitchen staff, implementing innovative culinary techniques, and maintaining high standards of food presentation. A proactive problem solver with a passion for delivering exceptional dining experiences. Seeking to contribute culinary talents and leadership skills to a dynamic kitchen environment.

SKILLS AND ABILITIES

- Culinary Expertise
- Menu Planning
- Food Safety
- Knife Skills
- Kitchen Management
- Customer Service
- Problem-Solving
- Creativity
- Ingredient Knowledge

WORK EXPERIENCE

Jebsen PTC Maritime Inc. | Philippines 2023 - Present

Position: Chief Cook

- Prepared and cooked a variety of dishes according to recipes.
- Managed kitchen operations, including ordering supplies and maintaining inventory.

TSM Shipping Phils., Inc. - Sea Fox | Philippines Jun 2012 - Oct 2012

Position: Chief Cook

- Created and updated standard operating procedures for kitchen processes.
- Collaborated with suppliers to source high-quality and fresh ingredients.

TSM Shipping Phils., Inc. - Sea Hawk | Philippines Jun 2011 - Dec 2011

Position: Chief Cook

- Conducted performance evaluations for kitchen team members.
- Developed and adhered to budgetary constraints while ensuring quality.

TSM Shipping Phils., Inc. - Sea Halibut | Philippines Aug 2010 - Jan 2011

Position: Chief Cook

- Implemented and maintained food presentation standards for an appealing dining experience.
- Trained kitchen staff on safety protocols and efficient work practices.

TSM Shipping Phils., Inc. - Sea Halibut | Philippines Mar 2010 - Jun 2010

Position: Chief Cook

- Conducted regular staff meetings to discuss new recipes, techniques, and improvements.
- Monitored kitchen equipment and coordinated repairs or replacements when necessary.

TSM Shipping Phils., Inc. - Sea Cheetah | Philippines Sep 2009 - Jan 2010

Position: Chief Cook

- Supervised kitchen staff, providing guidance and training as needed.
- Ensured food safety and hygiene standards were consistently met.

TSM Shipping Phils., Inc. - Sea Bass | Philippines Jun 2009 - Aug 2009

Position: Chief Cook

- Developed and updated menus based on seasonal ingredients and customer preferences.
- Collaborated with other departments to plan and execute special events.

TSM Shipping Phils., Inc. - Sea Jaguar | Philippines Dec 2009 - May 2010

Position: Chief Cook

- Maintained a clean and organized kitchen environment.
- Implemented cost-control measures to optimize kitchen expenses.

TSM Shipping Phils., Inc. - Sea Halibut | Philippines Apr 2008 - Sep 2008

Position: Chief Cook

- Received positive feedback from customers for the quality of food and service.
- Adapted to changing circumstances, such as special dietary requests or unexpected shortages.

TRAININGS AND CERTIFICATIONS

- Ships Catering Service NC III
- Cookery Course (International Cuisine)
- Cookery Course (Indian Cuisine)
- Galley & Store Management Course
- Basic Training Full Course
- Ship Security Awareness Training & Seafarers W/ Designated Security Duties
- Basic Training For Oil & Chemical Tanker Cargo Operations

EDUCATION

University of the Visayas | Philippines 1995 - 1999

Bachelor of Science in Customs Administration