



# MITCHELLE CRUZ

## CONTACT

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## EDUCATION

March 2000  
Bachelor of Arts Culinary Arts

Metropolitan Occupational  
Science And Technology  
Philippines

## Personal Information

Age: 41  
Sex: Male  
Date Of Birth: December 22,1982  
Place of Birth: Phillipines Quezon City  
Status : Single  
Citizenship: Filipino  
Height: 5' 10  
Weight : 90 KG  
Language Spoken: English / Tagalog  
Visa Status: Tourist Visa  
( Expiry: May 26,2024 )

## PROFESSIONAL SUMMARY

Dynamic Logistics Officer with 4 of years managing logistics operations, and tactical levels to estimate resources required for efficient projects. Proven track record of securing impactful resource allocation. Diligent and dedicated to handling numerous duties in ever-changing environments. Diligent logistics management professional skilled in the movement of hazardous and special cargo in logistics operations. Advanced knowledge of materials handling and warehouse operations.

Collaborates with diverse cultures. Independent and deadline-focused with demonstrated success in decision-making.  
High energy Chef with nearly 4 1/2yrs in kitchen industry and as a head Chef /Manager in my recent work for about 1 1/2yrs. Can work under pressure with skills and kitchen standard and sanitation under USPH HACCP. Seeks a challenging and varied position that will enable me to capitalize on my professional experience with opportunities for personal and professional growth.

## SKILLS

Food Safety Regulations	Performance Assessments
Ingredient Selection	Inventory Rotation

## WORK HISTORY

March 2020 - Current  
**Boarding Officer/Logistics Office, Jason Lacbair,**  
Philippines

Enhanced boarding operations by establishing efficient communication channels with shipmasters and agents.  
Conducted thorough inspections of vessels, ensuring compliance with international maritime regulations and standards.  
Improved safety measures on board ships by providing training sessions to crew members on security protocols and emergency procedures.  
Collaborated with customs officials to expedite cargo clearance, reducing overall turnaround time.  
Strengthened client relationships by addressing their concerns promptly and offering practical solutions that met their needs effectively.  
Coordinated smoothly with local authorities regarding immigration clearances for foreign crew members, avoiding unnecessary delays in

the process.

- Developed standard operating procedures for boarding activities, setting clear expectations and guidelines for the team's performance.
- Tagged over [Number] bags per flight to route to correct destination.

April 2013 - March 2016

**Head Chef/Manager, *Garamut*, Papua New Guinea**

- Elevated restaurant's reputation by consistently creating high-quality, innovative dishes and maintaining top-notch presentation standards.
- Streamlined kitchen operations for increased efficiency through effective staff scheduling and proper inventory management.
- Fostered a positive working environment by promoting teamwork and open communication among all kitchen staff members.
- Managed food costs effectively with careful menu planning, accurate portion control, and utilization of seasonal ingredients.
- Implemented new recipes and modern cooking techniques to continuously improve the menu offerings and overall dining experience for guests.
- Led staff meetings to discuss upcoming events, address concerns or challenges, and reinforce company values as well as expectations within the workplace environment.

November 2009 - July 2010

**Executive Chef Asst, *M/V Costa Serena italia***

October 2008 - May 2009

**3rd Cook, *M/V Costa Victoria italia***

April 2007 - May 2007

**Demi Chef, *Lighthouse Hotel and Restaurant***

January 2006 - February 2007

**Commissary 3, *Pier One***