



**MANSON CHRISTOPHER**



**DUBAI, UAE**



**971 501752191**

**Email:**

[mansonchristopher46@gmail.com](mailto:mansonchristopher46@gmail.com)



## VISA STATUS

**Valid UAE Visit Visa**

**Visa Expires On: 09/03/2024**

**Passport: M9804152**

**Passport Expires On: 08/06/2025**



## ADDITIONAL DOCUMENTS

**INDIAN CDC:**

**CDC No: - MUM436930**

**Issued Date: 16/08/2021**

**Expiry Date: 15/08/2031**

**Issued At -: Mumbai**

**CDC:**

**St Kitts And Nevis International  
Ship Registry**

**Control Number: CDC122967**

**Date of Issue : 04/02/2020**

**Date of Expiry: 04/02/2025**



## CAREER HIGHLIGHTS

- Food & Beverage Preparation
- North & South Indian Cuisine
- Asian Cuisine
- Corporate Catering
- Offshore Catering

## SENIOR COOK

**Total Experience: 15+ Years (GCC & India)**



### PROFILE • ABOUT ME

**Senior Cook with 15+Years of Culinary experience** in various sectors mainly, **Corporate Catering, Offshore & Start Hotels and Restaurants.** Skilled in preparing and presenting dishes, managing inventory and supplies, and supervising junior staff. I bring a wealth of culinary expertise and leadership skills to the table. With a passion for creating delectable dishes and managing kitchen operations. With a focus on creativity and attention to detail, I am dedicated to exceeding customer expectations and contributing to the success of the culinary industry.



### WORK EXPERIENCE

<b>INDIAN SENIOR COOK</b> <b>NASSER AL ALI ENTERPRISES</b> Doha, Qatar	Jul 2022 - Current
<b>ZAMIL OFFSHORE SERVICES COMPANY</b> <b>UNITE HEAD COOK</b> Ras Tanura, KSA	Feb 2020 - Jun 2022
<b>ELITE GLOBAL CATERING COMPANY</b> <b>UNITE HEAD COOK</b> Abu Dhabi, UAE (Offshore/On Shore , Rig NDC)	Aug 2017 - Sep 2019
<b>HOTEL PONNUS PALACE</b> <b>COOK (SOUTH INDIAN)</b> Kerala, India	Aug 2014 - Aug 2015
<b>COOK (ASIAN CUISINE)</b> <b>WASITA CATERING SERVICE GROUP</b> Abu Dhabi, UAE (Offshore & Onshore)	Apr 2013 - Jul 2014
<b>COOK (GENERAL)</b> <b>GOLDEN CRESENT FZE</b> Sharjah, UAE	Dec 2007 - Jul 2011
<b>COOK (SOUTH INDIAN)</b> <b>HOTEL KOMALAM</b> Kerala, India	Apr 2005 - Jul 2007
<b>COOK (NORTH INDIAN)</b> <b>HOTEL RENAISSANCE</b> Kerala, India	April 2001 July 2003

- Recipes & Menu Planning
- Kitchen Management
- Inventory Control
- Staff Management
- Food Hygiene
- Presentation Skills
- HACCP Training
- Cost Control
- Fine Dining
- Quality Standards
- Signature Dish Creation
- Customer Relations
- HSE Awareness



## DUTIES & RESPONSIBILITIES

### As Head Cook (Catering, Hotels & Restaurants):

- Control and direct the food preparation process and any other relative activities
- Planning food menus and ensuring that the menu is fresh and well presented.
- Interviewing, hiring, and training cooks and other kitchen staff.
- Taking responsibility for the health and safety of the food team.
- Developing recipes and determining how best to present dishes.
- Ordering food and supplies, such as kitchen equipment, and keeping an updated inventory.
- Maintain clean, safe, and pleasant kitchen
- Supervise preparation, service, and cleanup of dishes, glasses



## TRAININGS & CERTIFICATIONS

### Name of the Institute:

East Marine & Navigation Training academy -Jharkhand  
(ISO 9001:2008 Certified Maritime Institute)

### Trainings Completed:

- 1) Security Training For Seafarers With Designated Security Duties (28/01/2020)
- 2) Personal Survival Techniques (25/01/2020)
- 3) Fire Prevention & Fire Fighting (25/01/2020)
- 4) Elementary First Aid (25/01/2020)
- 5) Personal Safety & Social Responsibilities (25/01/2020)

### Name of the Institute:

Seafarers (Marine Institute Education Trust)- Mumbai  
(ISO 9001:2008 Certified Maritime Institute)

- 1) Certificate of Proficiency in Security Training For Seafarers With Designated Security Duties (26/09/2015)
- 2) Elementary First Aid (19/09/2015)
- 3) Personal Safety & Social Responsibilities (07/10/2015)
- 4) Fire Prevention & Fire Fighting (03/10/2015)
- 5) Personal Survival Techniques (30/09/2015)

### As Offshore Cook

- Prepare menus for the oil rig crew, order and stock supplies for the kitchen, and manage the budget
- Supervising cooking and service staff, preparing dishes for breakfast, lunch, and dinner, monitoring food quality and safety
- Handling food safety duties, such as checking food temperatures and rotating supplies
- Adhere to strict hygiene and food handling guidelines, maintain the cleanliness of the kitchen and food preparation areas, and ensure the safety and performance
- Correctly calculate inventory and order appropriate supplies

### As South Indian Cook

- Plan and create authentic South Indian cuisine dishes, such as dosa, idli, sambar, vada, biryani, and more
- Manage kitchen operations, including inventory, ordering, and supervising kitchen staff
- Ensure food quality and safety by adhering to food handling and sanitation standards
- Monitor and control food costs while maintaining high-quality standards
- Train and supervise kitchen staff, including the Helper
- Maintain a clean and organized kitchen environment
- Develop new menu items and specials

### As North Indian Cook

- Prepare, cook, and present North Indian dishes with precision and authenticity.
- Assist with stock ordering and monitoring procedures to maintain ingredient freshness.
- Maintain high standards of food hygiene and health & safety at all times to ensure customer well-being.
- Demonstrate excellent food preparation practices, portion control, and end-to-end food production.
- Suggest innovative and commercially viable ideas to improve food quality and monitor portion and waste control to maintain profit margins.
- Support the Head Chef in introducing new seasonal dishes to delight our customers.

## Additional Trainings

- 1) **HACCP Implementation Training Course**
- 2) **Basic First Aid Training**
- 3) **H2S & Breathing Apparatus Training (12/09/2013)**
- 4) **Base Fire Fighting Course (12/09/2013)**

## EDUCATION

### Hotel Management Diploma

IAMS

Kerala, India

Completed  
2001

### High School

Government of Kerala General  
Education Department

Kerala, India

Completed  
1996

## PERSONAL INFORMATION

### Birthday

03/04/1982

### Gender

Male

### Marital Status

Married

### Nationality

Indian

## As Cook (Asian Cuisine)

- Cook various Asian/Chinese cuisine based on food orders
- Have a varied knowledge of different Asian dishes, Chinese, Sushi, Thai etc.
- Responsible of the daily food production in outlet and has to ensure top-quality products, as per the Hotel standards
- Provide the Executive Chef with recipes and costing as per the requirement
- Assists and proposes to the Executive Chef special Food Promotions, Events and other Food related activities

## SOFT SKILLS

- **Bilingual Communication**
- **Decision Making**
- **Attention to Detail**
- **Time Management**
- **Planning & Organizing**
- **Critical & Creative Thinking**
- **Leadership & Team Management**
- **Adaptability & Multi Tasking**

## LANGUAGES

English

Hindi

Tamil

Malayalam

## COMPUTER PROFICIENCY

Windows

MS Office

Basic Computer Operations