



MANSON CHRISTOPHER



DUBAI, UAE



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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

INDIAN SENIOR COOK

NASSER AL ALI ENTERPRISES

Doha, Qatar

Jul 2022

- Current

ZAMIL OFFSHORE SERVICES COMPANY

UNITE HEAD COOK

Ras Tanura, KSA

Feb 2020

- Jun 2022

ELITE GLOBAL CATERING COMPANY

UNITE HEAD COOK

Abu Dhabi, UAE

(Offshore/On Shore , Rig NDC)

Aug 2017

- Sep 2019

HOTEL PONNUS PALACE

COOK (SOUTH INDIAN)

Kerala, India

Aug 2014

- Aug 2015

COOK (ASIAN CUISINE)

WASITA CATERING SERVICE GROUP

Abu Dhabi, UAE

(Offshore & Onshore)

Apr 2013

- Jul 2014

COOK (GENERAL)

GOLDEN CRESENT FZE

Sharjah, UAE

Dec 2007

- Jul 2011

COOK (SOUTH INDIAN)

HOTEL KOMALAM

Kerala, India

Apr 2005

- Jul 2007

COOK (NORTH INDIAN)

HOTEL RENAISSANCE

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

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)

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

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