

CURRICULUM VITAE – ELHKAN SEYFULLAYEV

PERSONAL DETAILS:

Name: **Elkhan Seyfullayev Ixtiyar oglu**
Nationality: Azeri
Marital status: Married, 2 children
Sex: Male
Place of birth: Baku, Azerbaijan
Date of birth: August 15, 1968
Qualification: Catering Service Professional / Chief Cook, Healthy Nutrition
Expert, Food Safety Expert
Phone: +994 0506147904(mobile)
Email: elxan050614@gmail.com
Languages: Azeri, English, Russian, Turkish.
Home Airport: GYD



EDUCATION:

Professional Cook School, 1983 –1986. Diploma: 4th Grade Cook. Baku, Azerbaijan.

WORK EXPERIENCE:

1986 – 1988 Soviet Union Armed Forces.
Private / Cook

1988 – 1998 “Catermar” Catering company, Baku, Azerbaijan.
Working onboard various marine vessels on Cook, Night Cook and Chief Cook positions.

1998 – 2016 “Caspian Geophysical” JV (Seismic Exploration Company, Operation partner of Schlumberger Western Geco), Baku, Azerbaijan
Working onboard Schlumberger and Caspian Geophysical vessels on CTO / Chief Cook position.
Department HSE Leader responsibilities.
First Aid Team Leader.

2016 – 2019 “Fresh” Catering Company, Baku Azerbaijan.
Head Chef

2019 – 2022 “Caspian Geo” LLC (Seismic Exploration Company), Baku, Azerbaijan.
Chief Cook / Chief Steward.
Galley Department HSE Leader responsibilities.
First Aid Team Leader.

COURSES AND CERTIFICATIONS:

First Aid
Hazard Identification
Introduction to HSE and Food Safety.
SIPP (Schlumberger Injury Prevention Program)
Firefighting
First Aid
Health and Hygiene
Helicopter Passenger
Information Security
Lock-Out Tag-Out
Malaria Prevention for Non-immunes
Permit to Work
Personal Security
PPE (personal protective equipment)
Substance Abuse
Workshop Safety
STCW – expired: 26.07.2024
HUET (helicopter underwater escape training) – expired: 14.08.2023,
Medical Offshore – expired: 26.03 2024

VACCINATIONS:

Yellow Fever
Tetanus
Hepatitis A, B
Typhoid
COVID 19

PERSONAL STATEMENT:

Over 36 years of experience as Chef in Azeri and International Dishes, professional cooking and kitchen management. Exemplary leadership qualities and professionalism backed by a consistent and verifiable record.

Recognized professional in international cuisine.

Proven management skills - restaurant management and high-volume catering.

Strong leadership qualities combined with outstanding team building skills.

Significant contribution to revenue and profit growth through continuous quality improvement, productivity, operational efficiency and superior customer service.

Working on vessels in different sectors of Caspian Sea, Venezuela, Alaska USA, Norway, several African countries and Malta.

Major clients during the past years, such as BP, Amoco, ExxonMobil, Statoil/Equinor, Lukoil, JAOC, PETRONAS and etc.