

JOSE MARTINEZ

Caracas, Venezuela • +584144534897 • jcocinero01@gmail.com • [LinkedIn](#)

CORE SKILLS

- | | | |
|------------------------|-------------------|------------------------------|
| • Inventory Management | • Cooking Methods | • Leadership and Initiative |
| • Budget Management | • Cleanliness | • Collaboration and Teamwork |
| • Meal Preparation | • Menu Planning | • Effective Communication |

PROFESSIONAL EXPERIENCE

TOS Cyprus Netherlands, Montevideo, Uruguay

July 2024 – August 2024

Chief Cook - 1 month contract

- Led a team of 3 kitchen staff.
- Successfully delivered 3 meals a day for a crew staff of over 40 people and received high praises from the crew in regards to the quality of the food.
- Maintained an excellent control of the stock and menus.

Candina Group, Bilbao, Spain

May 2022 – March 2024

Chief Cook

- Led a team of 2 kitchen staff.
- Created bespoke around Greek and Philippine cuisine.
- Managed and supervised safe handling and proper temperature control of meals.

Red Cyan Gourmet, Caracas, Venezuela

January 2022 – May 2022

Head Chef

- Monitored food budgets and made purchases within a set budget.
- Created a brand new menu centered around Spanish cuisine and received excellent feedback from clients.
- Maintained and organized food usage records and monthly physical inventory.

Roro Shipping Line

September 2021 – December 2021

Chief Cook

- Created custom menus for different cultures onboard the ship while still maintaining quality and food costs.
- Oversaw the purchases of ingredients
- Managed the procurement of ingredients for meal preparation.

Blue Service CA

August 2018 – December 2020

Chief Cook

- Created custom holiday menus for a multicultural crew staff.
- Oversaw the unloading and safe storing of produce weekly.
- Maintained a rigorous control of stock and planned menus accordingly.

Distmart CA, Maracay, Venezuela

September 2010 – August 2018

Head Chef

- Oversaw the successful delivery of more than 100 events per year.
- Hired, trained and managed all kitchen staff, including employee development and conduction performance reviews.
- Reduced food waste by 13% by creating supplementary dishes.
- Created bespoke menus for an average of 10 parties a year and achieved a CSAT of over 95%.

CERTIFICATIONS & OTHERS

- | | | |
|----------------------|----------------------|----------------------------------|
| • Hygiene and Safety | • Enclosed Space | • Malaria Precaution |
| • Ships Cook | • Anti Corruption | • BOSIET (opito) |
| • Catering | • Port State Control | • More certifications on request |