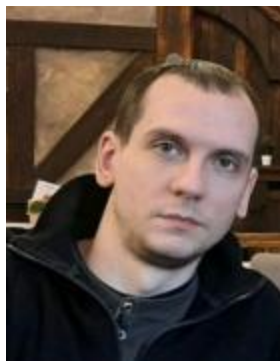


MAKSIM VOROBOV



Klaipeda, Lithuania
Date of birth: 1989 09 08
Mobile: +37060633876
E-mail: makxon23@gmail.com

PERSONAL STATEMENT

I am a communicable, hard-working and experienced person, who can work as a part of a team and on his own

EDUCATION

Klaipeda Shipping School 2006-2009
Cook

CERTIFICATES OF COMPETENCY AND COURSES:

	Date of expiry
Ship's cook	27.02.2025
Seamans book	04.08.2026
Certificate of proficiency	unlimited
Hygiene requirements on board ships	unlimited
STCW Personal survival technique, fire prevention, first aid etc..	22.12.2025
STCW Proficiency in survival craft, rescue boats	08.11.2027
Passport	10.04.2029
Marlins test 85%	
Medical fitness certificate	07.11.2026
STCW Ship's security training	unlimited
Yellow fever	11.11.2026

WORK EXPERIENCE

OSV "Karina"	20.03.2024-16.04.2024
Cook	
TSHD "Artevelde"	12.12.2023-19.12.2023
Cook	
PSV DP2 "Atlantica Provider"	23.08.2023-04.10.2023
Cook	
OSV "Baltic Explorer"	02.08.2023-10.08.2023
Cook	
Ro-Ro "Cadena 4"	14.03.2023-09.05.2023
Cook	
Ro-Pax "Isle of Inisheer"	06.01.2023-17.01.2023

PSV DP2 "World Diamond"	20.05.2021-20.07.2022
Cook	
Ro-Ro "Tulipa"	23.04.2019-09.04.2021
Cook	
OSV "Wind Innovation"	29.09.2018-24.10.2018
Cook	
Ro-Pax "Princess Anastasia"	20.11.2017-14.07.2018
Cook	
Ro-Pax "Oscar Wilde"	29.03.2017-26.07.2017
Cook	
Dry Cargo "Anja C"	14.11.2016-13.01.2017
Cook	
OSV "Mintis"	26.08.2015-01.11.2015
Cook	
Ro-Pax "Regina Baltica"	28.05.2015-24.06.2015
Cook	
OSV "Wind Protector"	06.01.2015-04.02.2015
Cook	
Fishing vessel "Jan Maria"	10.03.2014-02.04.2014
Cook	
OSV "Torsvik"	15.02.2012-20.04.2012
Cook	
Ro-Pax "Lisco Maxima"	06.06.2011-27.12.2011
Cook	

PERSONAL ACHIEVEMENTS/SKILLS

Highly experienced in providing food preparation and catering services to passengers and crew of vessel

Good knowledge of cooking methods and various galley work

Familiarity with company regulations related to personal hygiene

Ability to work with kitchen staff in a collaborative and productive manner

Ability to prepare and provide high quality, tasty and balanced food

Ability in order and stock all food materials and maintain their stock levels

Good knowledge to keep health and hygiene standards and maintain cleanliness of work area