APPLICATION FORM CHIEF STEWARD

Please read my cover letter and take a look at my documents

- ✓ Education 'click here'
- ✓ References 'click here'
- ✓ Portfolio 'click here'
- ✓ **Documents** 'click here'
- ✓ Certificates 'click here'



Main informa						
Position:	CHIEF STEWA	ARD	Desired Type of Ship:	OFFSHORE VES	OFFSHORE VESSEL	
Desired salary:			Available from:	ASAP	ASAP	
Full Name:	Dzyuba Myko	ola	Date of birth:	24.06.1983	24.06.1983	
Citizenship:	Ukraine		Place of birth:	Ukraine / Dnip	Ukraine / Dnipro	
E-mail address:	dzyubamykol	a1@gmail.com	Country of residence:	ROMANIA.c.SIBIU		
			English level:	Good		
Passports/Sm	bk/Visa	#	Date of Issue:	Place of Issue:	Date of Expire	
Seaman's book:		AC018037	22.10.2024	PORT ODESSA	22.10.2029	
Travel biometric	al passport:	FH529641	17.08.2017	DNIPRO	17.08.2027	
Travel biometric	al passport:	GH971914	20.05.2024	DNIPRO	20.05.2034	
American visa Type/Class		C1/D	10.10.2019	KYIV	07.10.2029	
American visa Type/Class		B1/OCS	21.10.2020	KYIV	18.10.2030	
Diplomas		#	Date of Issue:	Place of Issue:	Date of Expire	
Rank: Cook		12788/2016/11	13.07.2016	Kherson	Unlimited	
Certificates		#	Date of Issue:	Place of Issue:	Date of Expire	
Basic Safety Training:		287223	26.03.2021	Odessa	26.03.2026	
Advanced Fire F	ighting:	287226	26.03.2021	Odessa	26.03.2026	
Medical first aid	on board ship	287225	26.03.2021	Odessa	26.03.2026	
Proficiency in Su	ırvival craft:	287227	26.03.2021	Odessa	26.03.2020	
Security Awareness Training:		287224	26.03.2021	Odessa	26.03.2026	
Medical		#	Date of Issue:	Place of Issue:	Date of Expire	
Medical fitness certificate:			16/01/2024	AMSTERDAM	16/01/2026	
Alco-drug certifi	cate:					
Yellow fever:		AB615042	AB615042 28.03.2008		Unlimited	
Flag Documer	nts					
Country:	#	Document type:		Date of issue:	Date of expire	
Cyprus	Cy195899			06/09/2012	05/09/2022	

You will see more information in the portfolio folder photos and videos confirming my experience						
Position:	Name:	Туре:	DWT/GTN	ME Type/kw	From-Till	Emploer:
CHIEF STEWARD	DINA POLARIS	MPSV/DP2	6986		10.04.2025- 28.05.2025	Myklebusthaug Managmement AS/Norwegian.
CHIEF STEWARD	DINA POLARIS	MPSV/DP2	6986		25.11.2024- 22.01.2025	Myklebusthaug Managmement AS/Norwegian.
CHIEF STEWARD	DINA POLARIS	MPSV/DP2	6986		08.08.2024- 28.09.2024	Myklebusthaug Managmement AS/Norwegian.
CHIEF STEWARD	DINA POLARIS	MPSV/DP2	6986		17.04.2024- 19.06.2024	Myklebusthaug Managmement AS/Norwegian.
CHIEF STEWARD	DINA POLARIS	MPSV/DP2	6986		12.01.2024- 08.03.2024	Myklebusthaug Managmement AS/Norwegian.
CHIEF STEWARD	DINA STAR	MPSV/DP2	4826		22.11.2023- 12.01.2024	Myklebusthaug Managmement AS/Norwegian.
CHIEF STEWARD	DINA STAR	MPSV/DP2	4826		31.07.2023- 27.09.2023	Myklebusthaug Managmement AS/Norwegian.
CHIEF STEWARD	DINA STAR	MPSV/DP2	4826		03.05.2023- 03.07.2023	Myklebusthaug Managmement AS/Norwegian.
CHIEF STEWARD	DINA STAR	MPSV/DP2	4826		17.01.2023- 10.04.2023	Myklebusthaug Managmement AS/Norwegian.
CHIEF STEWARD	DINA POLARIS	MPSV/DP2	6986		02.12.2021- 02.02.2022	Myklebusthaug Managmement AS/Norwegian.
CHIEF STEWARD	DINA POLARIS	MPSV/DP2	6986		26.05.2021- 02.09.2021	Myklebusthaug Managmement AS/Norwegian.
CHIEF STEWARD	DINA POLARIS	MPSV/DP2	6986		06.12.2020- 03.03.2021	Myklebusthaug Managmement AS/Norwegian.
CHIEF STEWARD	DINA POLARIS	MPSV/DP2	6986		16.07.2020- 01.10.2020	Myklebusthaug Managmement AS/Norwegian.
CHIEF COOK	NAUTILUS	RESEARCH	1249	1285	18.10.2019- 14.03.2020	OCEAN EXPLORATION TRUST/USA/Robert Ballard
CHIEF COOK	NAUTILUS	RESEARCH	1249	1285	12.04.2019- 22.09.2019	OCEAN EXPLORATION TRUST/USA Robert Ballard

WORK EXPERIENCE OVER THE LAST 5 YEARS

Next of Kin			
Next of kin: Wife	Phone: +380675898679		
Name, Surname: Dzyuba Natalia	Address: Ukraine /Dnipro/		

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Sex: Male Height: 168 Overall size: 46

Eyes color: Brown Weight: 68 Shoe size: 41

Cover Letter

Good day!

I would be grateful if you will consider my candidacy for the position of cook, and in the future the chef cook in your company.

In 2001 I entered the State Educational Institution "Dnipro Technological Economic College".

In 2004 I graduated from the State Educational Institution "Dnipro Technological Economic College" and acquired the profession of a catering service technician; I have got the qualification - "cook of the 5th category".

After receiving the diploma, I started working in the restaurant of European cuisine "Reporter" in Dnipro as a cook.

In 2004, I was offered to work as sous chef at health spa "Tavria" in Crimea.

My duties included: work with food suppliers, ordering and receiving goods, organizing the sanitary and technological condition of the kitchen, business lunches preparation, banquets organizing, new dishes developing, as well as direct participation in the grill menu preparation.

In May 2006, I organized a team, to open a new restaurant of European cuisine "Autograph". In this restaurant, I performed the duties of chef. As a chef, I had to cook not only in a restaurant, but to organize buffets and banquets on yachts. I liked it and I decided to become a ship cook.

I know European, Asian ,American cuisine I have experience in forming up daily and banquet menus, calculation and technological maps preparation. I have experience in baking: bread, various bakery products and preparation of various desserts.

In 2008, I completed Ship Cook course and successfully received a diploma Ship Cook.

Ship Experience

I have experience working on a research vessel Nautilus Owner Dr.Robert Ballard (52 POB) .vessel Dina Polaris 92 POB ,Geoquip Charters. Dina Star 76 POB Charters DeepOcean.Experience working on a maximum of 130 people in 2023 year March month served the film crew of Tom Cruise, Simon Peg "Mission Impossible" in Svalbard. My experience, skills and passion for the culinary arts will allow me to make a valuable contribution to your kitchen. With extensive experience in kitchen work, stock management and teamwork, I am ready to bring both efficiency and creativity to your team.

I am driven by a passion for innovation and excellence - constantly learning new techniques, combinations and methods to improve both the dining experience and kitchen organisation. My leadership experience has taught me adaptability, effective communication and the importance of maintaining high service standards.

About myself:

- ✓ I am punctual, responsible, executive, I keep my management clean and tidy;
- ✓ I maintain even and business relations with the crew.
- ✓ I work very neatly in my workplace.
- ✓ I always do my job efficiently and according to the terms set before me.
- ✓ I constantly improve my professional skills with the help of information sources, master classes, studying new trends and innovative technologies.

My priorities:

- ✓ career growth,
- ✓ mutual understanding with people and the company in which I work.
- ✓ I also want to continue my career growth at sea for the benefit of your company.

I will consider any offers in accordance with my experience and accreditation.