

CURRICULUM VITAE



**MR WAYINO NDAVEDAPO
WILLIAMS**

CONTACT DETAILS

Cell: +264 818583827

Erf 6028, Granaat Street, Kuisebmond,
Walvis Bay

Email: wayinowilliams13@gmail.com
wayinowilliams8@gmail.com

PERSONAL DETAILS

Name	• Wayino Ndavedapo
Surname	• Williams
ID Number	• 79031310174
Gender	• Male
Marital Status	• Single
Criminal Record	• None
Health Status	• Excellent

LANGUAGES

English	★★★★★
Oshiwambo	★★★★★
Afrikaans	★★★★★

OBJECTIVE

I believe I'm the best fit for the job because of the skills and expertise I have gained in the industry over the past years. I think my solid foundation of skills coupled with my passion for learning and innovating, can help me thrive in the role and benefit company name at the same time

EDUCATIONAL BACKGROUND

Institution	:Cursa Training
Qualification	:Ultimate Cooking Course, Personal Nutrition Course, First Aid Course, Preparing M
Year	:2020
Institution	:Tubestudy, online
Qualification	:HSE Training Course, Offshore SSHE, Manager and Supervisor Training, Healthcare Training Course, Level2 Award in Food Safetying Catering /Manufacturing/Retail, Sea Safety& Sea Survival, Food Handling Safety Training, Basic Food Safety, Food as Medicine in Healthcare Practice, Professional Housekeeping Course
Year	:2020/2021
Institution	:Institute of Hospitality
Qualification	:Housekeeping Principles, Room Service Essential
Year	:2021
Institution	:World Chefs Academy
Qualification	:Pre-commis Chef
Year	:2022

WORKING EXPERIENCE

Company	:Connect Catering
Duty	:Day cook
Duration	:2023-till present
Company	:Namibia Ship Chandler
Position	:Cook
Duty	:I work with the chief cook help cooking an amazing salad& Vegetables
Duration	:February 2021-February 2022
Company	:The Haven Academy
Position	:Tutor in Cooking and cleaning
Duty	:I teach people the way of cleaning and cooking
Duration	:March 2011-April 2011
Company	:Novanam Ltd
Position	:Cook
Duty	:I was cook for the workers I was in charge of the kitchen
Duration	:2001-2009
Company	:Namsov Fishing Enterprise
Position	:Cook
Duty	:I was in charge of cooking on board
Duration	:2011-2015
Company name	:Omuhuka Trawling LTD
Duty	:3 Months
Duration	:Chief cook
Company name	:F/V ISBJORN
Duty	:1 month
Duration	:Chief Cook

REFERENCES

1. Hugo Lopes Connect Catering Cell: +351 913564 595	2. Alex Kirov-"Namibia Ship Chandler" General Manager Cell: +264 64214700
3. Junias Ekandjo-"Namsov Fishing Enterprise" Crew Co-ordinator Cell: +264 811405969	4. Desiree Jankies-"Novanam Ltd" HR Department Cell: +26481 2591379
5. Gillian Van Lingen-"The Haven Academy" Founder/Manager Email: idat@iway.com Tell: +264 64200542	

CERTIFICATES

(Compiled from lists of crew and official log-books)

No.	*Name of ship and official number and gross tonnage †	Date and place of		Rank or rating
		*Engagement	Discharge	
1	TUNGSTEN EXPLORER BAHAMAS, NASSAU IMO NO. 9631735 GRT: 68476 KW: 42,000	25-04-24	10-05-24	Cook
2	F/S OMUHUKA CAPTAIN NAMIBIA F/V ISBJORN 2017 WB 001 967	26/06/24	30/08/24	Cook
3		01.02.2025 W/BAY	05.03.2025 W/BAY	Chief Cook
4				

* These columns are to be filled in at time of engagement.

† Engine Officer/Motorman's book insert power. In radio officer's book insert gross tonnage and wireless classification.

24052

OF DISCHARGE

and copy of report of character, if desired by the seaman)

Description of voyage or nature of employment	Copy of report of character		Signature of (1) **master/owner; and of (2) proper officer and official stamp
	For ability	For general conduct	
1	VS	VS	(1) (2) TUNGSTEN EXPLORER BAHAMAS, NASSAU IMO NO. 9631735 GRT: 68476 KW: 42,000
2	Excellent!	Excellent!	(1) (2) F/S OMUHUKA CAPTAIN NAMIBIA
3	Good	Good	(1) (2) ISBJORN
4			(1) (2)

** To be signed by the master in the case of a seaman other than a fisherman, and by the owner or master in the case of a fisherman.



REPUBLIC OF NAMIBIA

Health certificate for employees on board ships or vessels

Note: This certificate is issued in cooperation with the Ministry of Health and Social Services, and is the property of the

DIRECTORATE MARITIME AFFAIRS

Names in full: <u>Wayino Williams</u>	Identity No: <u>790313 1017 4</u>
Domicile: <u>Walvis Bay</u>	

Who is to sign on as: Coolc has today been examined by me in accordance with the health regulations as provided by the Merchant Shipping Act of 1951 (Act 57 of 1951), as amended, and the instructions issued by the Ministry of Health and Social Services.

Based on the examinations, I have found that the above candidate meets the requirements of the regulations concerning any seafarer.

He/she* has especially been examined in accordance with the requirements to persons serving as navigators or undertaking other watch duties on the bridge. He/she* satisfies/does not satisfy* the requirements.

This certificate is valid until: 27/07/2025

1. EVENTUAL RESTRICTIONS AS TO THE VALIDITY OF THE CERTIFICATE:

A	Service / Positions:	<u>Fit As Food Handler</u> <u>A(T)</u>
B	Trading areas:	

2. HEARING

(1) Whispering	Right ear	Left ear	
	<u>3</u> m	<u>3</u> m	
(2) Hearing result (mark with "X")	Good	Medium	Poor
	<u>X</u>		

3. VISION

(a) POWER OF VISION	Without glasses	With glasses
(1) Left eye	<u>20/20</u>	
(2) Right eye	<u>20/20</u>	
(b) COLOUR VISION	Ishihara (insert date of test below)	
	<u>Pass</u>	

4.

Signature: <u>[Signature]</u>	Date: <u>27-01-2025</u>
	Place: <u>Walvis Bay</u>
Stamp: OCNAM Dr. CLIFF WEBSTER FRAeS MB. ChB, DOH, DTM&H, FFOM (RCPI) Tel: 064-203165 39, 3 rd Street East Walvis Bay	

Namibia Ship Chandlers (Pty) Ltd

Reg. No: 90/020, VAT No: 0021784 015

P.O. Box 198, Walvis Bay, Namibia

Tel: (+ 264) 64 214 700, Fax: (+264) 64 202 591

www.nsc.com.ng



Date: 10th March 2022

To Whom It May Concern:

Dear Sir/Madam,

Re: Letter of Recommendation – Wayino Williams P 0904 888

This serves to confirm that Mr. W. Williams was employed as a Cook on board the Oil Rigs “West Gemini” and “Quengella” from February 2021 until February 2022.

Unfortunately, due to the relocation of both Oil Rig his employment was terminated.

We can recommend Wayino as hard worker with commitment and dedication to his duties. He is a good cook that works very well independently as well as within a team structure.

We can recommend Mr Williams and wish him all the best in his future endeavors.

Sincerely yours,

Alex Kirov

General Manager

Namibia Ship Chandlers (Pty) Ltd / Namib Paints and Plastics (Pty) Ltd.



Wayino Ndauedapo Williams

+264818583827 |

wayinowilliams@outlook.com/marianehoaes@gmail.com/wayinowilliams1@gmail.com/wayinowilliams1@yahoo.com
6141 Brama street Kuisebmund Walvisbay

Wayino Ndauedapo Williams

6141 Brama street

Kuisebmund

Walvisbay

+264818583827

wayinowilliams@outlook.com/marianehoaes@gmail.com/wayinowilliams1@gmail.com/wayinowilliams1@yahoo.com

Date

Recipient Name

Recipient Designation

Company Name

Recipient Address

Re: Application for job vacancy

Mr. Recipient Name

I wish to apply for the role currently being advertised online. Please find enclosed my CV for your consideration.

As you can see from my attached CV, I have over seven years' experience in the cooking industry. Having worked my way up to chief cook, I'm ready for a new challenge in a new industry, and see this position as the perfect role to help me achieve this.

I'm particularly interested in working in any because of my passion for organising something I've had extensive experience of during my time in Hospitality. Further, I feel that I have achieved all that

I believe that this experience, coupled with my excellent interpersonal and organisational skills, make me the perfect candidate for building a long-term career in this role.

Thank you for your time and consideration. I look forward to meeting with you to discuss my application further.

Yours sincerely,

Your name

The Haven

P O Box 537, Walvis Bay, 160 Hage Geingob St, Tel 064-200542; Fax 064-200540
Reg: 21/2009/0465, e-mail: ldat@iway.na

03 May 2011

BASIC COOKING SYLLABUS

Hygiene for food handlers

Introduction and course objectives

Kitchen utensils and equipment

Oven temperature; conversion tables; cake tin sizes

Food categories and classification

Kitchen hygiene (1); Bacteria (2); Food poisoning (3)

Cooking methods

Cooking meat, chicken, fish - theory

Meal preparation - breakfasts; eggs and cereal

Meal preparation - Lunch; sandwiches; recipes

Meal preparation - Main course; starters; soup;

Cooking vegetables, fruit, rice and pasta

Food storage, defrosting, chilling food, cooking and heating;

Food groups for healthy eating



G van Lingen
Manager



NAMSOV FISHING ENTERPRISES (PROPRIETARY) LIMITED

P.O. Box 4-1, 5th Street East, Walvis Bay, Namibia Tel: +264 64 219900; Fax +264 64 219905 / 219906

TO WHOM IT MAY CONCERN

This is to testify that Mr Wayino Williams, Identity number: 79031310174 was employed as a Cook onboard vessel's "Sunfish and Namibian Star in the fleet Department of Namsoy Fishing since 17.05.'11 until present date.

I would further like to state that Mr Williams is a responsible man, eager to work and well behaved.

For any queries please do not hesitate to contact the writer hereof.

Kindest Regards & Appreciation.

Junias T. Ekandjo
Crew Co-Ordinator
Cell: 0811405969

Namsoy Fishing Enterprises (Pty) Ltd.
TELEPHONE (064) 219900
P.O. BOX 4
WALVIS BAY
NAMIBIA



NOVANAM LTD

NovaNam Limited
(Incorporated in the Republic of Namibia)

Reg. No: 960011
("NovaNam")

CORPORATE OFFICE FOR
SOUTHERN AFRICA
12th Floor, Middle Country
Cecil Steynler Avenue, Portofino
Cape Town, South Africa
P.O. Box 4063, Cape Town, 8000
Telephone: +27 21 421 5556
Fax: +27 21 421 4340
E-Mail: hr@nova.com

FACTORY
Indaba Street, Luderitz
Namibia
P.O. Box 601, Luderitz
Namibia
Telephone: +264 63 202091
Fax: +264 63 202040
E-Mail: hr@nova.com

09 June '09

To whom it may concern:

This is to testify that **Mr. Wayino Williams, Identity number: 790313 101704** was permanently employed as a "Cook" onboard vessel "Southern Aquarius" in the fleet Department of NovaNam (Pty) Ltd since 31/08/'01 until 30/03/'09.

He prepares orders for food, and used to cook for 70 crewmembers and officers on board and very much hygiene free.

He is a committed and dedicated employee of this company. He was furthermore diligent in the execution of his duties and has always maintained work of high standard.

I would further like to state that Mr Williams is a workaholic and a responsible man of sober habits and well behaved. His overall conduct and co-operation with officers and fellow employees was impeccable at all times.

Based on the above, I will strongly recommend him to any prospective employer. Should you require any further information, please contact the writer hereof.

Yours sincerely,


.....
MR. HANGO
HR DEPARTMENT

GENDOR GROUP
GENDOR HOLDINGS LTD
DEEP OCEAN PROCESSORS (PTY) LTD
GENDOR FISHING (PTY) LTD
BEN AMATHILA AVENUE
BOX 3041 WYBAY
NAMIBIA
TEL: 215806
FAX: 207047



GRUPO S. A. EDUARDO VIEIRA

CADILU FISHING (PTY) LTD.

January 13, 2011

Testimonial

This letter serves to testify that Mr. **Wayino Williams** was under the employment of Cadilu Fishing (PTY) LTD. was in our service for the period and in the capacity indicated below.

Period: 24 August 2009 – 31 August 2009

Department: Hel 153

Position: Cook

Any additional information please do not hesitate to contact us.

Yours Faithfully,

Christian M. Thindjavata
Human Resources Officer

CADILU FISHING (PTY) LTD.
BOX 1734 WALVIS BAY
Tel: 218300 - Fax: 206440
E-Mail: info@cadulu.com
Web: www.cadulu.com



Fish Processors PTY (LTD)

Registration No. 2006/40-8

VAT Registration No. 2247738-01-8

Import VAT No. 2247738-01-8

CERTIFICATE OF SERVICE

TO WHOM IT MAY CONCERN

This is to certify that the under mentioned person was employed by Talanam Fish Processors (Pty) Ltd.

Employee Name : Wayina Williams
ID/Date of Birth : 79031310174
Capacity Employed : Cook on Fengur Vessel
Date of Employment : 05.08.2011 to 30.09.2011

Employer and Address : Talanam Fish Processors (Pty) Ltd
P.O. Box 747
Walvis Bay

Nature of Industry : Fishing Industry

Yours faithfully

Wendy Owos-oas
Human Resources Manager

SAGA SEAFOOD PTY LTD

CERTIFICATE OF SERVICE

31 March 2020

THIS LETTER SERVES TO CONFIRM THAT THE BELOW STATED EMPLOYEE WAS EMPLOYED WITH US.

EMPLOYEE DETAILS

Employee Name: Mr. Wayno Williams

Employee No: SAGA054

Identity Number: 79031310174

Job Category: Ass. Cook


Saga Seafood Pty Ltd
P.O. Box 5991
Walvis Bay, Namibia
Tel: 064 220 370
Reg. No: 2015/0508
VAT: 6917806 01 5

Reason for Termination: RETRENCHMENT

Was employed by **SAGA SEAFOOD NAMIBIA PTY LTD** on vessel **SAGA** since 20 July 2018 until 31 March 2020.

During his employment term he was a hardworking and dedicated, I have no objection in recommending him for future employment opportunities that might come his way.

Yours Sincerely,


Mrs. Jackie Thardt
Operations Manager
Saga Seafood Namibia Pty Ltd

Certificate of learning time

Name: Wayino N Williams

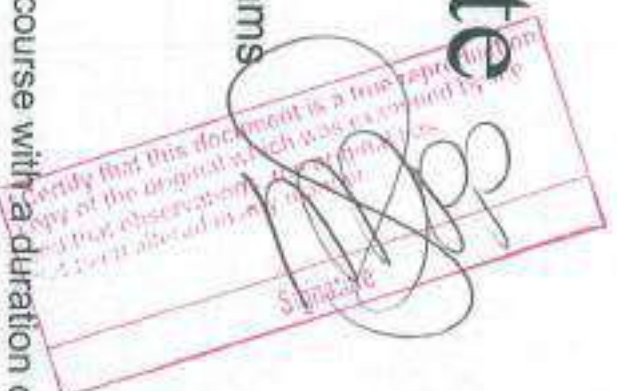
April 19, 2020

This document certifies the hours viewed online in the next course with a duration of 1.8 hours.
LEVEL 2 AWARD IN FOOD SAFETY IN CATERING/MANUFACTURING/RETAIL



The course has been made through the TudoStudy Online App available for Android on GooglePlay with contents available from third parties in video-courses.

The hours have been counted with the visualization of each lesson of the course in the platform of the App
Developer of the App: Juan Manuel Cutervo, e-mail: cuaju2015@gmail.com



Certificate

of hours of learning

Wayino N Williams

Ultimate Cooking Course with Gordon

07 hours 02 min

Month / Year
04 / 2020

Student signature
Wayino N Williams

Adriano Medeiros
Adriano Medeiros Dantas
CEO / Director - Cursa

This certificate proves that the student has attended the following courses in the Cursa application, which is available in the Google application store (Google Play), proving the authenticity of the respective viewing time of video lessons that are made available by third parties through the platform of Youtube. To account for the time in the course, the student must watch the videos until the end. If you have received this certificate from someone else and want to verify that it is authentic, go to cursa.app/en/verify and consult by email: wayinowilliams2@gmail.com

Application manager: Medeiros Tecnologia LTDA - Brazilian company
E-mail: contato@appcursosdegta.com.br



cursa



(Reg.No: 21/2009/0465)



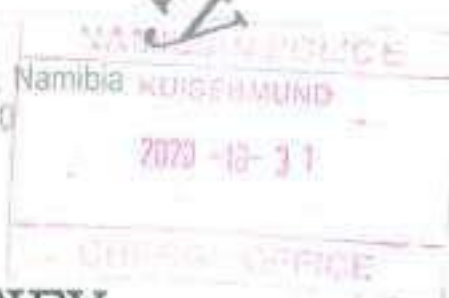
The Haven Academy

The Haven Academy

P.O. Box 7652, Kuisebmond, Walvis Bay, Namibia

Tel: 064-200542 Fax: 064-200540

Email: ldat@iway.na



**THIS IS TO CERTIFY
THAT**

Wayino Williams

ID: 79031 3107 4

Successfully completed
a theory and practical
course in Basic Cooking

COURSE DURATION

Saturdays

19 March 2011 - 30 April 2011

CONGRATULATIONS!

Dr. van Lingen

MANAGING DIRECTOR



DATE

3 May 2011

Certificate of learning time

Name: Wayino N Williams

April 19, 2020



This document certifies the hours viewed online in the next course with a duration of 1.8 hours.

LEVEL 2 AWARD IN FOOD SAFETY IN CATERING/MANUFACTURING/RETAIL



Verify that this document is a true representation of the subject which was submitted by the student from my database. The student has the right to receive a certificate of completion for this submission for the subject.

Signature: *[Handwritten Signature]*

The course has been made through the TubeStudy Online App available for Android on GooglePlay with contents available from third parties in video-courses.

The hours have been counted with the visualization of each lesson of the course in the platform of the App. Developer of the App: Juan Manuel Cubero, e-mail: cmanj2015@gmail.com

Certificate of learning time

Name: Wayino N Williams

April 16, 2020



This document certifies the hours viewed online in the next course with a duration of 0.4 hours.
FOOD HANDLER SAFETY TRAINING



with this the document is a true representation
copy of the original which was submitted by the
that having been verified the signature of the
owner of the document is in accordance with the
submitted for payment of the fee.
Signature: 

The course has been made through the TubeStudy Online App available for Android on GooglePlay

with contents available from third parties in video-courses.

The hours have been counted with the visualization of each lesson of the course in the platform of the App
Developer of the App: Juan Manuel Cutera, e-mail: maseju2015@gmail.com

Certificate of learning time

Name: Wayino N Williams

April 16, 2020



This document certifies the hours viewed online in the next course with a duration of 0.6 hours.

BASIC FOOD SAFETY (ENGLISH)



Signature

[Handwritten signature]

The course has been made through the TubeStudy Online App available for Android on GooglePlay with contents available from third parties in video-courses.

The hours have been counted with the visualization of each lesson of the course in the platform of the App Developer of the App: Juan Manuel Cuervo, e-mail: cuervju2014@gmail.com

CERTIFICATE

of learning time

WAYNO N WILLIAMS

FOOD AS MEDICINE IN HEALTHCARE PRACTICE: ACCREDITED COURSE

0.2 hours.

stating that this document is a true representation
 of the original which was submitted by me a-
 nd having observed the said document I hereby
 certify that it is a true and correct copy of the
 original submitted for publication.

Wayno N Williams

May 8, 2020

Date _____

ID User: 10032029239627641934, Email User: mofanet@yahoo.com

This document certifies the hours viewed online in the course with a duration of 0.2 hours. The course has been made through the TubeStudy Online App available for Android on Google Play.

with contents available from third parties in video-courses.

The hours have been counted with the visualization of each lesson of the course in the platform of the App Developer of the App: Juan Manuel Cubero, e-mail: cuseji2015@gmail.com



the original steps of the process from any observations on advice or any material not required for payment

Certificate

of hours of learning

Wagino N Williams

Personal Nutrition Course by Shaw Academy
00 hours 49 minutes

First Aid Training by St John Ambulance
02 hours 39 minutes

Preparing Meat by TESDA
00 hours 50 minutes



Month / Year
04 / 2020

Student signature:
Wagino N Williams

Adrian Medeiros Dantas
Adrian Medeiros Dantas
CEO / Director - Curso

This certificate proves that the student has attended the following courses in the Curso application, which is available in the Google application store (Google Play), proving the authenticity of the respective viewing time of video lessons that are made available by third parties through the platform of Youtube. To account for the time in the course, the student must watch the videos until the end. If you have received this certificate from someone else and want to verify that it is authentic, go to curso.app/en/verify and consult by email: wagino.williams2@gmail.com

Application manager: Frederico Tecnologia LTDA - Brazilian company
E-mail: contato@opcoursedegta.com.br



curso



TubeStudy

CERTIFICATE

of learning time

WAYINO N WILLIAMS

PART 3. PROFESSIONAL HOUSEKEEPING TRAINING COURSE (PRAC...
4.8 hours.

WAYINO N WILLIAMS

15 December 2021
Date



This document certifies the hours viewed online in the course with a duration of 4.8 hours.
The course has been made through the TubeStudy Online App available for Android on GooglePlay
with contents available from third parties in video-courses.
The hours have been counted with the visualization of each lesson of the course in the platform of the App
Developer of the App: Juan Manuel Cubero. e-mail: cuseju2015@gmail.com



TubeStudy

CERTIFICATE

of learning time

WAYINO N WILLIAMS

SUPERVISOR TRAINING

1.8 hours.

15 December 2021

WAYINO N WILLIAMS

Date



This document certifies the hours viewed online in the course with a duration of 1.8 hours.
The course has been made through the TubeStudy Online App available for Android on GooglePlay
with contents available from third parties in video-courses.
The hours have been counted with the visualization of each lesson of the course in the platform of the App
Developer of the App: Juan Manuel Cubero. e-mail: cuseju2015@gmail.com



CERTIFICATE OF COMPLETION

PRESENTED TO

Wayino Ndavedapo Williams

ON 23 Feb 2021

FOR COMPLETING THE COURSE

Housekeeping principles

Jonathan Plowright
CEO

Ruth Langley
Instructional Designer





CERTIFICATE OF COMPLETION

PRESENTED TO

WAYINO WILLIAMS

ON 21 MAY 2021

FOR COMPLETING THE COURSE

Room service essentials

Jonathan Plowright
CEO

Ruth Langley
Instructional designer



WORLDCHEFS
Academy

Pre-Commis Chef

Worldchefs Academy hereby recognises the knowledge and skills acquired through your successful completion of the Pre-Commis Chef Course.

AWARDED TO

Wayino Williams

AWARDED ON

24/06/2022

Thomas Gugler

PRESIDENT
WORLDCHEFS



Cornelia Volino

Cornelia Volino

WORLDCHEFS ACADEMY CHIEF ADVISOR
WORLDCHEFS SECRETARY GENERAL



Republic of Namibia
Ministry of Health and Social Services



Republic of Namibia
Ministry of Health and Social Services

COVID-19 Vaccination Card


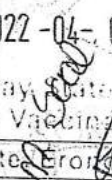
For more information please call

Toll-free: 0 800 100 100 (Nationwide)

Whatsapp: 0 851 100 100

Bar Code No: 174208457930

First Name(s): Wayino . N.
Last Name: Williams
Physical Address: H/No# 6028 Granaat Str
Kuisebmond Walvis Bay
Date of birth (dd/mm/yyyy): 13 / 03 / 1979
ID/Passport number: 79031310174
Nationality: Namibian
History of Allergies: Yes ☒ No ☐ Unknown

NO. OF DOSE	DATE OF VACCINATION	VACCINE NAME	LOT NO. / BATCH NO.	EXP. DATE	MANUFACTURER NAME	VACCINATION CENTRE NAME	VACCINATOR NAME, SIGNATURE & STAMP	DATE OF NEXT VISIT
1 ST DOSE	28.12.21	Janssen	XE495	06/23	Johnson & Johnson	Ministry of Health & Social Services Private Bag 5010, Walvis Bay 2021-12-28 Walvis Bay State Hospital Covid - 19 Vaccination Point Directorate: Erongo Region	 Wayino N. Williams	Complete
2 ND DOSE								
3 RD DOSE	06/04/22	Janssen	1855792	10/22	Johnson & Johnson	Ministry of Health & Social Services Private Bag 5010, Walvis Bay 2022-04-06 Walvis Bay State Hospital Covid - 19 Vaccination Point Directorate: Erongo Region	 Wayino N. Williams	Complete

NB: If advised, remember to come back for a second or third dose



SURVIVAL OFFSHORE TRAINING cc
SOUTH AFRICA
OPITO APPROVED

Certificate number **OFFSH 3558/5750/090223/0008SAL**

This is to certify that

WAYINO N WILLIAMS

79031310174

Identity document number

Has been assessed against the Learner Outcomes of:
BASIC OFFSHORE SURVIVAL INDUCTION EMERGENCY TRAINING (BOSIET)
with **COMPRESSED AIR EMERGENCY SYSTEM (CA-EBS)**
OPITO: OPITO Approved - Course Code 5750

Containing the following modules:
Safety induction, Heli Safety & Escape (HUET w CA-EBS), Sea Survival & First Aid, Fire Fighting and Self Rescue

From the **09/02/2023** to **11/02/2023**

Instructor

Candidate

11/02/2023

Date of Issue



10499

10/02/2027

Expiry Date

Certificate of Achievement

This certificate is awarded to

Wayino Ndavedapo Williams

Who has successfully completed the online
training course and assessment in:

First Aid: Primary Survey

Certificate Number: XWCX-TJZH-JQKN-YICJ

Date: 03-Mar-2023

Signed: _____



Hannah Brindle, Director (Virtual College)

Certificate of Achievement

This certificate is awarded to

Wayino Ndavedapo Williams

Who has successfully completed the online
training course and assessment in:

Level 1 Food Safety and Hygiene

The Importance of Food Safety and Hygiene - Impact of Food-borne Illness
Understanding Food Law - Food Safety Hazards and Contamination
Food Preservation, Storage and Temperature Control - Personal Hygiene
Hygienic Premises and Equipment - Hazard Analysis and
Critical Control Point System (HACCP)

Certificate Number: GL1L-X0PH-TH4Q-YZRV

Date: 04-Mar-2023

Signed: _____



Hannah Brindle, Director (Virtual College)

INTERNATIONAL CERTIFICATE OF VACCINATION OR REVACCINATION AGAINST YELLOW FEVER
CERTIFICAT INTERNATIONAL DE VACCINATION OU DE REVACCINATION CONTRE LA FIEVRE JAUNE

This is to certify that
Je soussigné certifie que

Williams Alexine Aldouedepu

date of birth / né le 1974-03-13

sex / sexe M

whose signature follows
dont la signature suit

[Signature]

has on the date indicated been vaccinated or revaccinated against yellow fever.
a été vaccine ou revacciné (e) contre la fièvre jaune à la date indiquée.

Date	Signature and professional status of vaccinator Signature et titre du vaccinateur	Manufacturer and batch no. of vaccine Fabricant du vaccin et numéro du lot	Official stamp of vaccinating centre cachet officiel du centre de vaccination
12-09-2023	<u>[Signature]</u>	STAMARIL Man: 18052022 Lot: W3D335V Exp: 01-2025	Ministry of Health & Social Services Private Bag 5010, Walvis Bay 12 SEP 2023 Walvis Bay Hospital Directorate: Erongo Region

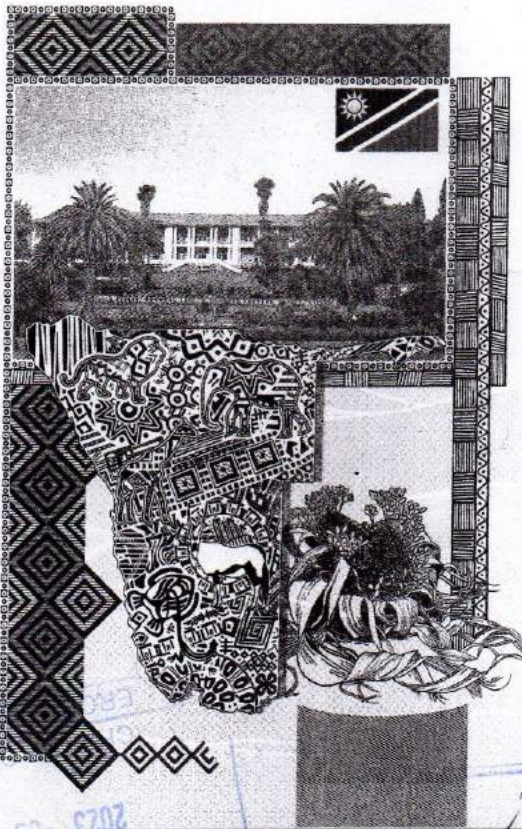
This certificate is valid only if the vaccine used has been approved by the World Health Organization and if the vaccinating centre has been designated by the health administration for the territory in which that centre is situated.
The validity of this certificate shall extend for a period of ten years, beginning ten days after the date of vaccination or, in the event of a revaccination, within such period of ten years from the date of revaccination.
This certificate must be signed in his own hand by a medical practitioner or other person authorized by the national health administration - his official stamp is not an accepted substitute for his signature.
Any amendment of this certificate, or erasure, or failure to complete any part of it, may render it invalid.

Ce certificat n'est valable que si le vaccin employé a été approuvé par l'Organisation mondiale de la Santé et si le centre de vaccination a été habilité par l'administration sanitaire du territoire dans lequel ce centre est situé.
La validité de ce certificat couvre une période de dix ans commençant dix jours après la date de la vaccination ou, dans le cas d'une revaccination au cours de cette période de dix ans, le jour de cette revaccination.
Ce certificat doit être signé de sa propre main par un médecin ou une autre personne habilitée par l'administration sanitaire nationale, un cachet officiel ne pouvant être considéré comme tenant lieu de signature.
Toute correction ou rature sur le certificat ou l'omission d'une quelconque des mentions qu'il comporte peut affecter sa validité.

The President of the Republic of Namibia requests
all Governments and all other authorities concerned to allow the bearer
of this Passport to pass freely and to afford
the bearer all necessary assistance and protection

P 1183608

This Passport contains 48 pages



2023-09-12



Type / Type	Code of Issuing State / Code de l'Etat de l'émetteur
P	NAM

Passport No. / Passport No
P1183608

QUANTITATIVE / 1101M
WILLIAMS

WYAYNO NDAVEDAPO

NAMIBIAN

Identity No. / No. d'identité
79031310174

Date of birth / Date de naissance: Place of birth / Lieu de naissance
13 MAR/MARS 79LUDERITZ

M

MINISTRY OF HOME AFFAIRS

Date of issue / Date de délivrance: 20 JUL/JUL 23
Holder's Signature / Signature du titulaire: !

Date of expiry / Date d'expiration
19 JUL/JUL 33

imagines

CAN: 228153

[illegible]

No stamp, no visa label on this page!

Professional Reference Letter

Sarbeswar Dash

Chief Mate

Vantage Drilling

09th April 2024

To whom it may concern,

As Chief Mate at Vantage Drilling onboard the Tungsten Explorer, I have had the privilege of working with Wayino Ndavedapo Williams (ID- P1183608) for the last 13 months while he held the position of Cook. My role was to on numerous occasions work with and supervise and where necessary give advice during tenure onboard.

During her tenure, Wayino Ndavedapo Williams consistently demonstrated exceptional Personal skills, leadership skills, and teamwork and he is an invaluable asset to any culinary team. They have mentored junior chefs and collaborated seamlessly with front-of-house staff, contributing significantly to our establishment's reputation for exceptional service and quality. Wayino Ndavedapo Williams was not only reliable and dedicated but also exhibited a strong work ethic and commitment to achieving the team's goals and cook the food in a hygienic way.

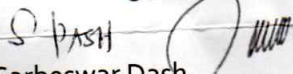
In addition to her professional skills, Wayino Ndavedapo Williams exhibited ability to blend flavors and innovate traditional recipes into delightful dishes sets them apart. Their expertise is not just limited to cooking; they possess a profound knowledge of kitchen management, food safety protocols, and inventory control, ensuring efficiency and high standards are always met.

I am confident that Wayino Ndavedapo Williams will bring their remarkable talents, unwavering dedication, and culinary passion to your organization, elevating the dining experience for your clientele.

Please feel free to contact me at (+91) 9861689398 or sarbeswar1@yahoo.com.sg if you require any further information or clarification.

Sincerely,

**VANTAGE
TUNGSTEN EXPLORER
CHIEFMATE**

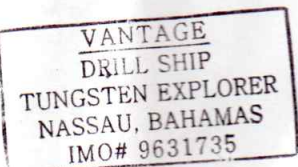


Sarbeswar Dash

Chief Mate

TUX.CHM@vantagedrilling.com

Vantage Drilling



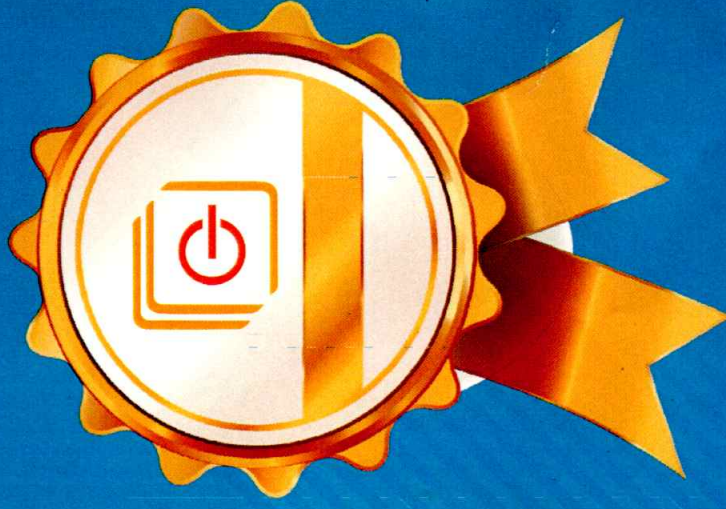
Emaar Business Park, Building
1, office 519-527
The Greens, PO Box 282292
Dubai - UAE

COOK OF THE MONTH

THIS CERTIFICATE IS AWARDED TO:

WAYINO "SCOOBY" WILLIAMS

for being an Outstanding Cook on TUX
for the month of March 2024



BERNARD GERDY
CEO

HUGO LOPES
Operations Manager

**LETTER OF RECOMMENDATION
For
Wayino Ndavedapo Williams**

19th April 2024

Dear Sir/Madam

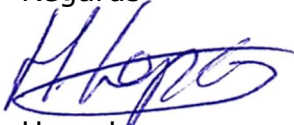
Please accept this letter as a recommendation for Wayino Ndavedapo Williams who served onboard the vessel Vantage Tungsten Explorer in Namibia as a Cook during the period of February 2023 to May 2024.

Wayino Ndavedapo Williams from the very beginning of his employment, showed a very professional attitude and experience of his duties. Was able to maintain a good standard of his services and with very positive feedback from our client.

We know Wayino will be an asset to any company he will be employed with and wish him well in his future endeavors.

Should you have any further questions, please feel free to contact me.

Regards



Hugo Lopes
Operations Director
Connect Catering Services

h.lopes@connect-catering.com



Phone: +971- 4-369-9076



www.connect-catering.com



connect@connect-catering.com



606-4 Diamond Business Centre
BBI Tower 6th Floor, Mazaya Business Avenue
DMCC Free Zone, Dubai, UAE
PO Box: 26734

INTEGRATED MANAGEMENT SYSTEM

Performance Appraisal



EMPLOYEE	Wayno Williams	SUPERVISOR	Tatjana Rasciupkina, CB
POSITION	Cook	DATE	01.05.2024

RATING SCALE		
SCORE	RESULT	DESCRIPTION
1	Unacceptable	Consistently fails to meet job requirements. Performance clearly below Company's standards. Immediate improvement required.
2	Needs Improvement	Occasionally fails to meet job requirements. Performance must improve to meet Company's expectations of the position.
3	Acceptable	Able to perform job requirements to a satisfactory level in all critical areas. Normal guidance and supervision are required.
4	Fully Meets Expectations	Fully meets job requirements, set objectives, and Company's standards in all areas. Limited guidance/supervision required.
5	Exceeds Expectations	Exceeds job requirements and set performance standards. Fully meets Company's standards and is an example to others.
N/A	Not Applicable	Not applicable to the position in question.

SECTION A: JOB KNOWLEDGE	1	2	3	4	5	N/A
1. Employee understands his/her responsibilities	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
2. Employee shows willingness to gain job-related knowledge	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3. Employee can handle all tasks specified in the job description	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Comments / Improvement Ideas:						

SECTION B: QUALITY OF WORK	1	2	3	4	5	N/A
1. Employee requires constant supervision while doing the job	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
2. Employee performs work in a thorough and effective manner	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3. Employee is accurate, presentable, and clear in his/her work	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Comments / Improvement Ideas:						

SECTION C: PROBLEM SOLVING	1	2	3	4	5	N/A
1. Employee shows ability to solve problems on his/her	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
2. Employee can effectively implement solutions	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Identification	Version	Effective Date	Page
RF_25	1.2	01 Feb 2024	Page 1 of 3

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INTEGRATED MANAGEMENT SYSTEM

Performance Appraisal



Comments / Improvement Ideas:

SECTION D: TIME MANAGEMENT	1	2	3	4	5	N/A
1. Employee displays efficient use of his/her time at work	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
2. Employee completes work within the time of his/her shift	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Comments / Improvement Ideas:						

SECTION E: RESPONSIBILITY	1	2	3	4	5	N/A
1. Employee fulfils all tasks and duties with care and accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
2. Employee displays dedication and commitment to work	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Comments / Improvement Ideas:						

SECTION F: TEAMWORK	1	2	3	4	5	N/A
1. Employee is willing to work with others	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
2. Employee is able work effectively with others	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3. Employee is a cohesive team member and integrates well	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Comments / Improvement Ideas:						

SECTION G: COMMUNICATION SKILLS	1	2	3	4	5	N/A
1. Employee listens and interacts effectively without arguing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
2. Employee demonstrates good English-speaking skills	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3. Employee demonstrates good English writing skills	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Comments / Improvement Ideas:						

SECTION H: ATTITUDE	1	2	3	4	5	N/A
1. Employee accepts and follows working instructions and tasks	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
2. Employee demonstrates sense of loyalty towards Company	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3. Employee works according to Company's QHSE standards	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
4. Employee is consistent in his/her approach to work	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

INTEGRATED MANAGEMENT SYSTEM

Performance Appraisal





5. Employee is competent and trained to perform the job well to	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Comments / Improvement Ideas:						

SECTION I: RESOURCE MANAGEMENT	1	2	3	4	5	N/A
1. Employee uses resources in economical and efficient manner	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
2. Employee controls budget well (where applicable)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Comments / Improvement Ideas:						

CAREER GOALS & OBJECTIVES
Excellent knowledge of his responsibilities. Has grate cooking skills.

ANY OTHER COMMENTS
Good knowledge of Hygiene and Safety standards. Responds to comments. Works in a team. Hard working person. Very communicative. Ready to help. Never refusing from any extra duties. Flexible. Strongly recommended to work in a Company.

SIGNATURES	
EMPLOYEE 	SUPERVISOR 

ACTIONS REQUIRED (office use only)			
ACTIONS REQUIRED	<input type="checkbox"/> yes <input type="checkbox"/> no		
TRAINING REQUIRED	<input type="checkbox"/> yes <input type="checkbox"/> no		
NAME		DATE	
POSITION		SIGNATURE	

Identification	Version	Effective Date	Page
RF_25	1.2	01 Feb 2024	Page 3 of 3

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046

THIS IS TO CERTIFY THAT

WAYINO N. WILLIAMS



Identification Number: 79031310174

HAS SUCCESSFULLY COMPLETED THE COURSE

STCW-95-BASIC SAFETY TRAINING 19 TO 23 SEPTEMBER 2022

THIS CERTIFICATE IS ISSUED UNDER THE APPROVED TRAINING AND AUTHORITY OF THE NAMIBIAN DIRECTORATE OF MARITIME AFFAIRS TO COMPLY WITH INTERNATIONAL CONVENTION ON STANDARDS OF TRAINING, WATCHKEEPING FOR SEAFARERS OF 1978, AS AMENDED IN 1995, 1997 AND 2010. THE COMPETENCES ACQUIRED UNDER THIS COURSE MEET THE SPECIFICATIONS ACCORDING TO TRAINING OBJECTIVES OF IMO RESOLUTION A770 BASED ON STCW CODE, SECTION A-VI/1. PERSONAL SURVIVAL TECHNIQUES (STCW-A-VI/1), FIRE PREVENTION AND FIRE FIGHTING (STCW A-VI/1-2) ELEMENTARY FIRST AID (STCW A-VI/1-3), AND PERSONAL SAFETY AND SOCIAL RESPONSIBILITY (STCW-A-VI/1-4)

This certificate is valid for 5 years from date of issue: 2022-09-23



SENIOR TRAINER

EST-379040194

DIRECTOR

