



personal

Date of birth **19.04.1982**
Nationality **Croatian**
Place of birth **Zadar**
Marital status **Married,
Two Kids**

contact



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documents

- EU Passport, Croatia
- US Visa, C1D
- USA Visa, B1-B2 OCS
- Seaman's Book, Croatia
- Medical Certificate
- Yellow Fever Vaccination Cert.

SRECKO BAREŠIĆ

Camp boss • **Chief Steward/Admin Officer**



objective

Motivated Chief Steward/Admin Officer / Site Manager / Executive Chef / Head Chef / Pizza Baker & Baker with 16 years of culinary experience, recognized for assessing operational needs and developing solutions to save costs, improve revenues, and drive customer satisfaction. Resourceful and well-organized with excellent leadership and team building record.



work experience

Chief Steward / Admin Officer

21.09.2024 - Present

Subsea 7, POB 140 - Offshore

- Managed the catering department, providing meals suitable for multinational crews and maintaining high standards of hygiene in the galley, mess rooms, cabins, and public areas.
- Collaborated with the Cook for the ordering and stock control of provisions, ensuring quality and sufficient quantity.
- Ensured the upkeep of catering equipment, reporting any faults, and overseeing the bond store.
- Completed administrative tasks, including catering reports, personnel registration, ID card issuance, and managing customs and immigration documents during port calls.
- Conducted regular inspections with the Master, contributed to training staff, and ensured adherence to COSHH and Subsea 7 HSEQ standards.
- Supported the Project Team with services as required and participated in the "Master's Review" according to the ISM Code.

Camp Boss

17.04.2024-10.07.2024
(4 weeks rotation on/off)



Pellegrini Catering

Angola accommodation Barge, POB 300,
catering staff 30

- Oversaw daily catering operations as per contract requirements, ensuring client satisfaction.
- Managed all necessary documentation related to catering services, accommodation, food safety standards, and procedural work instructions.
- Developed menus and handled procurement of food supplies and cleaning materials, adhering to the assigned budget.
- Verified and stored incoming deliveries following company protocols.

Camp Boss

05.09.2023-28.03.2024
(4 weeks rotation on/off)



Jack-up rig, Offshore Morocco

Connect catering, POB max 120, catering crew 12

- Ensuring the day-to-day routines within the catering activities provided under the terms of the contract and managed to the satisfaction of the client standard.
- Administered all documentation for catering facility, accommodation, food safety, (HACCP) work instructions and procedures.
- Menu planning and ordering food provisions, cleaning materials within the allocated budget.
- Ensured all deliveries are checked and stored in compliance with the company's procedures.

Chief Cook

16.05.2023-03.07.2023



Fjord, Semi-submersible vessel, Koole contractors, The Netherlands

- The menu was dedicated to the crewmembers and their wants and needs but we created the classics that they all grew up with and executed them with perfection and elegance
- Ensured that all needed supplies were present before work
- Maintained a clean and sanitary kitchen ensuring it met state guidelines for food safety and inspections
- Bringing forth advanced food preparation techniques and observed all food safety regulations

Chief Cook

06.10.2022-19.04.2023



Northern Survey, Northern Franklin

- Prepared, cooked and served different types of meals in a timely manner for crewmembers and guests
- Cleaned and organized galley area and maintained hygienic environment
- Develop and initiate cost-cutting ideas without sacrificing the quality and tastes of the dishes.
- Prepare innovative recipes to delight and whet the appetite of crew.

skills

- **Kitchen management**
- **Team leadership**
- **Menu planning**
- **Experience in training pizza bakers**
- **Employee training and development**
- **Food preparation**
- **Fine-dining expertise**
- **Cost reduction**
- **Project management**

education

- **Hospitality and Tourism High School, Biograd na moru**

certification

- **HERTM** – Helideck Emergency Response Team Member
- **HERTL** – Helideck Emergency Response Team Leader
- **HOIT** – Helicopter Operations Initial Training
- **CAA-ROCC** – Civil Aviation Authority - Radio Operator Certificate of Competency
- **HLO** – Helicopter Landing Officer
- **HUET** – Helicopter Underwater Escape Training
- **CA-EBS** – Compressed Air Emergency Breathing System



work experience

Chief Cook

Apr 2022 – Jul 2022



Chief Cook

Sep 2021 – Mar 2022



Site Manager/ Head Chef

Jan 2019 – Sep 2019



Executive Italian Chef

May 2016 – Dec 2018



Head Chef

Feb 2015 – Mar 2016



Camp Boss

Jan 2014 – Jan 2015



MV Aquanaut

Submarine security vessel, GT 2642

- Responsible for sanitation, maintenance and organization of areas within the galley
- Provisioning, storage of food, cooking for crew / management for 40 persons onboard.
- Develop and initiate cost-cutting ideas without sacrificing the quality and tastes of the dishes.
- Prepare innovative recipes to delight and whet the appetite of crew.

MV Northern Franklin

Research/Survey vessel, GT 1178

- Menu planning, organizing kitchen duties, budget planning and all duties what is required for position as a Chief Cook.
- Maintain and manage kitchen expenses, food cost, inventory and staffing within the budgetary limits.
- Maintain the cooking premises clean, neat and tidy.
- Management for 35 persons onboard.

Atlantic Catering & Logistic, Ghana

- Complied with operational standards and safety regulations.
- Established work schedules and assignments for employees to maintain area staffing levels at all times.
- Screened, selected and assisted with training new on-boarding employees.
- Managed and led team of 15 staff members
- Monitored multiple databases to keep track of all company inventory.
- Oversaw all common areas and offices, maintaining cleanliness
- Delivered an exceptional level of service to each customer by listening to concerns and answering questions.

Hraun Restaurant, Olafsvik, Iceland

- Managed team of eight employees, overseeing the hiring, training, and professional growth of employees.
- Supported Head Chef in improving operations and resolving issues to deliver top-notch customer service.
- The restaurant has been pretty busy with approximately 500 meals a day such as pastas, risotto, burgers, lamb, fish etc...
- Experience with pizzas and training pizza bakers how to make authentic Italian pizzas

Compass Group Australia, Gabon, Black Sea

- Collaborated with Chefs in production or modification of menus and selections.
- Verified compliance in preparation of menu items and customer special requests.
- Worked with other cooks to create creative and diverse menu options.
- Arranged for kitchen equipment maintenance and repair when needed.
- Forecasted supply needs and estimated costs.
- Oversaw and directed kitchen staff of 10 and individual position assignments.

Pellegrini Catering Congo, Congo

- Planned menu additions based on seasonal pricing and product availability.
- POB 120
- Correctly and safely operated all kitchen equipment in accordance with set guidelines.
- Collaborated closely with Operation Manager to conduct staff meetings and resolve service, product and personnel issues.
- Enforced appropriate work-flow and quality controls for food quality and temperature.
- Prepared bakery and specialty products such as bagels, breads and pastries.
- Regularly developed new recipes in accordance with consumer tastes, nutritional needs, and budgetary considerations.
- Followed proper food handling methods and maintained correct temperature of all food products.
- Diligently enforced proper sanitation practices to prevent spoilage or contamination of foods.
- Prepared healthy, enjoyable breakfasts and dinners for diners.

languages

Italian A1



Spanish A1



English C1



references

Available as per request



work experience

Head Chef

Mar 2012 – Jan 2013



Solmed Alliance, Equatorial Guinea, Cuba

- Worked with other cooks to create creative and diverse menu options.
- Hired, managed and trained kitchen staff.
- Arranged for kitchen equipment maintenance and repair when needed.
- Achieved targets for personnel safety, kitchen sanitation and proper food handling and storage.
- Collaborated with chefs in production on modification of menus and selections.
- Created recipes and prepared advanced dishes.
- Followed proper food handling methods and maintained correct temperature of all food products.
- Established and maintained open, collaborative relationships with the kitchen team.
- Consistently emphasized food quality and specialized baking techniques.

Head Chef

Feb 2011 – Jan 2012



Newrest Logistic Ghana, Ghana

- Planned promotional menu additions based on seasonal pricing and product availability.
- Achieved targets for personnel safety, kitchen sanitation and proper food handling and storage.
- Created recipes and prepared advanced dishes.
- Verified compliance in preparation of menu items and customer special requests.
- Oversaw and directed kitchen staff of 10 and individual position assignments.
- Collaborated with Camp Boss in production or modification of menus and selections.

Night Cook

Mar 2010 – Jan 2011



Ligabue Catering, United Arab Emirates

- Mixed, proofed, shaped and baked dough for baguettes, bagels and other breads.
- Served 160 bakery customers daily with professional and effective customer service.
- Cleaned and maintained kitchen equipment and oven.
- Iced and airbrushed cakes and other pastries for customized orders.
- Resolved customer concerns in a positive and constructive manner.
- Replenished and rotated food items, following correct food cooling and storage procedures.

Chief cook

Jan 2002 – Jan 2010



Turisthotel Offshore Catering, Syria, Adriatic Sea

- Oversaw and directed kitchen staff of eight and individual position assignments.
- Verified compliance in preparation of menu items and customer special requests.
- Incorporated customer feedback in experimentation and creation of new signature dishes.
- Planned promotional menu additions based on seasonal pricing and product availability.
- Achieved targets for personnel safety, kitchen sanitation and proper food handling and storage.

hobbies and interests

