**Ariel M. Bayer **

**+63-908-617-5790**

**PERSONAL INFORMATION:**

 **Sex: Male**

 **Date of Birth: September 25, 1976**

 **Marital Status: Married**

 **Mailing Address: Blk. 19 Lot 6 Madrid St. Metro Clark,**

 **Mawaque Mabalacat City, Pampanga,**

 **Philippines**

 **E-mail Address: arielbayermags@gmail.com**

**POSITION APPLIED FOR:**

 **Chef/Cook**

**WORKING EXPERIENCE:**

 **February 15, 2014 - up to present M/Y Lady Moura**

 **Owners Chef**

 **February 28, 2013 - November 28, 2013 M/Y Lady Moura**

 **European Officers Cook**

 **February 28, 2012 - November 28, 2012 M/Y Lady Moura**

 **Asian Crew Cook**

 **February 28, 2010 - November 28, 2011 M/Y Lady Moura**

 **Asian Crew Cook**

**TRAININGS/CERTIFICATES:**

 **Basic Training**

 **Regulation VI/1, Section A-VI/1, Paragraph 2 of the STCW 1978 Convention**

 **Issue on: January 14, 2014**

 **Ships Security Awareness Training And Seafarers With Designated Security**

 **Duties**

 **ISPS Code and Chapter XI-2 of SOLAS as amended**

 **Issue on: December 11, 2013**

 **Crowd Management**

 **Regulation V/2 and V/3 of the 1978 STCW Convention**

 **Issue on: January 29, 2014**

 **Proficiency in Crisis Management**

 **Regulation V/2 and V/3 of the 1978 STCW Convention**

 **Issue on: January 17, 2014**

 **ANTI-PIRACY AWARENESS Training**

 **As per module approved by POEA**

 **Issue on: February 09, 2011**

 **Marine Cooking Course**

 **Issue on: January 13, 2017**

 **National Certificate II**

 **SHIPS' CATERING SERVICES ( SHIPS' COOK)**

 **Issue on: January 21, 2014**

 **Valid until: January 21, 2019**

 **National Certificate III**

 **SHIPS' CATERING ( SHIPS' COOKS)**

 **Issue on: January 06, 2017**

 **Valid until: January 05, 2022**

 **Food Handling And Hygiene**

 **Issue on: January 06, 2017**

 **Catering On Board Ship**

 **Issue on: January 06, 2017**

 **Shipshape: A Guide to Good Housekeeping**

 **Issue on: January 06, 2017**

 **Food Safety At Sea, Personal Hygiene**

 **Issue on: January 06, 2017**

 **Hygiene Management and Best-Hygiene-Practice**

 **The following subjects were handled:**

 **Food law and standards**

 **Infection protection act**

 **Personnel hygiene**

 **Food hygiene**

 **Hygiene of building and facilities**

 **Specific hazards, pre-requisite programs**

 **Practice exercises**

 **Issue on: August 01, 2015**

 **Monte Carlo, Monaco**