



Add: M.A Pereira house 329,
Sonapur lane, Village ward,
Kurla (West), Mumbai 400070.
India

Skills & Competences

Project Leadership



Multi Task Management



Emergency Reflexes



Languages

English

Hindi

Marathi

Interests

Travelling | Reading | Cooking

Nationality

Indian

D.O.B

Jun 29th, 1992

Passport Details

Passport No: K3532978

Date of issue:15/02/2012

Date of expiry:14/02/2022

Denzel D'Costa

Jr.Sous Chef

In quest of professional enrichment in a well-versed organization where I can utilize my skill and abilities effectively as an active member and to the success and growth of the organization.

PROFILE:

Passionate and knowledgeable about the food industry, possess basic culinary skills, such as knife skills, knowledge of different ingredients, cooking equipment and kitchen procedures. My key strength is to learn more and gain good experience for my career. I enjoy working in a team. At the same time I work well independently.

Work Experience

Nov 2013 – Present

Jr.Sous Chef

Carnival cruise lines

Led team of 10crew members to create and present the highest quality menu items.

Coordinated schedules assigned tasks and supervised staff.

Managed inventory for large 24-hour at-sea kitchen.

Collaborated with sous chef to manage entire high-volume kitchen team.

Trained 20crew members provided continuous coaching on recipe instructions presentation sanitation food safety and cost control.

Reviewed every dish that left designated kitchen section for daily lunch & two dinner seatings

CDP

Carnival cruise lines

Worked side by side with the Sous Chef to create unique menu items and plate presentations

Interacting with Guest and Improving guest satisfaction

Authority to order for perishable, meats and sea Foods for day to day operations and ensuring the quality

Ordering store and making requisition

Balancing cost and complying with given budget from the office.

Maintaining highlight sheets and food tracker and reporting to executive chef.

Check for plating accuracy, garnish, portion size, correct serving dish.

Anticipate and communicate shortages to the sous chef or head chef.

Demi Chef De Partie

Carnival Cruise Lines

Preparing and cooking ingredients necessary and assisting in all sections of the kitchen.

Assisting and monitoring stock, including stock rotation.

To ensure all statutory regulations are adhered to, such as food hygiene policies.

To ensure knowledge of the product is maintained and communicated to all relevant.

Commis Chef

Carnival Cruise lines

To assist my fellow team members in making all the mis-en-place.Interacting with Guest and Ensuring me and my team have high standard of food quality and hygiene and follow the rules of health and safety according to the U.S Public Health.

Monitoring portion and waste control to maintain food cost.

Supervised meals, accordingly, matching needs and taste of individual guest.

Designed and prepared meals for the events held at the cruise ship for the guest as well as the crew.

Filling all the logs and maintaining the temperature of the food at the correct storage temperature.

Dec 2012 – Nov 2013

■ Commii 2

Barking Deer Restaurant and Brewpub, Mumbai

- Worked side by side with the Sous Chef to create unique menu items and plate presentations.
- Interacting with Guest and Improving guest satisfaction
- Authority to order for perishable, meats and sea Foods for day to day operations and ensuring the quality.
- Ordering store and making requisition
- Balancing cost and complying with given budget from the office

June 2012 – Sep 2012

■ Industrial Trainee

Grand Sarovar Premiere Hotel Mumbai

- Handled breakfast counter, live counter, continental and buffet
- Assisted the chef in the preparation and cooking of meals
- Helped with all garnishes
- Checked food expiry dates and discarded any outdated food.

Dec 2011 – June 2012

■ Apprentice chef

The Ambassador's Sky Chef Mumbai

- Made sure all stations in the kitchen were clear
- Shadowed different chefs de partie to learn about each station of the kitchen
- Learnt basics from Continental, Indian, Confectionery and garde manger
- Checked food expiry dates and discarded any outdated fo Chopped all vegetables for prep.

Education

- Diploma in food production and patisserie 2012
- Higher secondary certificate from Maharashtra board 2010
- Secondary school certificate from Maharashtra board 2008

Additional Qualification:

- Completed a course in food production and patisserie through IHM Mumbai and also hold a diploma.
- Microsoft knowledge, (Outlook, Excel, Word ,PowerPoint)
- Good Computer knowledge with regards to internet & web browsing.

References available upon request

Sign : Denzel D'costa



महाराष्ट्र राज्य माध्यमिक व उच्च माध्यमिक शिक्षण मंडळ, पुणे

Maharashtra State Board Of

Secondary and Higher Secondary Education, Pune

माध्यमिक शालान्त प्रमाणपत्र परीक्षा - गुणपत्रक (पुनर्रचित-2008 पासून)

SECONDARY SCHOOL CERTIFICATE EXAMINATION -- STATEMENT OF MARKS (Revised from - 2008)

विभागीय मंडळ DIVISIONAL BOARD	आसन क्रमांक SEAT NO.	केन्द्र क्रमांक CENTRE NO.	जिल्हा व शाळा क्रमांक DIST. & SCHOOL NO.	परीक्षेचा महिना व वर्ष MONTH & YEAR OF EXAM.	गुणपत्रकेचा अनुक्रमांक SR. NO. OF STATEMENT
MUMBAI	A186883	2146	33.01.035	MARCH-2008	251063

उमेदवारचे संपूर्ण नाव (आडनाव प्रथम) / CANDIDATE'S FULL NAME (SURNAME FIRST)

Costa Denzel A Milagres

उमेदवारच्या आईचे नाव / Candidate's Mother's Name *Joanita*

विषय SUBJECTS	भाषा / LANGUAGES			गणित MATHS	विज्ञान आणि तंत्रज्ञान SCIENCE & TECHNOLOGY	सामाजिक शास्त्रे SOCIAL SCIENCES	एकूण गुण TOTAL MARKS	टक्केवारी PERCENTAGE
	प्रथम FIRST	द्वितीय / तृतीय SECOND / THIRD						
	ENG	MAR	HIN					65.23
कमाल गुण MAXIMUM MARKS	100	100	100	150	100	100	650	निकाल RESULT
प्राप्त गुण MARKS OBTAINED	066	069	062	109	062	056	424	PASS

एकूण गुण (अक्षरी) / TOTAL MARKS (IN WORDS) * FOUR HUNDRED AND TWENTYFOUR *

श्रेणीचे विषय SUBJECTS FOR GRADING	कार्यानुभव/पूर्व व्यावसायिक WORK EXPR/ PRE-VOCATIONAL	शालेय विषय SCHOOL SUBJECTS			
६ सांकेतिक क्र. ६ INDEX NO.	K7	P1	P6	R6	38
* प्राप्त गुण / श्रेणी MARKS/GRADE OBTAINED	B	B	A	B	A

Important: No change in this Statement of Marks shall be made except by the authority issuing it. Any infringement of this requirement will result in cancellation of the Statement of Marks in question & may also involve imposition of other appropriate penalty as decided by the Board.

Note: Minimum 35% marks are essential to pass in each subject.

XX Indicates Exemption in the subject.

AA Indicates Absent.

NN Indicates Subject Not Offered.

Indicates that the candidate is given the benefit of combined passing in the subjects (i) Mathematics and Science & Technology and/or (ii) Three languages

* Indicates marks are out of 100 or Grades as per table shown below.

£ Indicates name of the subject for the Index No. and abbreviations as shown on the reverse.

+ Sign, if shown under the total marks, indicates the grace marks awarded for getting Grade-I, as per regulation of the Board.

\$ before total marks and marks after + sign indicate the additional marks given for the sports candidate.

@ before total marks and marks after + sign indicate the additional marks given for the sports candidate and grace marks awarded for getting grade I.

B. Key

विभागीय सचिव
Divisional Secretary
MSBSHSE

H 3133309

43884377877

प्रमाणपत्राच्या श्रेणी / Grades of Certificate

विशेष प्राविण्यासह प्रथम श्रेणी (Grade I with Distinction)	प्रथम श्रेणी (Grade I)	द्वितीय श्रेणी (Grade II)	उत्तीर्ण श्रेणी (Grade Pass)
७५% व त्यापेक्षा अधिक गुण 75% and above	६०% व त्यापेक्षा अधिक परंतु ७५% पेक्षा कमी गुण 60% and above but below 75%	४५% व त्यापेक्षा अधिक परंतु ६०% पेक्षा कमी गुण 45% and above but below 60%	इतर सर्व उत्तीर्ण उमेदवार (विषयान्त सुट घेतलेल्या उमेदवारांसह) All other successful candidates (including the exempted)

GRADES IN WORK EXPERIENCE / SCHOOL SUBJECTS

Grade	A	B	C	D	E	H
Marks Obtained	60% & above	45% to 59%	35% to 44%	34% & below	Exempted	Physically Handicapped



महाराष्ट्र राज्य माध्यमिक व उच्च माध्यमिक शिक्षण मंडळ, पुणे
 Maharashtra State Board Of
 Secondary and Higher Secondary Education, Pune
 उच्च माध्यमिक प्रमाणपत्र परीक्षा - प्रमाणपत्र (पुनर्रचित-२००८ पासून)

HIGHER SECONDARY CERTIFICATE EXAMINATION - CERTIFICATE (REVISED FROM-2008)

असे प्रमाणित करण्यात येते की / This is to certify that

D Costa Denzel A Milagres

आईचे नांव / Mother's Name : Joanita

विभागीय मंडळ Divisional Board	आसन क्रमांक Seat No.	केन्द्र क्रमांक Centre No.	उच्च माध्यमिक शाळा क्रमांक Higher Secondary School No.	प्रमाणपत्राचा अनुक्रमांक Sr. No. of Certificate
MUMBAI	M051605	0361	33.01.005	178087

उच्च माध्यमिक प्रमाणपत्र परीक्षा (१० + २ आकृतीबंधानुसार)

has passed the HIGHER SECONDARY CERTIFICATE EXAMINATION FEBRUARY-2010
 (Under 10 + 2 Pattern)

in Grade II

श्रेणीमध्ये खाली दर्शविलेले विषय घेऊन उत्तीर्ण झाला/झाली आहे.
 with subjects shown below.

सांकेतिक क्रमांक व विषय Subject Code No. and Subjects	कमाल गुण Max. Marks	प्राप्त गुण / Marks Obtained	
		In Figures	In Words
01 ENGLISH	100	069	SIXTY NINE
04 HINDI	100	060	SIXTY
40 MATHEMATICS & STATISTICS	100	049	FORTY NINE
54 PHYSICS	100	043	FORTY THREE
55 CHEMISTRY	100	037	THIRTY SEVEN
56 BIOLOGY	100	052	FIFTY TWO
31 ENVIRONMENT EDUCATION (Grade) = A			
Percentage 51.67	एकूण गुण / Total Marks 600	310	THREE HUNDRED AND TEN

J0879972

05064289590

MUMBAI

25TH MAY 2010



(Signature)

विभागीय सचिव / Divisional Secretary

राष्ट्रीय होटल प्रबंध एवं कैंटरिंग तकनीकी परिषद

(राष्ट्रीय प्रमाणित, भारत सरकार)
ए 34, सेक्टर 62, नोडा-201 309

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY

(Ministry of Tourism, Government of India)
A-34, Sector-62, Noida-201 309

MARK SHEET FOR CRAFTSMANSHIP COURSE IN FOOD PRODUCTION

SEMESTER - I

NAME : DENZEL D COSTA

YEAR : 2011-12

ROLL NO. CFP11387

SUBJECT	MARKS			REMARKS
	MAX	PASS	OBTAINED	
1. COOKERY AND LARDER THEORY - I CFP11	50	20	28	
2. COOKERY PRACTICAL - I CFP12	120	75	89	
3. LARDER PRACTICAL - I CFP13	50	25	30	
3. BAKERY & PATISSERIE THEORY - I CFP14	50	20	26	
4. BAKERY & PATISSERIE PRACTICAL - I CFP15	50	25	28	
5. HYGIENE THEORY CFP16	50	20	33	
6. EQUIPMENT MAINTENANCE THEORY CFP17	50	20	25	
GRAND TOTAL	450		263	
RESULT	PASS			

DATED : MAY 2013

Prepared By

Verified By

Director (Studies)

अतुल्य भारत
अतिथिदेवो भव



Incredible India
सुपरिनेटिव्ड बेकस

होटल प्रबंध, खान-पान प्रौद्योगिकी एवं अनुपयुक्त पोषक विज्ञान संस्थान

एन सी हेम एन सी कैंटरिंग एंड एप्लाइड न्यूट्रिशन

Institute of Hotel Management, Catering Technology and Applied Nutrition

Established by Ministry of Tourism, Government of India

OSR 384 /2012

Date :05.11.2012

PROVISIONAL MARKSHEET

CRAFTSMANSHIP COURSE IN FOOD PRODUCTION & PATISSERIE				
NAME		DENZEL D COSTA		
EXAM SEAT NO.		CFP 11387		
YEAR (ACADEMIC SESSION)		2011 - 2012		
SEMESTER - I				
Sr. No.	SUBJECTS	MARKS		
		Max	Pass	Obtained
1.	COOKERY	Th. 50 Pr. 100	20 75	32 89
2.	LARDER	Th. 50 Pr. 50	25 25	38 38
3.	BAKERY AND PATISSERIE	Th. 50 Pr. 50	20 25	26 28
4.	HYGIENE	Th. 50 Pr. 50	20 20	33 33
5.	EQUIPMENT	Th. 50 Pr. 50	20 20	25 25
TOTAL		450	205	263
SEMESTER - II				
1.	COOKERY	Th. 50 Pr. 150	20 75	33 105
2.	LARDER	Th. 50 Pr. 37	25 25	34 34
3.	BAKERY AND PATISSERIE	Th. 50 Pr. 50	20 25	34 39
4.	COSTING	Th. 50 Pr. 37	20 20	25 25
TOTAL		400	185	216
		PASS		

OFFICE SUPERINTENDENT



वीर सावरकर मार्ग, दादर (पश्चिम), मुंबई - 400 028 • दूरध्वनि : 24457241-2, 24459154 / 24459155 फ़ैक्स : 24449779
ई-मेल : info@ihmncan.edu • वेबसाइट : www.ihmncan.edu
वीर सावरकर मार्ग, दादर (पश्चिम), मुंबई - 400 028 • फ़ोन : 24457241-2, 24459154 / 24459155 फ़ैक्स : 24449779
ई-मेल : info@ihmncan.edu • Website : www.ihmncan.edu

होटल प्रबंध, खान-पान पौद्योगिकी एवं अनुप्रयुक्त पोषक विज्ञान संस्थान
पर्यटन मंत्रालय, भारत सरकार द्वारा स्थापित

Institute of Hotel Management,
Catering Technology and Applied Nutrition

Established by Ministry of Tourism, Government of India

OS/ 886 /2012

Date :05.11.2012

PROVISIONAL MARKSHEET

CRAFTSMANSHIP COURSE IN FOOD PRODUCTION & PATISSERIE

NAME	DENZEL D'COSTA					
EXAM. SEAT NO.	CFP 11387					
YEAR (ACADEMIC SESSION)	2011 - 2012					
SEMESTER - I						
Sr. No.	SUBJECTS	MARKS				
			Max	Pass	Obtained	Remarks
1.	COOKERY	Th.	50	20	32	
		Pr.	150	75	89	
2.	LARDER	Pr.	50	25	30	
3.	BAKERY AND PATISSERIE	Th.	50	20	26	
		Pr.	50	25	28	
4.	HYGIENE	Th.	50	20	33	
5.	EQUIPMENT	Th.	50	20	25	
	TOTAL		450	205	263	
	SEMESTER - II					
1.	COOKERY	Th.	50	20	33	
		Pr.	150	75	105	
2.	LARDER	Pr.	50	25	37	
3.	BAKERY AND PATISSERIE	Th.	50	20	34	
		Pr.	50	25	39	
4.	COSTING	Th.	50	20	28	
	TOTAL		400	185	276	PASS

REMARKS : TOTAL SEM.I & II 539/850


OFFICE SUPERINTENDENT





August 28, 2024

To Whom It May Concern:

We hereby confirms that DENZEL ANTHONY MILAGRES DCOSTA an INDIAN national with passport number Z6624222 is a bonafide employee of carnival cruise line since 11-NOV-2013 currently in the position of CUCINA DEL CAPITANO CHEF.

To the best of our knowledge, we also confirm that DENZEL ANTHONY MILAGRES DCOSTA is a responsible individual who performs all his/her duties to the best of his/her ability and is a great asset to our shipboard team.

Anything which can be done to assist DENZEL ANTHONY MILAGRES DCOSTA in consideration of a request he/she may have would be greatly appreciated.

Sincerely,

Simon Markham

Simon Markham
Employee Relations Manager, Senior
Shipboard Human Resources
Carnival Cruise Line