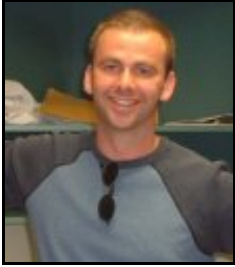


CV Dennis Meylemans – Camp Manager

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Introduction

I am a young, ambitious, hard working individual with many years diverse experience in my chosen profession already. I wish to further invest myself in Catering Services where my international experience and my professional and human qualities will be an incontestable asset for a dynamic and ambitious company. I have a wealth of experience in differing roles including Chef, Onshore & Offshore Camp Catering Manager, Onshore Camp Logistics Manager etc. My dedication and work ethic have helped me in setting up several camp projects from scratch.

Qualities

- › Reliable
- › Confident
- › Adaptable
- › Flexible
- › Determined
- › Resilient

Key Skills

- › Proven ability to relate and communicate with people of all nationalities and backgrounds
- › Adaptable and flexible approach to work yet still maintaining the ability to perform consistently in a varied environment and under pressure
- › Accustomed to devising evacuation procedures for camps in remote / hostile environments
- › Adept at ensuring day-to-day efficient running of large multinational contracts.
- › Excellent organisational skills – personnel, transportation, maintenance, equipment, supplies, etc.
- › The ability to effectively prioritise tasks and manage multi-skilled teams
- › Accustomed to using experience and common sense when problem solving and decision-making.

Education & Military Service

CMO School, Brussels, Belgium 1992 - 1993

Part time working as practice and part time at school. Restaurant Keeper passed 3 exams. Professional Theories and Technologies, Hygiene and Personal Presentation, Social Law, History, Languages

PIVA, Antwerp, Belgium 1989 – 1990

Hotel and Catering Education, Examination Grades:

- | | | | |
|----------|-----|------------|-----|
| › Bakery | 75% | › Butchery | 78% |
| › Cook | 93% | › Waiter | 80% |

Belgium Military, Nato Base, Munchen Gladbach, Germany 1990 - 1991

Cook in UK Military kitchens serving 700+ personnel

Languages

- | | |
|-----------|---------------------------|
| › Flemish | Mother tongue |
| › English | Fluent written & spoken |
| › French | Fluent written and spoken |
| › German | Read and spoken |
| › Dutch | Fluent written and spoken |
| › Spanish | Basic spoken |

Personal

Date Of Birth	23rd April 1974
Nationality	Belgian
Marital Status	Married, 1 child
Offshore Medical	Current
Yellow vaccination book	Current

Hobbies & Interests

I have visited many countries for both work and recreational purposes. I keep myself very fit with running, weight training & other physical activities. I drink only moderately and am a very sociable person. I enjoy music, sea fishing, socialising and travelling.

Recent Career History

FTF Catering Group - 2005 - Present

Employed as a Unit Manager in Equatorial Guinea on Exxon Mobil's 'Jade' Platform. Working a 4 week on/off rota this is my second period of employment on this platform.

- › Unit Manager onboard Exxon Mobil 'Jade' Platform offshore Equatorial Guinea
- › Responsible for all food and beverage services including menu planning and procurement
- › Training of local staff to meeting set performance and hygiene standards
- › Responsible for crew changes and food logistics

Universal Sodexho (Nigeria) - 2005 – 2005

Employed as a Swamp Operations Manager, responsible for all offshore activities (7 Houseboats) supervising and training local staff in all aspects of the catering trade with emphasis on Health Safety & Environmental aspects. Also responsible for costing, procurement, crew change logistics and all other associated duties relating to a Camp Boss / Operations Manager position.

Ligabue Catering Services – 2005 - 2005

Employed as a Chef / Manager onboard the Saibos 255 pipelaying vessel offshore Port Harcourt, Nigeria catering for an international staff in excess of 200 personnel. Responsible for all food and beverage services including menu planning and procurement

Halliburton KBR (Kellog Brown & Root) – 2004 - 2005

Employed as a Camp Logistics Manager in Northern Iraq. In a war environment, I have successfully set up a camp for both military and civilian personnel near the Al Fatah Bridge. Serving over 150 personnel daily I have overall responsibility for the catering and welfare facilities on my camp. I have been responsible for setting up the camp facilities from scratch, kitchen, dining room, staff training, purchasing contacts, finance systems etc. Further details and photographs can be found on my website, www.cleddau.com/dennis

Catering International Services – 2003 – 2003

Employed as a Site Manager. I worked on projects in Tbilisi, Georgia and also Mongolia. Setting up camps from scratch for different clients, though mainly BP during my time in Georgia, from the high temperatures in Georgia to –30°C in Mongolia I was responsible for the catering for up to 700 personnel at each camp.

Responsible for staff hiring and vetting, stores ordering and transport arrangements and the overall running of each camp to a standard required by the client Responsible for all food and beverage services including menu planning and procurement Training of local staff to meet set performance and hygiene standards

Saibos International - 2002 - 2003

Employed as a Chef onboard the Saibos FDS pipelaying vessel catering for an international staff in excess of 150 personnel. Responsible for all food and beverage services including menu planning and procurement.

Ouest Catering Group – 1999 - 2003

Employed as a Camp Manager in Equatorial Guinea on Exxon Mobil's 'Jade' Platform and in the Sahara Desert, Hassi-Berkin, Southern Algeria, Brown & Root Condor and Andarko oil refineries. Responsible for all food and beverage services including menu planning and procurement, training of local staff and meeting set performance and hygiene standards.

Albert Abela Catering – 1999 – 1999

Chef Manager / Camp Boss on the Chevron FPSO vessel 'Kuito' offshore Angola. Duties as stated above.

Ouest Catering Group – 1998 – 1999

Chef Manager / Camp Boss in a life camp in the Sahara Desert for Anadarko Petroleum Co. Duties as stated above.

South Gate International – 1996 – 1998

Chef Manager / Camp Boss in a life camp in Port Harcourt Nigeria for a OTS / Foster Wheeler petrochemical plant. Duties as stated above.

Various – 1995 – 1996

Chief Cook in various gastronomic restaurants in and around Antwerp, Belgium.

Restaurant Baja Sardinia, Mallorca, Spain – 1994 - 1995

Training in specialised fish dishes.

Restaurant Tramstatie, Brussels, Belgium – 1993 - 1994

Chef de Partie in a French 'A la Carte' restaurant serving up to 75 covers per service.

Training & Courses

- OPITO Offshore Survival Course
- Assured Safe Catering Certificate HACCP 2000
- First Aid
- Advanced Driving (Off-road)
- Stop Card Training and hazard hunt
- SSOW (Safe system of work, PPE, Risk assessments)
- Food safety

References

Martin Lewis, Offshore Logistics / Radio Officer

martinuk777@hotmail.com

Martin Tooley, Catering Consultant

mjtooley@hotmail.com

Patrick Leyden, Offshore Medic

patrick.c.leyden@exxonmobil.com

Please visit my website for further details and photographs; www.cleddau.com/dennis