



# CHRISTODOULOU DIMITRIS

17/11/1976

CAPTAIN >24m



Athens, Greece

Greek

Non Smoker

Full Clean Driving Licence

## QUALIFICATIONS

Offshore sailing diploma

Motor boat diploma up to 100k

COSMOS NAUTICAL ACADEMY

courses for firefighting-survival-

first aid and crisis management

## KEY SKILLS

Captain >24m

Passage planning,

Managing accounts

Engineering Rigging, Carpentry,

plumbing, Crew training

## INTERESTS

sailing, cooking, exploring and learning  
about new countries and cultures

## PROFILE

After my first meet with a sailing boat at the age of 14 I never stopped being around boats and sea water. At the age of 20 i joined the Greek Navy and after that I was a member of the Hellenic Coast Guard for 17 years. For the last 5 years i am working as a skipper, mostly with sailing boats.

## WORK EXPERIENCE

2021

Skipper for PERFECT YACHTS

Responsible for maintaining and keeping in excellent condition  
one 52 lagoon and a 47 fountain pajot

2016 - 2021

skipper and maintenance responsible for six  
sailing boats and one power catamaran for a company in Santorini.

2000-2016

Hellenic Coast Guard officer serving in pursuit  
boats, search and rescue boats and also in an antipollution boat.  
For the last 5 years of my service at the Coast Guard I was an  
authorized VTS OPERATOR by the IALA of the IMO.

# Rodovan Gjonaj

## Chef / Deck Hand

24/04/1997

### PROFILE

From a young age I've tried to take every opportunity to learn and grow. Have tried all kinds of sports and hobbies, but Culinary arts was my first choice when it came to my academic path. After five years of working in restaurants and finishing my studies I wanted to keep challenging myself and expand my knowledge. When the opportunity of working on a sailboat as a chef came across I knew that combining my passion for food and love for adventure would be the perfect fit for such a position.

### EXPERIENCE

#### Perfect Yachts, Greece - Chef / First Mate

CURRENTLY

Maintaining high standards of customer service; fine dining, bartending and housekeeping.

Creating a gourmet menu following guest preferences.

Assisting Captain with Sailing, anchoring and maneuvering the vessel.

Winter maintenance (Polishing, Varnishing, Teak cleaning, Painting etc.

#### TGI Fridays, Thessaloniki - Deputy Chef

JUNE 2017 - APRIL 2021

Lead kitchen team in chef's absence

Provided guidance to junior kitchen staff members, including, line cooking, food preparation, and dish plating

Organized kitchen stock and ingredients

Ensured a first-in, first-out food rotation system and verified all food products are properly dated and organized for quality assurance

Kept cooking stations stocked, especially before and during prime operation hours

Verified that food storage units all meet standards and are consistently well-managed

#### Noma Restaurant, Santorini - Service - Barista - Bartender

JUNE 2016 - SEPTEMBER 2016

Welcomed customers when they arrive at a restaurant

Introduced customers to the menu and announced daily menu specials

Answered questions about menu items, ingredients, and pricing

Processed cash and credit card payments and returned change to customers if necessary

Set tables with dishes, glasses, and flatware

Also my part time responsibility was to make coffee and cocktails for the guests

### EDUCATION

#### IEK Delta, Thessaloniki — Culinary Art Technician

2016 - 2020

#### Technical High School, Thessaloniki — Specialising in agriculture

2013 - 2016

HACCP Seminars



### CERTIFICATIONS

RYA Dayskipper

RYA PowerBoat Level 2

ENG 1 medical certification.

### SKILLS

Sailing, Tender Operator, Lines & Fenders, Crew Management, Provisioning, Inventories, Fine Dining, Interior & Exterior Detailing, Polishing, Varnishing, Teak cleaning, Painting

### LANGUAGES

Greek

English

Albanian

