BCM - Kotor, Stari Grad 430, 85330 Kotor, Montenegro Tel: +382 22 30 46 96, +382 22 30 46 97, Fax: +382 22 33 44 77	APPLICATION FORM	Page 1/2
info@bcm-kotorportagent.com, www.bcm-kotorportagent.com	Tel: +382 22 30 46 96, +382 22 30 46 97, Fax: +382 22 33 44 77	

MONTENEGRO

Name:	_ Salary:	Negotiable Y 🔲 N 🗌
Current Local Contact Address - Street/ Crew House: _		
City: State:	Zip:	Country:
Phone: Mobil\Voice:	E-mail:	
Permanent Address for future long term Contact (F	Parents or closest I	Relative)
Street: City:		Country:
Permanent\Emergency Phone:	Mobil\Voice:	
Personal Data		
Citizenship:		
Green card No. (if applicable)		
Drivers License# Country:		
Social Security No.		
Passport No Expiry Date:		
Visa Types: Expiry Date:		Vour
Height: Weight: M 🗌 🛛 F 🗌		Your
Hair: Eyes: Date of Birth:		Photograph Goes Here
Clothing Size (INT): Shirts: Pants: Shoes:		Guestiere
Do you smoke? y N N Occasionally Daily		
Do you drink? y N N Occasionally Daily		
Health status:		
Special dietary		
requirements:		
Do you have tattoos that would be visible in a crew uniform?Y Explain:		t information supplied by me in my resume,
Languages spoken fluently:		al, manual or electronic input are correct to
Languages Communicated:		knowleage.
Computer Literacy: Beginner Intermediate Advanced		re
Drug test: Date taken: Will take: Y		
Ever convicted/ arrested: Y N Reason:		
Agree to security check: Y N		
· · · · ·		
Additional skills:		
Dive Certified Y N Level:		
STCW-95 Certified: Y N Date Completed:		

	CHEF APPLICATION Page 2/2		
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KOTOR	ame		
MONTENEGRO	Date		
Where did you receive your formal training:	Date/Year Completed:		
Certificates/Diplomas:			
Other:			
Have you worked abroad before: Where: Comments:			
Rate Your Knowledge On The Following Cuisine from 1 to 5	. 1= novice, 5= expert.		
French Italian Spanish Portuguese			
Nouveau Chinese Thai Indian Ja	panese Other		
Rate Your Experience With The Following Specialized Diets	from 1 to 5. <u>1= novice, 5= expert.</u>		
Dairy Free Low Fat Diabetic Vegetarian	Cholesterol Free Kosher		
Rate your Performance level in the following categories from	m 1 to 5. <u>1= novice, 5= expert.</u>		
Soups Sauces Hors d'oeuvres Baking	_ Pastry Dessert Butchery		
Rate Your Competence In The Following Areas from 1 to 5.	<u>1= novice,   5= expert.</u>		
Budgeting Provisioning Costing Accounting What is the largest group of people that you have cooked for?	Buffet Style Formal sit-down 4+ course		
Can you still perform if you become seasick? Yes No How do you feel about working long hours?			
Can you take direction from a younger superior? Yes	No 🗌		
Can you handle criticism. Explain.			
How do you react under pressure? Describe your temperame	nt		
Are your meals <b>always</b> or <b>almost always</b> on time. Explain Will you provision alone if necessary? Yes No Will	n I you/ do you own dishes/pots/pans? Yes 🔲 No 🗌		
Describe the importance of interior teamwork.			
Are you prepared to help other crew members during yard / off s			
If required, would you be prepared to have a trial day on board t Where are your ambitions 5 years from now?	he yacht? Yes 🗌 No 🗌		

Would you sign and complete a one year contract? Yes D Not Sure D