



ANDREW

PRIVATE CHEF

PERSONAL PROFILE

I am a seasoned private chef born and raised in Upstate, NY dedicated to providing quality dining experiences for guests of all dietary needs. With fresh, ethically sourced ingredients I bring life to dining with my professional attitude, attention to detail and passion for the culinary industry. My innovative approach to cuisine provides not only nourishment, but a window into the mind of a creative visionary with a delicious story to tell.

WORK BACKGROUND

FREELANCE YACHT CHEF

| February 2019 - Present

- Providing breakfast, lunch, happy hour and dinner to guests
- Extensive meal planning and provisioning
- Maintain a clean and organized galley
- Positive personality towards guests and crew

PRIVATE CHEF TO MARC ANTHONY

Miami, FL | August 2019 - October 2022

- Providing breakfast, lunch and dinner to the client and guests
- Manage 3 kitchens including estate kitchen, yacht galley and vacation home kitchen
- Catering to large parties, music videos sets, and late night gatherings
- Provisioning high quality, locally sourced ingredients

SOUS CHEF

Oakland Park, FL | October 2015 - January 2019

- Management of full kitchen staff
- Provisioning to provide for both restaurant service and private event service
- Execute restaurant service and banquet service including weddings, private dinners, corporate events and offsite events
- Development of a unique gastropub style menu incorporating craft beer into the recipes

ACADEMIC BACKGROUND

BS Food Service Management / AS Culinary Arts
Graduated June 2016

CONTACT INFORMATION

PERSONAL INFO

Nationality: American

Non -Smoker, No Tattoos, COVID Vaccinated

CULINARY SPECIALTIES

- French, Latin, Italian, Asian, American
- Keto, Vegan, Vegetarian, Gluten Free
- Beverage Service and Bartending

QUALIFICATIONS

- STCW Certification
- Food Safety Manager Certification
- WSET Wine and Spirits Level 2 Certification

SPECIAL EVENTS

- Fuse Yacht Chef Competition Winner - 2023
- SOBE Food and Wine Festival 2016 - 2023:
Assistant to Celebrity Chefs
- Constellation Brands Executive Welcome Dinner:
Sole Chef - prepared a 10 course beer pairing
- Bocuse d'Or 5 Course Dinner
Chef Assistant to Michel Thomann
- JWU and Banfi Wine's Cru Artisan College: