

ELINA



PERSONAL INFO

U.S. Citizen/Passport
 No Tattoos
 Non-Smoker
 Excellent Health
 Ft. Lauderdale, Boca Raton

CERTIFICATIONS

STCW95, ENG1, Silver Service
 Culinary Trained, Hygiene 2
 Line/Fenders/Bridge Watch
 Fully Vaccinated

OBJECTIVE

Continue to professionally grow as a Private Chef in Yachting/Estate Industry. Creating Nutriciously Balanced, Healthy, Delicious and Well-Presented meals to the highest standard for guests and crew 😊.

QUALITIES

10 years working in Yachts specializing in the Best World Cuisines including American, Mediterranean, Italian, Asian, European and Fusion. Also experienced in Vegan, Gluten-Free, Keto, Kosher and Allergies. Professional, very creative, reliable, organized, always striving for the best results possible, strong stamina, team player, dedicated, positive, life loving with a sense of humor 😊.



- ☞ CHEF ~ 13 crew-World's Cuisines and Major Galley, Storages, Fridges and Freezers Set up 10/29-11/23
- ☞ CHEF ~ Returning Clients, 6 crew 4guests, Around the World Cuisines, Allergies 9/20-10/23/22
- ☞ CHEF ~ 4 crew, on board and Estate, highly differ likes/dislikes & GF) 08/01-09/15/22
- ☞ CHEF ~ 4 crew, up to 8 guests (Around the World Cuisines, Owner is Gluten Free) 06/01-07/15/22
- ☞ CHEF ~ West Coast, 4 crew, 4 quests ~ Variety of Healthy Meals Wild Range Cuisines 03/20-05/15/22
- ☞ CHEF ~ Substitute a Perm Chef, 5 Crew, 4 Guests – Varieties of Healthy Meals, Success! 02/14-03/14/22
- ☞ CHEF ~ Temp Souse Chef, Helped to a Head Chef - Supper Ball Party of 40! 14 Crew – 02/03-02/13/22
- ☞ CHEF ~ New Owners, Caribbean 12/13-01/14/22, 6 Owners/Guests 5 Crew, Very Challenging w a Storage Space, Small Galley: Ultimate Success! Owners, Guests, Crew are Extremely Happy with an "Excellent..." Food 😊
- ☞ CHEF ~ ! Extremely Particular, Detailed, Strict Vegan, American, International Crew Diets and settings to an extreme details 10/01-11/21 ~ Ocean Reef
- ☞ CREW CHEF ~ 12-14 crew, Around the World Cuisines, Crew & Captain were thrilled by varieties 09/07-09/26
- ☞ CHEF ~ Bahamas 12 People been thrilled of meals (Brazilian), 08/28-09/06
- ☞ CHEF ~ High End Very Busy 17 days TRIP ~ 8 Owners/Guests, 3 SA Crew & myself 07/18-08/03/21
- ☞ CHEF ~ – 4 Owners/Guests & 6 Crew – two busy projects – Owners/Guests and Crew were thrilled ~ 3 meals daily plus Hors D'oeuvres – Lots of Food restrictions and Allergies – around the World Cuisine 02/21
- ☞ CHEF ~ Around the World Cuisines, different tastes, food restriction and allergies, creative meals for 4-10, 11/12/20-01/22/21
- ☞ CHEF ~ Temp for 1.5 month, Crew Chef for 13, lots of Food Restrictions and Allergies 09/20-11/20.
- ☞ CHEF ~ – Busy Program, KETO DIET, high end service – 3 meals daily, appetizers, cocktails parties: 4-15 Gests/7 Crew, Owner stays on Board 05/15-09/16
- ☞ CHEF ~ – 10 GUESTS/5CREW – 3 meals/daily, plus hors d'oeuvre 01/09-03/02 – HIGH END SERVICE!
- ☞ CHEF ~ – 2ND YEAR COOKING FOR A FAMILY OF 30 – HOLIDAYS!!! 11/15-01/06/20

- ☞ CHEF ~ 3 Healthy Varieties Meals/daily/Canopies/twice a day 10/01-11/03
- ☞ CHEF ~ 140'- around the World Cuisines-7 crew, 10-30 guests, very busy program.
Owners were thrilled with varieties/tastes of meals 08/01-08/28
- ☞ CHEF ~ 125' WESTPORT - 06/24-07/24; CHEF (CHARTER) 116', CREW CHEF
(16 CREW); CHEF 112' - Keto diet, allergies, have guests and children are not
Keto diet 5 crew; CHEF/STEW (2 weeks up to 8 guests 3 crew); CHEF Mangusta 105' - 15
quests weekend party, 5 crew 03/25 - 06/03/19
- ☞ CHEF ~ ~ Bahamas ~ 3 meals Daily (Vegan, Vegetarian, Allergies) ~ 01/23/19-02/15/19
- ☞ HEAD CHEF (had a Sous Chef and 3 Cleaning Ladies) ~ 92' BVI, Serious Project! Huge Estate Kitchen - up to 27 in Estate
PEOPLE - Breakfast/Dinner/Lunch, D'oeuvres daily ~ Provisioned 7 days straight by myself in Ft Lauderdale, The Boat was completely
packed with food, 5 fridges, 4 freezers ~ 12/13/18 - 01/06/19
- ☞ CHEF ~ 105' - 3 meals daily, owners and guests occasionally 6/28/18 - 7/28/18
- ☞ CHEF/STEW ~ 105' ~ 7-8 guests and crew - 2-3 meals daily +light stew duties 5/27/18 - 6/10/18
- ☞ CHEF ~ 130', MIAMI - 3 TRIPS IN MAY 4-8 guests and 7 crew - 3 meal daily family and plated style 4/25-5/20/18
- ☞ CHEF ~ 120' - 17 guests 6 crew - 2-3 meal (2-4 course) 3/27/18 - 4/07/18
- ☞ CHEF ~ 112' - 8 guests 5 crew - 3 meal +d'oeuvres daily (2-4 course) 3/07/18 - 3/11/18
- ☞ CHEF ~ 115' - 8 guests 5 crew - 3 meal +d'oeuvres daily (2-4 course) great success again ☺ 2/14/18 - 2/22/18
- ☞ CHEF ~ 96' M/Y (no stabilizers) - 4 guests/4 crew-3 +d'oeuvres meals daily 1/19-2/01/18
- ☞ CHEF ~ 98' & 120' ~ BAHAMAS (HOLIDAYS 3 WEEKS) - 13 guests/12 crew - 3 meals daily
- ☞ CHEF ~ 96' M/Y - 4 guests/4 crew - 3 meals daily 12/03/17-12/16/17
- ☞ CHEF/STEW ~ 96' ~ Key Largo 11/16/17-11/27/17 - cooked for owners 2-3 course meals with variety of side
dishes and d'oeuvres, oversees the boat (detailing) before, during and after the trip, line handling.
- ☞ CHEF ~ 11/02/17-11/05/17 - 2 Chefs - for party of 50 - 3 course meals, and a cocktail party of 24.
- ☞ CHEF ~ 86' ~ Miami 10/21/17-10/28/17 - 8 Guests, 5 Crew, 2-3 course - 3 meals daily plus d'oeuvres,
Charter/Baha - great success! Guests loved each and every meal, was very happy!
- ☞ CHEF/STEW ~ 86' ~ Ft Laud/Mexico, 09/05/17-09/15/17 - 2 course Nutritious, Delicious Meals 3 times a day - w/ side
dishes. Maintain interior, line handling.
- ☞ CHEF/STEW ~ 100' ~ RI 06/11/17 - 07/25/17 (seasonal)
Helped the owner to prepare high quality Formal Meals 2-3 times daily for 2-8 guests; provisioned; provided highest level of silver service
Maintained an entire boat's interior to the highest world's standards.
- ☞ SOUS CHEF/STEW ~ 120' ~ West Palm (Rybovich), FL 05/22/17 - 06/07/17
- ☞ SOLO CHEF/STEW ~ 98' ~ Ft Laud/Savannah 05/01-05/11/17
Provisioned 3 crew + 4 German owners ~ cooked, set table/silver service ~European Breakfast, Lunch & Dinner for crew & Owners, plus
interior - kept it very tidy, clean and organized according to European standards, furnishings, etc. Line Handling as well.
- ☞ CHEF ~ M/Y 140' (Saudi Arabi) ~ Ft Lauderdale April 2017
~Lunch/Dinner ~ Heavy cooking 3-4 course meals/provisioning/washing big pots/pans/dishes manually
~11 crew + Big Family of Owners in the future
- ☞ SOLO CHEF/STEW ~ 115' ~ Owners of All Marina, Clinton, CT
Provisioned (\$1,500 weekly), Developed Menus weekly & Cooked as Solo Chef 2-4 course meals: breakfast, lunch, dinners ~ owners, guests, some

REFERENCES