

# CHRISSEY

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**DOB:** 12/09/1988  
**CURRENT LOCATION:** Ft. Lauderdale, FL  
**NATIONALITY:** American  
**PASSPORT:** USA  
**LANGUAGES:** English, some Spanish  
**HEALTH:** Vaccinated, non-smoker  
**AVAILABILITY:** Immediately  
**QUALIFICATIONS:** STCW 95



## OBJECTIVE

*I am a stewardess/cook with ample experience on deck seeking a freelance position as a stew or stew/cook on a private/charter vessel that runs a mostly local program. I worked as an Event Manager for the largest catering company in Charleston, SC for 10 years before moving to Florida 5 years ago to join the yachting industry. My managing and hospitality skills along with growing up on the water and owning boats have allowed me to excel in my position. I take a lot of pride in my work and genuinely love what I do. I am looking for a program with a crew that is similarly enthusiastic about working hard to provide the best possible experience for our guests.*

## RELATED SKILLS

- Meal planning, provisioning, & cooking experience
- Fine-dining service
- Bartending knowledge
- Event planning & concierge services
- Table setting & floral arrangement
- Tender driving experience
- Line & fender handling
- Extensive childcare background
- Conversational Spanish

## QUALITIES

- Positive and upbeat personality
- Fast learner, eager, and motivated
- Strong communication skills
- Enthusiastic, respectful, easy going
- Proactive & able to anticipate guests' needs
- Very open to feedback/constructive criticism that will help me be better at my job and in turn help the team as a whole

## EXPERIENCE

### CREW COOK

121' & 150' | MARCH 2024 - SEPTEMBER 2024

- Cooked for 14 crew while both boats were in the shipyard - lunch, dinner, and weekend meals

### DECK / STEW / TENDER CAPTAIN / COOK

121' | MAY 2023 - AUGUST 2024

- Seasonal position in the Mediterranean - Monaco, France, Spain, Italy
- Duties included wash downs, exterior projects (polishing, paint jobs, etc.) as well as assisting the interior team with turn-ups/downs and meal service
- Main tender captain for 31' Southport
- Fill-in cook for 8 guests and 7 crew while chef was on leave
- Because I had responsibilities across multiple departments, managing my time and prioritizing certain tasks were very important skills to maintain efficiency

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## CHIEF STEWARDESS / COOK

112' | NOVEMBER 2022 - FEBRUARY 2023

- Meal plan, provision, and cook lunch and dinner for crew and owners every day as owners lived locally and used the boat daily; heavy emphasis on healthy meals
- Hosted multiple parties and cooked dinners for up to 10 guests
- Created an inventory system for owner's extensive wine collection

## 2ND STEWARDESS / CREW COOK

144' | MARCH 2022 / NOVEMBER 2022

- Worked as a temporary stew in March for an owner's trip and was called in to work as temporary crew cook while the full-time chef was on leave
- Meal plan, provision, and cook lunch and dinner for 10 crew for 2 weeks

## COOK / STEW

86' | MARCH 2022 - JUNE 2022

- Provision, prepare, cook, and serve 2-3 meals per day for up to 6 guests and 3 crew
- Responsible for basic stew duties maintaining the interior
- Freelance position as needed until end of summer season

## SOLE STEWARDESS / CREW COOK

96' | OCTOBER 2021 - MARCH 2022

- General cleaning and maintenance of the interior of the vessel for charters/owner trips
- Collaborated with the chef in designing multiple food/beverage pairing menus
- Cooked meals for the crew when chef wasn't onboard

## DECKHAND

| AUGUST 2020 - SEPTEMBER 2021

- Worked 4-8 hour day charters on a fleet of 5 vessels ranging from 44' - 62'
- Assisted with lines, fenders, anchor, toys, and wash-downs as well as bartending

## SOLE STEWARDESS / COOK / DECKHAND

96' | JULY 2019 - JULY 2022

- Provide monthly interior detailing services as well as on-call stewardess for owner trips
- Plan, provision, and cook meals for up to 8 guests
- Serve as deckhand assisting captain with lines, fenders, distance calling, and wash-downs

## SOLE STEWARDESS / COOK

84' | APRIL 2019 - AUG 2020

- Planned, provisioned and cooked meals on week long owner trips for up to 10 guests
- Planned and executed high volume events onboard for up to 30 guests

## REFERENCES

## EDUCATION

2014

Bachelor of Science,  
Major in Psychology  
Minor in Studio Art