

M/Y 85'

11/1/13-3/15/16

- Chef, Deck hand and First mate/Relief Captain
- 2 crew
- Assist in all aspects of the vessel
- 3 Caribbean seasons ,Fl to Grenada

M/Y 125'

6/20/14-8/3/14

- freelance chef/Mate
- Participated in delivery to Caribbean
- Responsible for navigating ,docking and towing 32' tender

M/Y 85'

8/5/14-8/15/14

- freelance chef
- Tender captain 34' Intrepid

M/Y 111'

11/10/13-1/15/14

- Freelance chef
- Worked for all three owners during Thanksgiving and New Year's
- Duties include provisioning and handling of the 30' Tender and jet skies

Middleham ,U.K.

10/1/13-10/25/13

- Spent 25 days with immediate family
- Prepare and execute meals for parties up to 40 Guests
- Traveled with family for 2 weeks of very high end Racehorse sales

2012- 2015

- Practice strict kosher diet
- provision, clean and maintain kosher kitchen
- Any other duties that may be requested from family

M/Y 82':

2010-2013

- Provision and maintain the upmost quality of food.
- Deliver yacht to Bahamas and Caribbean for busy charter season.
- Maintain and drive/navigate the 23 ft. tender.

M/Y 85':

3/25/13 – 4/6/13

- Freelance chef for high end ten day charter in the Caribbean.
- Help with guest needs loading and unloading tender, water toys, etc.
- Assist with lines, fenders and tender navigation.

M/Y 100':

7/3/12-7/8/12

- Freelance chef for July 4th weekend on one day's notice to work for owners.
- Provision yacht and maintain interior.
- Provide 5 star service for new yacht owners.

Private Clubs & Restaurants

2009 – 2010

Seasonal Chef

- Prepare daily and nightly feature dishes for member's tavern.
- Execute banquets.
- Maintain above average Health score regulations.
- Head and participate in "In Home Caterings

Wilmington, N.C.

2008 – 2010

Executive Chef

- Coordinate all food and function structure.
- Manage both banquet halls of capacity of 150 persons each.
- Establish menus and items for individual weddings.
- Manager for all off-site and on-site catering function.

Wilmington, N.C.

2007- 2008

Food and Beverage Director

- Set up all of the food and beverage department for brand new opening
- Full service food and beverage: Room service, banquets, and catering in this 119 Room facility

Wilmington, N.C.

2004-2007

Executive Chef

- Manage all cost, control and purchasing
- Establish extensive weekly menu change
- In-depth handling of wild game and exotic proteins

Wilmington, N.C.

2000-2003

Restaurant Manager

- Maintain costs and purchasing of all liquor bought and sold
- Manage all front and back of the house employee's
- Serve on wait staff, cook in kitchen and help behind bar when needed

Fort Lauderdale, FL

1997-2000

Executive Sous Chef

- Manage all kitchen staff
- Maintain cost and control of purchasing
- Execute parties and Banquets up to 1300 guests.

Wrightsville Beach, N.C.