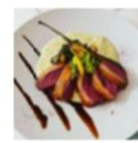




# MARY

CULINARY MANAGER & PRIVATE CHEF



## US CITIZEN CONTACT

### PROFILE

World renowned Entrepreneur, Chef and seafarer with over 15 years of experience in luxury food and hospitality. With a background in culinary and estate management, full scale maritime operations, and catering events ranging from 10-300 people.

STCW up to date  
ENG 1 up to date  
COOK CT up to date

### WORK EXPERIENCE

#### EXCLUSIVE PRIVATE CHEF

2015-2022- Beverly Hills California  
Sophia Vergara & Joe Manganiello. Prepared formal and informal dinner service five days a week for the Vergara family. Three meals a day were prepared and there was occasional travel to Bahamas and New York with the family. Created weekly menus featuring unique world cuisine with fresh vegetables from their estate garden. Prepared meals for private events—both intimate and large ones with as many as 100 guests.

#### Entrepreneur | Founder —

2011-2015 - Cleveland Ohio  
Established a thriving catering business, where I personally prepared meals for various events and oversaw the company's operations. Served private events for a diverse clientele, including renowned authors and celebrities. My core philosophy focuses on crafting unique dishes influenced by my culinary training in New York and Northern Italy in Emilia Romagna. Collaborated with local farmers to source fresh, organic, and high-quality ingredients.

#### Chef Di Cuisine —

2008 - 2011 - Manhattan , New York  
Orchestrated refined, seasonally driven menus tailored for high-profile clientele and exclusive in house events. Collaborating with the finest culinary talent in New York City, I executed impeccable dining experiences in a fast-paced, highly professional kitchen. Mastering every station, I ensured flawless execution and innovation at every level of service. I lead an exceptional culinary team under the guidance of owner Sirio

#### Chef —

2007-2008 - Torriana Italy  
As a part of the French Culinary Institutes elite, inaugural program, I trained under Michelin-starred Chef in Torriana, Each day began fishing for the prized local catch—before transforming it into refined, regionally inspired dishes. This experience deepening my fluency in the language of food, forging a deep respect for craftsmanship, discipline and the artistry of Italian gastronomy.

## YACHT EXPERIENCE

37m M/Y

June 2024 - January 2025  
Bahamas dock private estate  
45 m S/Y  
December 2023 - June 2024

34 m M/Y

December 2022 - December 2023  
Staniel Cay, Bahamas  
46m M/Y  
January 2022 - November 2022

Nassau, Bahamas  
40m M/Y  
January 2021- January 2022

Punta Gorda, Florida  
50m M/Y  
2007

## EDUCATION:

The International Culinary Center  
Formerly The French Culinary Institute  
ALMA La Scuola Di Cucina - Parma Italy  
2007

University of Akron - Akron Ohio 2006  
B.B.A. - Business Administration