Personal Information

Name: Alexander

Email:

Phone:

Birth Date: 11/03/1999

Nationality: USA

Languages Spoken: English, Basic Spanish

Passports/Visas: U.S. Passport

Visible Tattoos: Yes

Smoker: No



About

I'm a chef with over a decade of experience, 5 of which have been in professional kitchens, passionate about preparing nutritious, beautifully presented meals that keep both crew and guests happy. I thrive on teamwork and enjoy creating a positive, productive galley environment. I'm excited to bring my skills to a yacht where I can contribute to the overall wellbeing and experience of everyone onboard.

Skills & Certificates

- STCW 95
- ENG1
- SERV Safe Food Handler Certification

- Menu Planning & Execution
- Team Leadership & Communication
- Provisioning & Waste Management
- Expertise in many cuisines including but not limited to Mediterranean, Asian,

 Mexican, and French cuisines, as well as baking
- Creative Plating

Experience

Head Chef / Kitchen Manager

- Sacramento, CA

June 2022 - June 2024

At _____, I took on the challenge of running a kitchen that served hundreds of guests a night. I loved creating dishes that brought modern Korean flavors to life, always balancing flavor with nutrition. Leading a team of 15, I focused on building trust and collaboration, ensuring that every night ran smoothly, and the kitchen operated as a tight-knit crew. My goal was always to create meals that left people happy and eager to come back, while keeping the team motivated and efficient.

Line Cook / Prep Cook

Restaurant - Sacramento, CA

February 2023 - August 2023

At _____, I had the chance to work across all kitchen stations, learning how to perfect each dish and making sure that every plate was just right. We often served hundreds of guests a day, so I quickly learned how to stay organized and calm, even during the busiest shifts. What I enjoyed most was the team spirit we had—everyone supported each other, and that made the kitchen a place where we thrived together.

Owner / Operator

- Elk Grove, CA

August 2020 - August 2021

was my way of bringing people comfort during a tough time. I started this food service during the pandemic to provide affordable, high-quality meals for my community. Every dish I made was with care, knowing that it would brighten someone's day. Running my own business gave me invaluable experience in everything from managing inventory to building relationships with customers, many of whom became regulars because they trusted the quality and care that went into every meal.

Dishwasher/ Prep Cook/ Line cook

- Elk Grove, CA

January 2019 - January 2021

I began my journey at as a dishwasher, a role that opened the door to a world of culinary exploration. Surrounded by a supportive team, I embraced

every opportunity to learn and grow, quickly moving into food prep, pantry, line, and spaghetti cook positions.

With each new challenge, I approached my tasks with humility and a genuine eagerness to absorb the knowledge shared by my colleagues and mentors. As I became more immersed in kitchen

operations, I found joy in contributing wherever needed, often stepping in to support my team during busy shifts.

Looking back, I am deeply grateful for the lessons learned and the relationships forged at Old Spaghetti Factory. Being part of such a welcoming environment not only allowed me to hone my skills but also instilled in me a lasting appreciation for teamwork and camaraderie in the kitchen..

Customer Service Associate

- Elk Grove, CA

May 2018 - January 2019

Working at taught me a lot about customer service and how important it is to be attentive and adaptable. Whether I was helping customers find what they needed or organizing stock, I always aimed to make people's shopping experience a little better. The lessons I learned here—about patience, communication, and problem—solving—have stayed with me throughout my career.

Land Based References