
Personal Information

Name: Alexander [REDACTED]

Email: [REDACTED]

Phone: [REDACTED]

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
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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.

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