



CONTACT ME



Fort Lauderdale, FL 33316

EDUCATION

The Culinary Institute of [REDACTED]

Bachelor of Professional Studies,
Culinary arts and Management

18/10/2013 - 16/04/2015 - New York, USA

Cordon Bleu

Course: Basic Kitchen Skills

- Learned foundational knife skills.
- Learned how to plate food for fine dining restaurants.

09/2011 - Paris, France

SKILLS

I possess a diverse culinary skill set, excelling in the art of crafting Italian, French, American, and Asian cuisines. Particularly, I am enthusiastic about fusion cuisine, where I merge these culinary styles to create innovative and harmonious dishes.

- Culinary expertise
- Time management
- Teamwork
- Adjustability
- Stamina
- Following instructions
- Experience as a nanny*
- Experience in housekeeping*

PERSONAL INFO

- Nationality: Colombian
- Date of birth: 12/09/1992
- Visa: B1/B2
- Languages: English/Spanish
- Single/No children
- Do not smoke/drink/vape

Andrea

Freelance Chef

Objective: Seeking a temporary position as a chef on a private luxury yacht. Through this experience, I aspire to have the flexibility and the opportunity to work in diverse and often luxurious settings, traveling to various destinations as needed. Finally, I would like to gain a global perspective on the culinary world and lay a strong foundation for realizing my dream of starting my own restaurant in 5 years.

WORK EXPERIENCE

Line Cook/Prep

January 2011 - July 2011

[REDACTED] - Barranquilla - Colombia

- Assisted with daily food preparation
- Rotated through the fry and grill stations

Line Cook

May 2012- July 2012

[REDACTED] - Hyde Park, New York

- Rotated through the fry, hot appetizers, and grill stations
- Worked on Saturday and Sundays while in CIA, 13 hours each day
- Mediterranean Cuisine Restaurant

Stagier/Intern

October 2012 - March 2013

[REDACTED] -

Manhattan, New York

- Ran the amuse bouche station
- Helped plating during service
- Helped running garde manger station
- Three - Michelin Star restaurant

Stagier/Intern

June 25, 2015 - August 21, 2015

[REDACTED] - Copenhagen, Denmark

- Assisted with daily food production
- Created family meal menu development for 80 people
- Went foraging
- Helped set up/run service

Stagier/Intern

February 1, 2016 - March 27, 2016

[REDACTED] - Bangkok, Thailand

- Helped ran pastry department
- Red matcha tableside service
- Progressive Indian Cuisine

Proprietary/Chef

January 16, 2017 - Marzo 27, 2017

[REDACTED] - Barranquilla, Colombia

- Business plan development / Marketing plan
- Preparation of daily asian food production
- Waitress/Server

Proprietary/Chef

January 16, 2017 - December 31, 2022

[REDACTED] - Barranquilla, Colombia

- Business plan development / Marketing plan
- Preparation of daily dessert production
- Home bakery / Delivery only
- Mass brownie production for schools and universities

Second Stewardess

December 20, 2023 - December 29, 2023

M/Y [REDACTED] 30m - Sunset Harbor Yacht Club, Miami Beach

- Table setting and service (10 guests and a crew of 5)
- Housekeeping
- Cleaned, organized and polished silverware/glassware
- Beds and bed turndowns

CERTIFICATIONS

STCW - Expires in 2028

ServSafe Certified

References upon request

ENG1 - Expires in 2025

Culinary Institute of America



CONTACT ME



[REDACTED]



[REDACTED]



[REDACTED]



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WORK EXPERIENCE (CONTINUED)

Crew Chef/Cook

February 22, 2024 - February 27, 2024

M/Y [REDACTED] 54m - Seahaven Marina, Dania Beach

- Substituted the chef on board while on vacations
- Menu planning with ingredients on board
- Cooked a variety of dishes for a crew of 9 (1 vegetarian)
- Cleaned, organized, detailed the galley

Stew/Cook

March 20, 2024 - March 25, 2024

M/Y [REDACTED] 27m - Sunset Harbor Yacht Club, Miami Beach

- Cooked for 4 guests and a crew of 3 (breakfast, lunch, dinner, desserts and snacks)
- Menu planning and provisioning
- Laundry and ironing
- Table setting and service
- Cleaned, organized, and detailed 5 cabins and galley

Sole Chef

April 4, 2024 - April 13, 2024

M/Y [REDACTED] 25m - Williams Island Marina, Aventura

- Cooked for 4 guests and a crew of 4 (breakfast, lunch, dinner, desserts and snacks)
- Menu planning and provisioning
- Went on a trip to the Bahamas
- Cleaned, organized, detailed the galley

Stew/Cook

May 12, 2024 - July 1, 2024

M/Y [REDACTED] 27m - Sunset Harbor Yacht Club, Miami Beach

- Cooked for 2 owners and a crew of 3 (breakfast, lunch, dinner, desserts and snacks)
- Menu planning and provisioning for every trip
- Laundry and ironing
- Table setting and service
- Cleaned, organized, and detailed 5 cabins and galley
- Went on a trip to Bahamas, Dominican Republic, Puerto Rico, and British Virgin Islands