

Nationality: American
Date of Birth: June 2,1997

## **CONTACT ME**

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☐ Instagram:

Fort Lauderdale, FI 33311

## **LANGUAGES**

Fluent English

### **SKILLS**

Food Service Training Food Prep Planning Kitchen Knife Proficiency Calm Under Pressure Plating & Garnishing Provisioning

### **HOBBIES**

- Reading
- Watersports
- Self improvement
- Traveling
- Exercising

# **CHRISTOPHER**



### **Career Objective**

To obtain a full-time chef position on a private or chartered motor yacht between 80-130ft' where I can utilize my experiences of working in the hospitality industry, high end catering, and restaurants. I am available immediately, willing to help in all areas necessary.

#### **WORK EXPERIENCE**

Freelance Chef

Dec2021-Feb2022

M/Y 80' Hatteras

Prepared 3 course meals for 5-10 guests including 4 crew, maintained, organized, and kept all galley spaces clean and sanitary. I was in charge of menu planning, while assisting the exterior crew on deck with lines/fenders/covers and anchoring.

Freelance Chef

/ Y 130' Sunseeker

August 2022 -November 2022

March2023-

August2023

Freelance chef for private program based in Fort Lauderdale. Responsible for weekly y provisions, dietary needs, and staying on budget while the boat was in the process of selling. I also helped on the exterior when we were short staffed, all while making sure breakfast, lunch, light snacks, and dinner were served in a timely manner.

Head Chef

M/Y 112' SAN LORENZO

I organized galley space, ordered provisions for upcoming charters, and menu planned for 30 + guests onboard. I was responsible for breakfast. lunch, and dinner for crew and guest onboard. This was a very busy charter program ran out of Miami. This job taught me not only time management skills, but also how to work under pressure.

# **Licenses & Certificates**

STCW ENGI SERVE FOOD SAFETY HANDLER

### REFERENCES



