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PERSONAL INFO

U.S. Citizen/Passport

No Tattoos

Non-Smoker

Excellent Health

Ft. Lauderdale, Boca Raton

CERTIFICATIONS

STCW95, ENG1, Silver Service

Culinary Trained, Hygiene 2

Line/Fenders/Bridge Watch

WhatsApp: +1(719) 464-3189

Fully Vaccinated

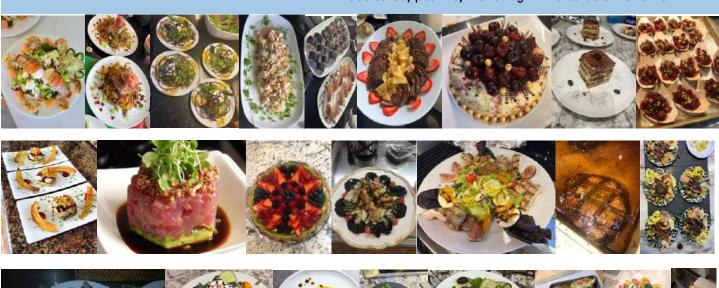
OBJECTIVE

Continue to professionally grow as a Private Chef in Yachting/Estate Industry. Creating Nutriciously Balanced, Healthy, Delicious and Well-Presented meals to the highest standard for guests and crew ©.

QUALITIES

10 years working in Yachts specializing in the Best World Cuisines including American, Mediterranean, Italian, Asian, European and Fusion. Also experienced in Vegan, Gluten-Free, Keto, Kosher and Allergies.

Professional, very creative, reliable, organized, always striving for the best results possible, strong stamina, team player, dedicated, positive, life loving with a sense of humor ©.





CHEF ~ 110'- 7 Guests Dined at different times throughout the day (Great Success) 10/15-10/30

CHEF ~ 123'- High Scale CHARTERS/Earnings - Performed Top Successfully, 6-10 guests, 6 crew, Around the World Cuisines, Overcame Challenges regarding Fridge, Conditioner Failures, Absence of a Dishwasher and unequipped Galley- JUNE

CHEF ~ 20' Ocean Alexander (Brand New), 1st time Chef on Board, Around the World Cuisines for up to 6 Guests/4 Crew. Amazing Program, Everyone Loved Varieties and Quality of Meals, High Work Ethic, Organization of the whole Trip 04/15-05/30

CHEF ~ Tampa Bay, ESTATE OWNERS Personal diet cooking & Family Parties 5-6, 03/01-03/15

CHEF ~ 160' 13 crew-World's Cuisines and Major Galley, Storages, Fridges and Freezers Set up 10/29-11/23

CHEF ~ 120', Returning Clients, 6 crew 4guests, Around the World Cuisines, Allergies 9/20-10/23/22

CHEF ~ 120' 4 crew, on board and Estate, highly differ likes/dislikes & GF) 08/01-09/15/22

CHEF ~ 130' 4 crew, up to 8 guests (Around the World Cuisines, Owner is Gluten Free) 06/01-07/15/22

CHEF ~ 112' West Coast, 4 crew, 4 quests ~ Variety of Healthy Meals Wild Range Cuisines 03/20-05/15/22

CHEF ~ 120' Substitute a Perm Chef, 5 Crew, 4 Guests – Varieties of Healthy Meals, Success! 02/14-03/14/22

CHEF ~ 198' Temp Souse Chef, Helped to a Head Chef - Supper Ball Party of 40! 14 Crew - 02/03-02/13/22

CHEF ~ 92' New Owners, Caribbean 12/13-01/14/22, 6 Owners/Guests 5 Crew, Very Challenging w a Storage Space, Small Galley: Ultimate Success! Owners, Guests, Crew are Extremely Happy with an "Excellent..." Food ©

CHEF ~ 130' HIGH END Extremely Particular, Detailed, Strict Vegan, American, International Crew Diets and settings to an extreme details 10/01-11/21 ~ Ocean Reef

CREW CHEF ~ 150' 12-14 crew, Around the World Cuisines, Crew & Captain were thrilled by varieties 09/07-09/26

CHEF ~ 92' BUSY PROGRAM Bahamas 12 People been thrilled of meals (Brazilian), 08/28-09/06

8 S	CHEF ~ Mangusta 131' – 4 Owners/Guests & 6 Crew – two busy projects – Owners/Guests and Crew were thrilled ~ 3 meals daily plus Hors
	D'oeuvres – Lots of Food restrictions and Allergies – around the World Cuisine 02/21
1 5	CHEF \sim San Lorenzo M/Y 86', Around the World Cuisines, different tastes, food restriction and allergies, creative meals for 4-10, $11/12/20-01/22/21$
B	CHEF \sim 148' Temp for 1.5 month, Crew Chef for 13, lots of Food Restrictions and Allergies 09/20-11/20.
B	CHEF ~ Mangusta 131' – 4 Owners/Guests & 6 Crew – two busy projects – Owners/Guests and Crew were thrilled ~ 3 meals daily plus Hors
B	D'oeuvres – Lots of Food restrictions and Allergies – around the World Cuisine 02/21 CHEF ~ San Lorenzo M/Y 86', Around the World Cuisines, different tastes
8	CHEF ~ 140' — Busy Program, KETO DIET, high end service — 3 meals daily, appetizers, cocktails parties: 4-15 Gests/7 Crew, Owner stays on Board
	05/15-09/16
客	CHEF ~ 112' - 10 GUESTS/5CREW - 3 meals/daily, plus hors d'oeuvre 01/09-03/02 - HIGH END SERVICE!
8 8	98', BVI ESTATE – 2 ND YEAR COOKING FOR A FAMILY OF 30 – HOLIDAYS!!! 11/15-01/06/20
8 8	CHEF ~ 2 BUSY GREAT CHARTERS ~ 3 Healthy Varieties Meals/daily/Canopies/twice a day 10/01-11/03 CHEF ~ (former NY 140'- around the World Cuisines-7 crew, 10-30 guests, very busy program. Owners were thrilled with
	varieties/tastes of meals 08/01-08/28
B	CHEF ~ 125' WESTPORT (PERMANENT) – 06/24-07/24; CHEF (CHARTER) PERSEVERANCE 116', CREW CHEF 'NOBEL HOUSE' 177' (16 CREW);
	' 112' 'Ocean Alexander' – Keto diet, allergies, have guests and children are not Keto diet 5 crew; 'DebbieLou' 109' CHEF/STEW (2
~	weeks up to 8 guests 3 crew); CHEF Mangusta 105' Hollandale – 15 quests weekend party, 5 crew 03/25 – 06/03/19
ಜ ಜ	CHEF 100' ~ Bahamas ~ 3 meals Daily (Vegan, Vegetarian, Allergies) ~ 01/23/19-02/15/19 HEAD CHEF (had a Sous Chef and 3 Cleaning Ladies) ~ WarBird 92' BVI, Serious Project! Huge Estate Kitchen – up to 27 in Estate PEOPLE -
	Breakfast/Dinner/Lunch, D'oeuvres daily ~ Provisioned 7 days straight by myself in Ft Lauderdale, The Boat was completely packed with food, 5 fridges, 4
	freezers ~ 12/13/18 - 01/06/19
R R	CHEF \sim 105' - 3 meals daily, owners and guests occasionally $6/28/18 - 7/28/18$
8 8	CHEF/STEW ~ 105' ~ 7-8 guests and crew - 2-3 meals daily +light stew duties 5/27/18 - 6/10/18
\ \ \	CHEF \sim 130', MIAMI $-$ 3 TRIPS IN MAY 4-8 guests and 7 crew $-$ 3 meal daily family and plated style $4/25-5/20/18$ CHEF \sim 120' $-$ 17 guests 6 crew $-$ 2-3 meal (2-4 course) $3/27/18 - 4/07/18$
8	CHEF ~ 112' - 8 guests 5 crew - 3 meal +d'oeuvres daily (2-4 course) 3/07/18 - 3/11/18
B	CHEF ~ 115' - 8 guests 5 crew - 3 meal +d'oeuvres daily (2-4 course) great success again © 2/14/18 - 2/22/18
R R	CHEF \sim 96' Sporting Fishing M/Y (no stabilizers) – 4 guests/4 crew–3 +d'oeuvres meals daily $1/19-2/01/18$
\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	CHEF ~ 98' & BEIJA FLOR 120' ~ BAHAMAS (HOLIDAYS 3 WEEKS) – 13 guests/12 crew - 3 meals daily
8 8	CHEF ~
	oversees the boat (detailing) before, during and after the trip, line handling.
B	CHEF \sim 11/02/17-11/05/17 - 2 Chefs - for party of 50 – 3 course meals, and a cocktail party of 24.
B	CHEF ~ 'Branch CHEF And CHEF And CHEF And And And And And Andrew CHEF And And Andrew CHEF AND ANDR
B	success! Guests loved each and every meal, was very happy! CHEF/STEW ~ 86' ~ Ft Laud/Mexico, 09/05/17-09/15/17 - 2 course Nutritious, Delicious Meals 3 times a day - w/ side dishes. Maintain interior,
	line handling.
B	CHEF/STEW ~ 100' ~ RI 06/11/17 - 07/25/17 (seasonal)
	Helped the owner to prepare high quality Formal Meals 2-3 times daily for 2-8 guests; provisioned; provided highest level of silver service Maintained an entire
~	boat's interior to the highest world's standards.
ಜ ಜ	SOUS CHEF/STEW ~ 120' ~ West Palm (Rybovich), FL 05/22/17 - 06/07/17 SOLO CHEF/STEW ~ 98' ~ Ft Laud/Savannah 05/01-05/11/17
)	Provisioned 3 crew + 4 German owners ~ cooked, set table/silver service ~ European Breakfast, Lunch & Dinner for crew & Owners, plus
	interior – kept it very tidy, clean and organized according to European standards, furnishings, etc. Line Handling as well.
B	CHEF ~ M/Y 140' (Saudi Arabi) ~ Ft Lauderdale April 2017
	~Lunch/Dinner ~ Heavy cooking 3-4 course meals/provisioning/washing big pots/pans/dishes manually
×	~11 crew + Big Family of Owners in the future SOLO CHEF/STEW ~ 115' ~ Owners of All Marina, Clinton, CT
,	Provisioned (\$1,500 weekly), Developed Menus weekly & Cooked as Solo Chef 2-4 course meals: breakfast, lunch, dinners ~ owners, guests, some charter:
	averagely 10-17, occasionally 20-45 guests (partial catering when parties of 20-45 ~ most meals made from scratch)
~	~Created Special Theme Menus for Holidays ~ Decorated boat's interior accordingly
ß	SOLO CHEF/STEW - MY M/Y 92', KEY LARGO, Rolly Shipyard 2015 ~Italian owners (son is Chef) ~ 7-15 guests loved my cooking and constantly were awarding me with great comments for varieties of Cooking. Provisioned,
	Created Menus & Cooked mostly Italian (Spicy), Mediterranean, European/World Cuisines 2 main meals daily and light Breakfasts, Kept entire Boat's interior
	very neat, clean, organized, and tidy ~ stylish beddings, linens ~Silver Service
	DEFEDENCES.
	REFERENCES