

JAMIE

CHEF / STEWARDESS

Location South Florida, USA
Nationality American ENG1,
Health Nonsmoker,
Tattoos 5'5",
Passport 100lbs.
Driver's License None United States, expires
04/2029
Florida, USA



Profile

I have years of valuable experience pertaining to high quality customer service in a multitude of industries including private/charter yachts, five-star dining, private estates and as an executive assistant. I have worked through extremely busy events and rise to every occasion. Communication is my strong point; connecting with vendors, agents, and clients. I am a self-starter who is patient and persistent with a positive outlook in all that I do.

Qualifications

- STCW 95/10, ENG 1
- Bachelors Diploma
- Food Safety Certified, NRFSP
- PADI Advanced Open Water Diver

Specialist Skills

Culinary arts, housekeeping skills, fine dining service skills, wine knowledge, crew Management, table and flower arrangements, party and event planning, provisioning knowledge, management experience, inventory and stock management, detail oriented, works well under pressure, and organized.

Yachting Experience

Chief Stew/Crew Chef M/Y , 112' Private September 2020 – August 2024

Full-time chief stew/crew cook for a private yacht. Spent most of our time in South Florida with occasional trips to the Bahamas. Provided meals for crew when not on trips. A Chef was called in for larger trips. Maintained interior throughout. Helped on exterior as necessary.

Chef/Sole Stew M/Y , 112', Private August 2019 – August 2020

Full-time cook/stew for busy private yacht. Traveled throughout the Bahamas for the Christmas and New Year season. Provided meals for guests and crew. Maintained interior throughout. Helped on deck with lines and fenders as well as wash-down.

Chef/Stew M/Y , 110' , Private/Charter December 2018 – August 2019
Full-time position onboard which included cooking for owners and guests. Daily activities included stewardess activities, deck activities, and providing meals for guests and crew.

Chief Stew/Crew Chef M/Y , 177' , Private August 2017 – December 2018
Full-time position aboard a newly refitted vessel. Effectively outfitted the vessel for owner, guests, and crew. Hired and trained interior crew of two. Designed and implemented interior tasks, functions and maintenance record systems. Provided assistance for Chef as needed with guests aboard and served as a relief cook for 11 crew while Chef was away.

Shore-Based Experience

Private Estate, August 2017 Housekeeping Jupiter Island, FL
Provided care for UHNW family estate including the management of two junior housekeepers. Our team was responsible for the general care of the home including occasional dinner and holiday service.

Executive/Personal Assistant Bowers & Company CPAs, PLLC, NY September 2014 - October 2015
Oversaw and provided assistance for two office locations in Central New York.

Fine Dining, Management , NY May 2010 - July 2014
Delegation of a team of 10-15 persons in a five-star, fine dining facility.