



JOCELYNE

YACHT/ESTATE CHEF

CONTACT

Fort Lauderdale, FL USA

Passport

Qualifications

- STCW 95 Level 2 Food Level Safety
- Level 3 Food Safety (RQF) Ships
- Cook Certificate ENG1 Medical
- Certificate Florida Driver's License
- Seaman's Discharge (Cayman) PADI
- Open Water Proficiency in
- Designated Securities Duties
- Proficiency in Medical First Aid
- Power Boat 2 License Scottsdale
- Culinary Institute Pre-Law and
- Society, UCSB Matthew Kinney Raw
- Vegan Course Institute for
- Integrative Nutrition Health Coach
- Wine Education: Wines of Hungary
- Oregon Wine Expert WSET level 2
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CUISINES

- Vegan, vegetarian, baking, pastry, gluten-free, Raw, Carnivore, Paleo, Californian, Mediterranean, Mexican, South American, Scandinavian, Mexican French, American, Italian, Clean, Spa, Southwest, Southern Comfort, Asian, kid friendly, Dietary Restricted

Profile

WITH OVER 8 YEARS IN THE INDUSTRY WITH NEARLY 6 YEARS IN THE RESTURANTS. MY FAMILY WHOM SHARED A LOVE FOR THE CULINARY ARTS, I WAS RAISED IN THE SANTA MONICA MOUNTAINS OF CALIFORNIA. LATER CULINARY TRAINED WITH FRENCH CUSINE. THROUGH THE LOVE OF TRAVEL AND INSPIRED BY NUTRITION, I HAVE LEARNED ABOUT MANY CUISINES AND CAN PROVIDE WITH A POSITIVE VIBE AND UNIQUE FLARE AS I AM IN CONSTANT SEARCH OF INSPIRATION. THANK YOU FOR YOUR FUTURE CULINARY OPPORTUNITY.

Work Experience

July 2024-August 2024.

May 2024- June 2024

Feb 2024 - May 2024

Jan 2024 & Feb 2024

December 2023- Jan 2024

October 2023-Nov 2023.

April 2023-Sept 2023.

November 2022-Jan 2023.

August 2022-Sept 2022.

April 2022 - July 2022

December - Jan 2022

April 2023-Sept 2023.

Mar 2022-April 2022.

Jan 2023- Feb 2023

July- Nov 2021.

May-June 2021.

Apr 2021-May 2021

June2020-August 2020

May 2020 - June 2020

Mar 2019 - June 2019

Jan 2019 - March 2019

Apr 2021-May 2021

Dec 2018 - Jan 2019

May 2018 - Oct 2018

Sept 2017 - Dec 2018

Aug 2017 - Sept 2017

Oct 2016 - July 2017

Aug 2016 - Sept 2016

July 2016 - Aug 2016

May 2016 - July 2016

Jan 2009 - Apr 2016

Aug 2015 - Sept 2015

Aug 2015 - Aug 2015

M/Y 37m Owners trip

M/Y 45m

Time off bulding health coach business, working with clients/ solo travel period

Sailing Team Vigilante

M/Y 32m

Education in Peru with Tribal Detox

M/Y 40m

M/Y 40m Charter/ Owner trip Sag Harbor

Estate/ 110ft Yacht + estate staff M/Y 45m

Charter M/Y 55m M/Y 40m M/Y 35m M/Y 47m

M/Y 60m Crossing Chef M/Y 51m M/Y 2nd Chef

M/Y delivery 32m M/Y 32M M/Y 50M M/Y 51m M/Y

37M. M/Y 58m, Fiji to Philippines Parental hospice

for my Dad M/Y 78M, 2nd Chef

Caretaker for my parents in California R/V Aquila 68M,

Bering Sea and Seattle M/Y 40M, France M/Y 32M,

Palma Private chef - Self-employed, Various clients in

NY, CA M/Y 42m M/Y 36m

Hobbies/skills

Teamwork, floral arranging, Microsoft word and excell, extensive wine knowledge, yoga, excellent swimmer, surfing, trail running, hiking, craft maker, solo travel, plant medicine education

Languages

- English
- Spanish
- Norwegian

Yacht crew and guests average numbers: 5-9 crew, 8-16 Guests

Land Experience Jan 2013 - Aug 2015 Longyearbyen, Svalbard, Norway grill|
Sous Chef and restaurant opening, fine dining Line chef – Kroa, Loneyarbyen,
Svalbard, Norway Sous Chef – Svalbard Pub, Gastropub Aug 2008- Jan 2013
Various Kitchens for Culinary in Arizona and California The Sunset
Restaurant, Las Brisas, Jax Kitchen, in the Foothills, Janos Wilder Kitchen &
Cocktails, Desert Point Assisted Living, Saddleranch Chop House,

Sept2004 - Oct 2006
Sept 2014 - March 2015

United States Air Force
Freelance Writer |

REFERENCES UPON REQUEST KINDLY

