

# KELSEY

## CHEF

American Passport - Expires

2030 Clean Drivers License

Non-Smoker / No Visible

Tattoos

Fluent English / Basic Spanish

STCW - Expires July 2024

Security Awareness / Crowd Management

ENG1 - Expires July 2024

## PROFILE

Having mainly worked as a cook on cruise ships and at exclusive hotels across the country, I am now seeking a Chef position within the yachting industry. I have a strong work ethic, close attention to detail and a passion for creativity. My objective is to begin working as a Crew Chef and work my way up to Sole Chef.

## WORK EXPERIENCE

**Assistant Chef** *Viking Mississippi, 114m*

**Nov 27 - Present**

Work in the buffet-style Cafe & the Restaurant as the garde manger, following recipes and adhering to USPH standards of cleanliness.

**Crew/Sous Chef**

**Nov 11 - 24, 2023**

*M/Y 108' Private*

Relief chef responsible for cooking for both crew & owners. Weeklong owners trip to the Bahamas through Norman's Cay.

**Cook**

**Aug 2019 - Jan 2020, May - Oct 2023**

*Cruise, 921' Private*

Cooked breakfast, lunch & dinner for the crew while following USPH standards of cleanliness & temperature control. Evacuation Team Leader for crew drills, stationed to maintain crowd control & coordinate with Zone Leader. Assisted with 37' tender operations.

**Chef Tournant**

**Sep 2022 - May 2023**

*West Palm Beach*

Swung between sauté, grill & fry stations, assuring each was followed by a prep list checked daily. Assisted with inventory. Communicated with other line cooks to ensure stations were prepared for service. Assisted with banquets.

**Cook**

**Jan - Jul 2022**

Responsible for prep and set up of sauté station and for covering grill, garde manger & fish stations. Developed recipes for daily chef specials. Assisted with banquets.

**Cook II**

*Hotel*

**Jul - Dec 2021**

Line cook for historic hotel, sautéing, grilling, broiling, etc. Responsible for vendor & VIP meals and banquet plate ups.

**Cook**

**Aug 2020 - Jun 2021**

*Resort*

Cooked meals for employee cafeteria and assisted sous chefs in banquets, buffets & other special events.



## CUISINES

French

Italian

Caribbean

Tex-Mex

Pacific Islander

## REFERENCES

## INTERESTS

Gastronomy

Reading

Music

Sports

