









### Chef/Deck ~ S/Y '60 May 2021 - Sep2021

- All menu items throughout this experience was a range of cuisines (i.e. Italian, Mediterranean)
- · Assited the exterior team with line handling, fenders, and sailing
- · Assisted in the engine room with the water maker

### LAND EXPERIENCE

### Premium Chef ~ Sep 2019 - Feb 2021

- Ensured alternatives were provided as to accommodate diet restrictions in accordance with food allergies, sensitivities, cultural, ethnic, and religious preferences
- · Adhered to all HACCP guidelines

### Executive Assistant Chef ~ Apr 2021

### Owner/Chef ~ Jan 2020- Current

- Traveling private chef service where we travel to guests anywhere in the world
- We provide a wide range of different menus and culinary creations







# CONTACT



#### PERSONAL INFORMATION

**Nationality:** American Location: Fort Lauderdale **DOB:** February 4, 1998 Valid Driver's License Non-smoker No tattoos



### CERTIFICATIONS

STCW '10 **Cooking Qualification** Food & Hygiene FNG1

WSET Level 2 Wine & Sprits ServSafe Food Handler ServSafe Alcohol South African Wine

## **LAMONIE** CHEF

### **YACHT EXPERIENCE**

Temp Chef~ 50 M/Y

(Temp)

Mar 2024 - Sep 2023 • Bahamas/USA Private

12Guest, 8Crew

Temp Chef~ 95' M/Y Jan 2024 - Feb 2024 (Temp)

· Bahamas Private

13Guest, 5Crew

Temp Chef~ 36M M/Y Aug 2023 - Sep 2023

(Temp)

New England USA Private

6 Guest, 7Crew

Freelance Chef~ 40M M/Y

March 2023 - Aug 2023

Mediterranean Private

8 Geest, 7 Crew

Freelance Chef~ 36M M/Y May 2022 - May 2022

Day Charters

5-20 Guest

Freelance Chef~36M M/Y June 2022 - July 2022

36M

provisioned

13 Guest, 6 crew

 4 Course Dinner, Breakfast, Lunch, snacks, Dinner and more

Freelance Chef~ M/Y

130

Mar 2022 - May 2022

provisioned

7 Guest, 4 Crew

4 Course Dinner, Breakfast, Lunch, Snacks, and more







