



MACKENZIE

Chef

CONTACT



Fort Lauderdale, FL

PERSONAL DETAILS

- DOB: 15 AUGUST 1993
- Availability: Immediate Start
- Nationality: US Passport holder
- Marital Status: Single
- No Tattoos, Non-Smoke

CERTIFICATIONS

- HABC LEVEL 3 EXP: NA Ship's Cook
- Certificate EXP: NA Full, US Driver's
- License EXP: AUG 2029 STCW Exp: 2025
- PDSD Exp: 2025 ENG1 Exp: 2024
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PROFILE

Creative and adaptable chef seeking freelance opportunities for the Caribbean season. Will provide exciting menus for guests and crew alike.

PROFESSIONAL EXPERIENCE

ROTATIONAL SOLE CHEF

Currently managing the galley department for a heavy use private and charter vessel. Responsible for the provisioning and feeding of 9 crew and 10-12 guests. Well-versed in Mediterranean and Asian cuisines as well as beach barbecue set-ups. Ready to take on some winter Charters or boss trips during my time off-rotation.

2ND CHEF

Assisted a Head Chef in meal service for guests. Responsible for feeding 17 crew plus dayworkers during a yard period. Provisioned and served meals during an Atlantic crossing. Managed accounts and a budget of 10.000 Euros per month. Gained valuable knowledge and contacts for provisioning in Italy, France and Spain. Held a position as Head of Department, due to resignation of Head Chef; Organized handover to new Head Chef 3 months later after Atlantic crossing. Coordinated with Chief Stewardess in matters involving stocking of crew mess, boss trip staples, and Captain's meal service.

SOLE CHEF

Planned menu according to owner's preferences and dietary restrictions. Routinely served 2-10 guests as well as a crew of 4. The program for this boat revolved around long, remote trips without planned provisioning stops. As a results, I gained insightful experience in making fresh produce last as long as possible. Developed a system for dry storage organization as this was a new build. Prepared and coordinated the transfer of ingredients to shore for open-pit beach barbecues on multiple occasions.



CUISINES

- Italian
- Mediterranean
- French
- English
- Thai
- Japanese
- Vietnamese
- Chinese
- Indian
- Latin
- American
- Southern
- Mexican
- Cajun
- Fusion
- Baking
- Brewing

PROFESSIONAL EXPERIENCE (CONT)

CREW CHEF

Responsible for the daily feeding of 5-8 crew members. Due to the lack of a charter program or trips from owners, I remain the sole chef on board. This has left me in charge of provisioning and budgeting the galley, running my department. Cooking for the crew has provided me plenty of opportunities to experiment with dishes and receive feedback to elevate my menus. I continue to practice cuisines from all over the world and expose myself to vegan and gluten-free methods.

SOUS CHEF

Under a mentoring chef, I operated the kitchen and was responsible for the bulk of prep cooking, line cooking, and cook training. Organizing delivery acceptance, workstation duties, and contributing to menu planning helped my creative planning and organization skills. Working diligently while always keeping health and safety a prime focus made coordinating with health inspection officials a breeze. During this time, I became familiar with baking and butchering techniques.

APPRENTICES

Frisco, TX // ~~09.2018 - 02.2020~~

During this intensive 18 month apprenticeship under chef Donnie Gravely, I gained valuable technical knowledge, experience, and confidence within the culinary industry.

SKILLS

~~Time management~~ Time management: My proven time management and prioritization skills make me a reliable asset to any team.

~~Customer service~~ Customer service: I am friendly, confident, and dedicated. I

enjoy working within a team where customer satisfaction is the prime focus.

Proactive & Strong Initiative

Proactive & Strong Initiative: Working in challenging environments where the goal is always changing has developed my ability to think on my feet and maintain a positive "can do" attitude.

Communication & Leadership

Communication & Leadership: I can use my strong communication skills to enrich customer experience as well as build positive relationships with co-workers and suppliers.

Budgeting: I continue to grow an awareness of