



Michelle

CHEF/ STEWARDESS

US Passport | DOB: May 17, 1991
Non-Smoker | Excellent Health
No Visible Tattoos | Clean Driver's License
Current Location: South Florida

PERSONAL STATEMENT & OBJECTIVE

I am seeking a CHEF/STEWARDESS position where I can combine my service experience, passion for cooking and hospitality into a phenomenal guest experience. I am a highly motivated individual and approachable professional, who will always strive to deliver a great experience to the guests and crew. My excellent communication skills coupled with my positive, warm and open nature has led to my success as a great team player.

QUALIFICATIONS & SKILLS

- STCW 95 Certificates (Mar. 2025)
- ENG1 Seafarer's Medical Cert. (Jun. 2025)
- QC Event School:
 - International Event & Wedding Planning Professional Course
- MCA Approved Engineering Course
- PYA Stewardess Course Certificate
- Silwood Cordon Bleu Cooking Diploma
- Cape Wine Academy Course
- PADI Advanced & Enriched Air SCUBA
- Safe Steps Food Hygiene Certificate
- Balinese Cooking Workshop
- Silver Service Knowledge
- Crew Cooking & Galley Maintenance
- Wine, Spirits & Bar Tending Service
- Basic Nanny Skills
- Exterior Assistance: Wash Downs, Lines & Fenders

PROFESSIONAL YACHTING EXPERIENCE

M/Y 96' Chef	Alaska	Jun. & Sept. 2024
M/Y 90' Stew/Cook/Nanny	Bahamas	Apr. & Jun. 2024
M/Y 82' Chef	BVIs	Apr. 2024
M/Y 100' Cook/Stew	Miami, FL	Mar. 2024
Boat Show Hostess	WPB, FL	Mar. 2024
M/Y (Charter) 103' Stew		Jul. 2023 – Feb. 2024
Florida & Bahamas		
<ul style="list-style-type: none">• Successfully executed a summer charter season upon joining a vessel that was new to chartering• Created multiple themes and events for charters and owner use• Successful winter season of owner use and charter shows		

M/Y (Private) 112' Chef/Stew Florida & Bahamas		Nov. 2022 – Apr. 2023
<ul style="list-style-type: none"> • Operated as a crew of 3 for trips to the Keys, Miami and Bahamas • Greatly improved overall interior condition of the vessel and hosted multiple dinner parties 		
M/Y (Charter) 106' Freelance Chef St. Tropez, France to Genoa, Italy		Aug. 2022- Sept. 2022
M/Y (Private) 151' Chief Stew/ Crew Cook Florida & Bahamas		Jun. 2021 – Jul. 2022
<ul style="list-style-type: none"> • Improved and maintained interior organization and function while undergoing heavy refit • Assisted in bringing U.S. flagged vessel into ABS compliance in preparation for chartering • Operated as sole stew and crew cook when no guests were onboard 		
(Private) Property Manager/ Cook Aspen, CO		Oct. 2020 – Apr. 2021
M/Y (Private) 132' Stew/ Crew Cook Florida & Bahamas		Nov. 2019 – Feb. 2020
<ul style="list-style-type: none"> • Delivered vessel from San Diego, CA to Fort Lauderdale, FL through the Panama Canal • Ongoing refit with guests onboard and trips to the Bahamas and the Keys. 		
M/Y (Private) Chief Stew Florida, Bahamas, Turk & Caicos Texas		Apr. 2020 - Sep. 2020 Sep. 2018 – Nov. 2019
M/Y (Charter) Freelance Chef/ Stew	Bahamas	Jun. 2018 – Jul. 2018
M/Y (Charter) 112' Stew	Bahamas	Apr. 2017 – May 2018
M/Y (Private) 100' Stew	Bahamas	Apr. 2016 – Sep. 2017
M/Y (Private) 100' Chief Stew/ Chef	Bahamas	Apr. 2015 – Apr. 2016

REFERENCES