

knife&Block  
Private Chef




# Sharon



## Contact Info

Based in Miami Fl



## communication

Leadership

Knife skills

communication

Food Preparation

creativity

High level of Discipline

Attention to Detail

Budgeting

High Profile Cooking

## EDUCATION

Le Cordon Bleu culinary school  
Scottsdale Az.

Relevant Coursework: Travel,  
, Yacht service, charter, and  
private specialized in fine  
dining - international cuisine,  
Hospitality, Wine, Spirits, and  
Beverage, Cost control  
analysis, Health Cuisine and  
Nutrition, Dietary restrictions  
Food science, Facilities  
Management, Supervision  
and Management,  
Gastronomy, Event  
hospitality and small  
business Development and  
mgt.



## Personal info

DOB-03/06/1988

Nationality/passport-American

language- English /Spanish

health- excellent-non smoker/drinker

Drivers license - yes

Home location- Miami,fl



## 17+ years EXPERIENCE

*Private Chef | Catering Service | Delivery service | In home Chef | Meal Preparation | Menu planning and Building |*

Regal Yachting - 90 Persian - [REDACTED] delivery 5/1/24  
Yacht / Charter service | [REDACTED] Jan 19th - February 12 - : 24 day (about 3 and a half weeks)  
-3 turnovers- 6 courses a day - 8 guests at a time - Cat Cay Bahamas - 85ft - Capt. [REDACTED]  
[REDACTED]

Regal Yatch - private chef, and catering services year-round 90' Ref- [REDACTED] - on charter  
delivery and catering as well as chef attended charter  
Snowbird -80 - catering chef attended charter- 5 course

La Caja- on board catering assisted

[REDACTED] -90' Riva - 3/11/24-4/7/24 - full onboard chef attended plated and family style service add  
Ons of up to 20 guests, caviar service and pre dinner service, birthday service - 7 Bahama islands

[REDACTED] - 4/16/24-5/7/24 - on board chef attended 7 Couse plate up and family style, caviar  
service, desserts, off site BBQ service - cat cay

[REDACTED] 90'- private chef, and catering services - Capt. [REDACTED] - on board catering - 5 course  
hors-d'oeuvre - Miami

[REDACTED] - 1/18/-2/15 on board chef attended plat up 7 courses daily off-site BBQ service,  
birthday service, caviar service

Responsibility- cater chef attend Regal Yacht - 12/30/23 catering - 6 courses on board catering

setting up tables and food  
presentation -Miami local

Regal yacht -1/01/24- chef attended charter - sushi catering 4 courses plate presentation -  
local  
Miami

### Relevant experience

November 2011 - Current - Private/Executive Chef - Catering

November 2011-2021 - [REDACTED] Grand Hotel & Golf Resort

Executive Chef I

Menu Building, MLS menus (major league soccer teams) | Scheduling full BOH | Fine Dining | Chef  
attended stations | Brunch catering | Sushi | Special Event Catering | Weddings | Quinceanera's |

Ah-so – sushi and fine dining- executive chef – hire staff, menu building, ordering, scheduling, food cost

2008-2010

Kitchen Supervisor I CCA – Prison I Eloy, Arizona

Resort-

2006 - Resort

Cold Kitchen and HorsD oeuvres I Preparation I Garage Manger I Rotisserie I Saucier

2006- Le Cordon Bleu – Culinary

I have a proven track record of delivering high – quality service while maintaining customer safety and satisfaction

Shape Decorative

REFERENCES