

VICTOR L

INTERNATIONAL CHEF



Fort Lauderdale STCW 95 RULE / Nationality: USA CITIZEN / Non Smoker

EDUCATION

2006 Course of Fusion & Japanese Food (Spain) 1999 - 2000 Bachelor
Château (France) State of Cuisine (French Food) 1993 - 1997 Food
Technology Universidad, Venezuela. 1993 - 1994 Mediterranean, Italian
and international Food Institute Nacional de Capacitation Empresarial
Tourism Section, Venezuela.

YACHT EXPERIENCE FREELANCE

2023 July to Sept. Chef at Ruby River Ranch (Montana, USA). 2023 Feb. M/Y 88' Chef & Tender (charter). 2022 Dec. to Jan. 2023 M/Y (Chef & Deck) (charter). 28mts. 2022 Jun to Sept. Ruby River Ranch (Montana). 2022 February M/Y 130'. 2021 Dec. to Jan. 2022 M/Y 88'. 2021 - Jun to Sept. Chef at Ruby River Ranch (Montana, USA). 2019 - 2021 M/Y 100'. (International food) chef and deck. 2018 - 2019 May. to Jan. M/Y 140'. Chef (international food). 2018 Jan. to June M/Y 140'. 2016 Dec. to Feb. 2017 - M/Y 130'. Caribbean & Dominican Republic. (International food). Chef & deck 2017 Oct. to May 2018 - M/Y 140'. Chef & deck (international food). 2016 Feb. to Sept. 2016 - M/Y 88'. Chef & deck (international food). 2014 June to Oct. 2015 - M/Y 92'. Chef & deck (international food). 2014 March to June 2014 - M/Y 43 mts. Head chef. (International food). 2014 June to Aug. 2014 - M/Y 32 mts Chef. (International food). 2014 Aug. to Sept. 2014 - M/Y 37 mts. (International food). Chef & Deck. 2009 - 2014 M/Y 37 mts. (International food) chef & deck. 2012 June to Aug. 2012 - M/Y 80 mts. Mediterranean Sea. (International food). Sous-Chef. 2008 - 2009 S/Y 34 mts. Mediterranean Sea (International food). Chef & deck. 2007 - 2008 S/Y 32 mts. Crossing Atlantic Ocean from Barcelona to Dominican. Republic and Caribbean. (International food). Chef & deck

2004 - 2006 M/Y 30 mts. Mediterranean Sea.
(International food). Chef & deck. 2000 - 2004 M/Y 80
mts. Mediterranean. Sea. (International food) Head Chef.
1999 - 2000 M/Y 30 mts. Mediterranean Sea Charter
(international food) chef & deck. 1994 - 1996 M/Y 40 mts.
Caribbean Sea Charter cook (International food).

HOSPITALITY

2011- Casa Jaguar
(Prototyping System Kitchen and menus)
Chef (Fusion Mexican Food, Arabian and Mediterranean food)
Tulum (Mexico).
1998 - 1999 - (Italian food) Rest.
(Argentina food) Sous-chef and chef from "Syrsa"
Group (Mexico).
1994-1997-Rest.Subchef.(International food).
Margarita Island. (Venezuela)
1994 - 1997 - Events & Banquet Saloon.
Sous Chef. (International food). Margarita Island. (Venezuela).
1992 - 1994 Executive Dinning room Bank
(Cook) (international food) Caracas Venezuela.
1990 - 1992 Hotel (cook). (French food). Caracas
Venezuela.

LANGUAGE

Spanish ☐
English ☐
Italian ☐