

VICTOR [REDACTED]

INTERNATIONAL CHEF



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

EDUCATION

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

YACHT EXPERIENCE FREELANCE

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

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

HOSPITALITY

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

LANGUAGE

Spanish [REDACTED]
English [REDACTED]
Italian [REDACTED]

Personal References:

[REDACTED] [REDACTED] [REDACTED]
[REDACTED] [REDACTED] [REDACTED]
[REDACTED] [REDACTED] [REDACTED]