



## About Me-

I grew up in South Florida. After studying culinary arts and working in hospitality for several years, I decided to pursue a more adventurous career by joining the yachting industry. I am also bilingual, speaking both English and Spanish fluently. My goal is to ensure all guests feel comfortable, welcomed, and excited for a delightful experience.

# **Qualifications/Skills-**

-Culinary Arts Certified Sheridan Technical College

-Highfield Level 2 Award in Food Safety for Catering BlueWater

-MCA Super-Yacht Hospitality, MCA STCW Basic Training, Proficiency in Maritime Security Professional Yacht Training USA

-PADI Open Water Pura Vida Divers

-Table Decoration/Flower Arrangement
-Food and Beverage Inventory
-Silver Service and Bartending
-Lines and Fender Handling/Assisting in Tender towing
-Stocking New Boat

## Work Experience-

#### June 2024- Currently

During this time, I'm freelancing as I just bought a house and getting things situated. Freelancing history; MY 115ft, MY 87ft, 112ft, MY 82ft

## June 2023 – April 2024 Fort Lauderdale

During this time, I worked as a private chef with strict dietary restrictions, maintained light housekeeping and assisted with the pet.

#### May 2021- June 2023 MY 88ft

This boat was Charter and Private use. Crew of three. Hired extra stewardess for charter.

### Aug 2019 – March 2021 MY 78ft

Private use only, traveling to primary's vacation home in the Bahamas, and exploring Exuma's. The yacht and house were used to accommodate guests (4 - 18 guests). Breakfast, lunch, dinner. Hiring stewardess for bigger groups.

### July 2016-Aug 2019 MY

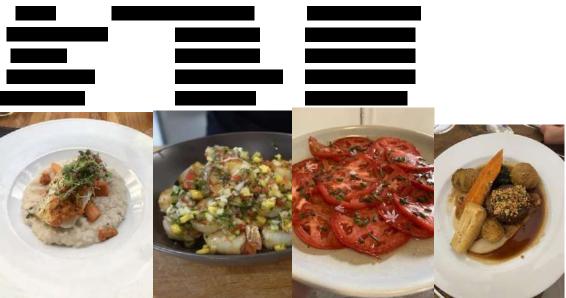
Traveling throughout the Bahamas, Caribbean, and New England. Crew of five for charter. Owners lived onboard off charter, during this time I assisted duties such as a personal driver and pet sitter.

#### Dec 2015 – Mar 2016 MY 147ft

The boat did not move much, giving me the opportunity to learn the basics and get an understanding of fine detailing, inventory, etc. Private use only, we often did weekend trips or day trips.

## **Previous Experience-**

Life before yachting, I was in the hustle and bustle of the hospitality and the restaurant industry and had been for 7 years. During this time, I took my culinary arts certification and then enrolled into college for hospitality and tourism. I've worked as a host, server, and a line cook. I've always found it thrilling to talk and welcome guests, the connection of a team, and the high volume it often comes with. I genuinely enjoy working in hospitality.



### **References-**