



GABRIELLA

PRIVATE CHEF



WhatsApp: [REDACTED]

Phone [REDACTED]

@ [REDACTED]



[REDACTED]



Fort Lauderdale, Florida

PROFILE

ID Number – [REDACTED]

Date of Birth – [REDACTED] 1986

Nationality – South African

Mother Tongue – English and Afrikaans

Covid- Fully vaccinated and booster

Visas – B1/B2 November 2032

Health – Excellent (ENG 1)

Height – 1.65cm

Marital Status – Single

Smoker – No

Tattoos – No

Drivers – Yes

Availability – Immediately

MY QUALIFICATIONS

MARITIME

- ENG 1
- STCW 2010
- RYA Powerboat level 2
- Proficiency of Designated Security Duties

OTHER

- BCOMM – Tourism Management University of [REDACTED] [REDACTED] (2005-2008)
- Cert. in [REDACTED] Culinary Arts [REDACTED] School of Cookery, [REDACTED] South Africa (2009)

MY CULINARY SKILLS

I have had a culinary journey that I am very grateful for. From working in restaurants, hotels, catering companies, to travelling with clients across Africa on their safari trips and bird shoots to cater for them. It has also given me the ability to adapt easily to any situation, clientele, and prepare meals with the produce at hand.

ABOUT MYSELF

I was born and raised in [REDACTED] South Africa and qualified as a Chef in Cape Town, South Africa at the prestigious, world renowned [REDACTED] School of Cookery. Having received numerous awards whilst attending and graduating, I then had the privilege of working at a range of first-class establishments- The [REDACTED] Hotel, [REDACTED] Head Office, [REDACTED], [REDACTED] Catering, and our prestigious [REDACTED] in Thabazimbi. I also had the opportunity to travel around Africa and South Africa to cater for my clients who were on safaris, bird shoots, and on holiday at the coast at their villas.

I enjoy focusing on fresh and seasonal produce and I have a great respect for the ingredients. Apart from my pure passion for food and the importance I place on it, I have a high regard for my clients and I am always respectful and eager to keep my clients happy.

CAREER OBJECTIVE

I would love to secure a job on a yacht where I can use my skills, experience, and my ability to adapt to any situation to contribute to the success of my fellow crew members (team) as well as the yacht itself. I want to keep striving for the best and to keep challenging myself. I work well in teams and believe that at the end of the day we are all there to keep the guests happy and therefore operating as a solid team to be vital. I am always happy to help anywhere I can.

CULINARY EXPERIENCE

[REDACTED] Motor Yacht 28m

Freelance Private Chef

3 February 2023 – 9 February 2023

- Cooking and provisioning for 4 Guests and 4 Crew

CHEF AND GUESTS

Private Chef

March 2021 – Current

- This includes communicating with clients and suppliers, doing costings, sourcing ingredients, preparing ingredients, travelling to clients' homes or villas.

SEASONED CHEFS

Private Chef

October 2021 – Current

- This includes communicating with clients and suppliers, doing costings, sourcing ingredients, preparing ingredients, travelling to clients' homes or villas.

[REDACTED]
Private Chef

March 2022 – Current

- This includes communicating with clients and suppliers, doing costings, sourcing ingredients, preparing ingredients, travelling around Africa to hunting lodges with my clients.



INTERESTS & HOBBIES

- In my free time I really enjoy going to new restaurants, exploring different countries and their cuisines. I like to trail run and read a lot. I am a dog lover and have adopted and fostered rescue dogs, volunteered, and donated to homeless animal shelters as much as I was/am able to. It is a cause very close to my heart.

REFERENCES

Owner

July 2019 – Current

- This includes sourcing and communicating with clients, doing costings, preparing frozen meals for clients, delivery of meals, and preparing invoices.

Recipe Tester and Developer

February 2019 – November 2019

- Assisted with the development and design of meals, standardised the recipes and did the food photography for them.

Chef

December 2018 – May 2019

- My responsibilities were assisting with preparation of ingredients, cooking, baking, making morning tea and afternoon tea, making a platter of snacks for the afternoon cruises for the boat, the morning and afternoon safari drive treats ready, and I really jumped in wherever else I could assist. The staff canteen's food needed to be improved as well so I was asked to redesign and improve the menu.

- Cape Town, South Africa

The roles and responsibilities were that of a basic junior chef while I was training (Preparing ingredients, cooking, baking, and going out to the restaurant to make sure clients were happy and to check on any ingredients in the banquet area that needed to be replenished).

- Cape Town, South Africa

I assisted with corporate catering for meetings the CEO had at Woolworths, a dinner he had with Margaret Stewart at his house, cooked meals for the staff, and sat in on food tastings for new products that Woolworths was launching.

